



## POOLSIDE



### FROM THE PRESS & BLENDER

GREEN DETOX \$14

COLD PRESS JUICE | LITTLE WEST | V  
coconut | cucumber | celery  
kale fennel | parsley

GOLD'N GREENS \$14

COLD PRESS JUICE | LITTLE WEST | V  
pineapple | fuji apple | cucumber  
kale dandelion | turmeric | lemon

SUNRISE \$14

COLD PRESS JUICE | LITTLE WEST | V  
orange | carrots | coconut h2o  
lemon ginger | turmeric

GINGER SNAP \$14

COLD PRESS JUICE | LITTLE WEST | V  
fuji apple | green apple | ginger | lemon

TO POWER UP \$16

SMOOTHIE | VG  
rice milk | bananas | dates  
raw almond butter | whey protein powder

CALIFORNIAN \$16

SMOOTHIE | V  
detox cold press juice | almond butter  
pea protein powder

THE NEWPORT \$16

SMOOTHIE | VG  
yogurt | bananas | strawberries  
organic apple juice | honey

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## SHAREABLES

ALL NATURAL CORN CHIPS & SALSA \$18 | V  
add guacamole \$10

HAMACHI CRUDO\* \$29 | GF

kumquat puree | calamansi emulsion | fresnos | basil oil

SEASONAL CALIFORNIA FRUITS \$24 | VG | GF

oxnard berries | seasonal fruit | straus yogurt

BIANCA FLATBREAD \$21 | VG

truffle cheese | ricotta | rosemary | baby arugula | saba

HUMMUS \$22 | VG

raw vegetables | naan

## FROM THE GARDEN

SEASONAL FARMERS MARKET SALAD \$20 | V | GF

shaved vegetables | organic baby greens | pumpkin seeds  
herbs | red quinoa | champagne vinaigrette

CLASSIC CAESAR SALAD \$20

romaine lettuce | parmesan | crouton | caesar dressing

## FROM THE GRILL

COLISEUM CHICKEN SANDWICH \$28

grilled chicken | prosciutto | mozzarella | pesto aioli | ciabatta

S.R.F WAGYU BURGER\* \$32

aged white cheddar | balsamic smoked red onions  
house sauce | tomato | romaine | potato bun

BEYOND BURGER \$29 | V

onion | romaine | tomato | cheddar | pickles | secret sauce  
potato bun

BEEF HOT DOG \$19

served with fries

## LAND & SEA

PACIFIC CHICKEN BOWL \$27

avocado | cucumber | edamame | calrose rice | pickled ginger  
wakame salad | spicy mayo | eel sauce | teriyaki sauce

SO CAL FISH TACOS \$29

beer battered cod | shaved cabbage | harissa crema | tomato | cucumber pico  
avocado jalapeno salsa

HAWAIIAN AHI TUNA POKE BOWL\* \$29

avocado | cucumber | edamame | calrose rice | pickled ginger  
wakame salad | spicy mayo | eel sauce

## KIDS

CHICKEN TENDERS \$16

served with fries

CHEESEBURGER OR BURGER \$12

served with fries

GRILLED CHEESE \$9

served with fries

MAC N' CHEESE \$9 | VG

KIDS PIZZA \$12 | VG

## DESSERTS

CINNAMON CHURROS \$12 | VG

chocolate dipping sauce

HOUSE-MADE GELATO OR SORBET \$10 | VG

seasonal selection

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.



## POOLSIDE



### COLISEUM COCONUTS

Served in a fresh Pelican Coconut

#### CRYSTAL COVE SLUSHIE

bacardi rum | homemade lemonade  
blue curacao | pineapple | coconut

\$37



#### STRAWBERRY FARM REFRESHER

el silencio mezcal | st. germain  
locally grown strawberries | soda water

\$39



#### SUNSET SOUR

neft vodka | chambord | homemade  
lemon juice | pineapple | raspberries

\$38



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## COCKTAIL HOUR

### COLISEUM "RIVIERA" \$21

tequila | blanco vermouth | montenegro | peach | agave | mint | pineapple

### SURFER'S GIMLET \$22

gin or vodka | lime cordial | sherry | pomelo | grapefruit bitter

### MAI TAI 1944 \$23

jamaican & puerto rican rum | triple sec | orgeat | lime

### OAXACA OLD FASHIONED \$21

tequila | mezcal | agave | angostura

### THE PELICAN SUNRISE \$21

tequila | aperol | amaro | lemon juice | egg white

### FRESH BERRY COLLINS \$20

vodka | strawberries | blackberries | raspberries | fresh lemon | aperol  
yuzu lime soda

### SUNSET CAP \$21

vanilla vodka | amaro | espresso

### COLISEUM COOLER \$22

ruby port | grand marnier | grapefruit & orange cordial | elderflower tonic

### SPRITZ \$21

lemongrass infused vodka | elderflower | lillet blanc | lemon | prosecco

### SHERRY COBBLER \$23

px & fino sherry | coconut & pineapple | maraschino | orange

## ZERO - PROOF

### I AM NOT A PALOMA \$15

lyre's agave blanco | watermelon | coconut water | lime

### POOL SLING \$15

lyre's aperitivo | lyre's dark cane cranberry | tonka | pineapple | lime | soda

## LOCALS FAVORITE BEER ON TAP

Firestone Walker 805 Blonde Ale \$10

Ballast Point Sculpin Hazy IPA \$10

Karl Strauss "Red Trolley" Ale | Modelo Especial Lager \$10

## BEER BY BOTTLE

Firestone 805 | Golden Road Mango Cart \$10

Sculpin Grapefruit IPA | Stone IPA \$10

Peroni | Stella | Corona | Pacifico | Blue Moon \$9

## SPARKLING WINE & CHAMPAGNE

Franciacorta | Ferghettina | Cuvee Brut DOCG

Prosecco | Luca Paretto | DOCG | IT

Cremant De Limoux | Faire La Fete | Brut

Cremant De Bourgogne | JCB by Jean Charles Boisset | Rose

Champagne | Taittinger | Brut | FR

GLASS BOTTLE

\$19 \$93

\$15 \$72

\$17 \$84

\$18 \$86

\$27 \$129

## WHITE & ROSE WINE

Gavi Del Comune Di Gavi | Villa Sparina

Pinot Grigio | Voga | IT

Sancerre | Comte Lafond | FR

Sauvignon Blanc | Saint Supery | Dollarhide | Napa Valley

Sauvignon Blanc | Oyster Bay | Marlborough | NZ

Chardonnay | Trefethen | Napa Valley

Chardonnay | Hartford Court | Russian River

Rose | Rumor | Cotes De Provence | FR

Rose | Curran | Santa Barbara

Rose | Daou | Paso Robles

GLASS BOTTLE

\$15 \$62

\$16 \$65

\$26 \$99

\$18 \$71

\$19 \$75

\$17 \$67

\$19 \$75

\$22 \$87

\$18 \$71

\$19 \$75

## RED WINE

Chianti Classico | Banfi | DOCG

Pinot Noir | Bravium | Anderson Valley

Pinot Noir | Emeritus Vineyards | Russian River Valley

Cabernet Sauvignon | Rodney Strong | Knights Valley

Cabernet Sauvignon | Burgess Cellars | Hillside Vineyards | NV

Merlot | Daou | Paso Robles

Zinfandel | Home Ranch | Seghesio | Alexander Valley

GLASS BOTTLE

\$16 \$65

\$20 \$78

\$25 \$98

\$23 \$91

\$28 \$109

\$23 \$88

\$18 \$71