

Entertainment

TEA MODERNO

Fridays - Sundays from 2 - 4 p.m.

Enjoy a modern twist on traditional Afternoon Tea. Sip contemporary blends or tea-based cocktails, while noshing savory and sweet small bites.

Advanced reservation required

SOCIAL HOUR

Daily 5 - 7 p.m.

Enjoy handcrafted cocktails and a selection of wines by the glass every day of the week for \$5.

Holidays excluded

LATE NIGHT LIVE MUSIC

Thursday - Saturday from 7:30 - 11:30 p.m.

Take to the dance floor with a live DJ striking up Thursday - Saturday.

SHARE YOUR MEMORIES

#PelicanHillResort

@pelicanhillresort

Platti Piccoli

SMALL BITES & PLATES

CRISPY BRUSSELS SPROUTS

House-Made Pancetta, Dates 10

MARGHERITA PIZZA

San Marzano Tomatoes, Italian Oregano, Basil 16

HAMACHI CRUDO

Arugula, Pickled Fresno Chiles, Limoncello Vinaigrette 21

PIZZA BIANCA

San Daniele Prosciutto, Arugula, Truffle Oil 18

SALUMI & CHEESE BOARD

Chef's Selection of Cured Italian Meats & Cheeses 22

GRILLED MEDITERRANEAN OCTOPUS

White Bean Purée, Tomato & Olive Vinaigrette 21

Dolci

DESSERT

SEASONAL GELATO & SORBET 11

Coffee & Espresso

FRENCH PRESS ORGANIC COFFEE

Pelican Hill's certified organic coffee is a select medium-roasted blend with a sweet flavor and softer style. These blends are 100% Arabica beans from award-winning small coffee estates in Central America.

SMALL 7 **LARGE** 9

ESPRESSO 5

LATTE, CAPPUCCINO 8

Specialty Drinks

75 & SUNNY

Prosecco, Hendrick's Gin, Limoncello, Raspberries, Lemon, Basil 18

ITALIAN GOLD

Maker's Mark, Lemon, Liquid Alchemist Orgeat, Fennel, Orange, Angostura Bitters 18

SIESTA

Patron Reposado, Grapefruit, Aperol, Lime, Agave Nectar, Angostura Bitters, Jalapeño 16

CENTRAL PARK

Angels Envy, Cocchi Americano Rosa, Zirbenz Pine Liqueur, Peychaud Bitters 16

EASTERN STANDARD 2.0

Grey Goose Vodka, Cocchi Americano, Cucumber, Mint, Lime 16

MONTE CARLO BABY

Plantation 5yr., Bulleit, Creme de Peche, All Spice Dram, Orange, Lemon, Angostura Bitters 16

NEGRONI SHAKERATO

Bombay Gin, Campari, Orange, Alessio Sweet Vermouth, Orange Bitters 16

SONOMA CLUB COBBLER

Sanford Rosé, Grey Goose l'Poire, St. Germain, Pineapple, Lemon, Berries, Cucumber 16

ROMAN HIGHBALL

Averna Amaro, Lime, Liquid Alchemist Ginger, Club Soda 16

APRICOT SPRITZ

Bombay Gin, Prosecco, Combiér Apricot, Cucumber, Rosemary 16

Mocktails

STRAWBERRY BASIL LEMONADE

Lemonade, Strawberry Purée, Fresh Basil 10

EASTERN COLLINS

Lime, Cucumber, Mint, Sugar, Soda 10

EASTSIDE

Seedlip Garden 108, Simple Syrup, Lime, Mint, Cucumber Ribbon 14

SPICE & GINGER ALE

Seedlip Spice 94, Ginger Ale, Orange Twist 14

Cordials

BOURBON

Angel's Envy	16
Basil Hayden's	15
Blanton's	22
Booker's	22
Bulleit	14
Buffalo Trace	13
Crown Royal	13
Gentleman Jack	15
Jack Daniel's	13
Jack Daniel's Single Barrel	22
Knob Creek	15
Maker's Mark	13
Noah's Mill	20
Wild Turkey	13
Willett Pot Still Reserve	17
Woodford Reserve	14

RYE

Angel's Envy	16
Bulleit	14
Crown Royal, Northern Winter	14
Masterson's 10 yr.	16
Michter's	15
Sazerac 6 yr.	14
Whistle Pig 10 yr.	22

IRISH

Bushmills	13
Jameson	13
Jameson 18 yr., Limited Reserve	36
Redbreast 12 yr., Cask Strength	20

COGNAC

Courvoisier VSOP	16
Courvoisier XO	45
Hennessy 'Privilege' VSOP	22
Hennessy XO	75
Hennessy 'Paradis'	280
Hine "Rare" VSOP	27
Remy Martin 1738	20

REMY MARTIN, 'LOUIS XIII'

Each decanter takes four generations of cellar masters over 100 years to craft.

¾ oz. - 200 1½ oz. - 400

*Prices denote a 2 oz. pour unless otherwise stated

Vini al Bicchiere

WINES BY THE GLASS

BOLLICINES GLASS

Prosecco, Pelican Hill Private Label, Treviso	14
Col de Salici, Brut Rosé, Italy	17
Franciacorta, Bellavista, Lombardia	21
Blanc de Blancs, Ferrari Perle, Veneto	30

SPARKLING WINES

Mumm, Brut, Napa	14
Schramsberg, Blanc des Blancs, Napa	24

CHAMPAGNE

Heidsieck-Monopole, Brut, Reims	20
Veuve Clicquot Ponsardin, Brut, Reims	28
Moët & Chandon, 'Imperial Rosé', Epernay	29

ITALIAN WHITES

Pinot Grigio, Pighin, Friuli	13
Antinori Guado al Tasso Vermentino, Tuscany	16
Arneis, Bruno Giacosa, Piemonte	18
Pinot Grigio, Jermann, Venezia Giulia	20
Gavi di Gavi, La Scolca, Piemonte	27
Chardonnay, Antinori, Umbria	33

ITALIAN REDS

Barbera d'Alba, Paitin, Piemonte	15
Monsanto Chianti Classico Riserva, Toscana	18
Banfi "Belnero" Super Tuscan, Toscana	20
Pertinace Barbaresco, Piemonte	25
Pinot Nero, Terlano, Monticol Reserva	27
Barolo, Marchesi di Barolo, Piemonte	30
Brunello di Montalcino, Col D'Orcia	33
Amarone Della Valpolicella, Masi, Costasera, Veneto	34

CALIFORNIA WHITES

Dry Riesling, Claiborne & Churchill	13
Sanford Rosé, Pinot Noir, Santa Rita	16
Chardonnay, Girard, Russian River Valley	17
Sauvignon Blanc, Duckhorn, Napa	20
Chardonnay, Rombauer, Carneros	22
Chardonnay, Flowers, Sonoma	29

CALIFORNIA REDS

Merlot, Parcel 41, Napa	12
Cabernet Sauvignon, Daou, Paso Robles	15
Belle Glos "Dairyman" Pinot Noir, Russian River	25
Sanford Pinot Noir, Central Coast	28
Thorn, Merlot, The Prisoner	40
Cabernet Sauvignon, Stag's Leap, 'Artemis', Napa Valley	31

After Dinner Wines

DESSERT WINES

Vin Santo del Chianti Rufina, Villa di Vetrice	16
Maculan, Torcolato, Breganze	20
Dolce, Napa, Late Harvest	24
Donnafugata, Ben Rye, Passito di Pantelleria	25
Inniskillin, Vidal Icewine, Niagara	28

PORTS

Dow 'Late Bottled Vintage'	9
Sandeman's 10 yr.	12
Smith Woodhouse 'Colheita' 2000	15
Fonseca 20 yr.	16
Graham's 30 yr.	30
Taylor Fladgate 40 yr.	57

GRAPPA

Nonino, Merlot	15
Nonino, Chardonnay	15

LIQUEURS & DIGESTIFS

Averna Cream Liqueur	13
Bailey's Irish Cream	13
Amaretto, Dsarrono	15
Averna Amaro	15
Tia Maria	15
Pernod	15
Grand Marnier Cuvée 1880	85

*Liqueur prices denote 2 oz.

Whiskies

SINGLE MALTS

HIGHLAND

Dalwhinnie 15 yr., Dalwhinnie	22
Glenmorangie 10 yr.	15
Glenmorangie Nectar D'Or 12 yr., Tain	22
Glenmorangie, Signet	60
Oban 14 yr., Oban	23

ISLAY

Ardbeg 10 yr., Ardbeg	19
Lagavulin 16 yr., Lagavulin	31
Ledaig 10 yr., Tobermory, Mull	17
Talisker 10 yr., Carbost, Skye	24

SPEYSIDE

Balvenie 'Portwood' 21 yr., Dufftown	58
BenRiach 15 yr. PX Finish, Longmorn	30
Benromach 30 yr., Forres	120
Dalmore 12 yr., Dalmore	15
Glenfiddich 12 yr., Dufftown	15
Glenfarclas 105, Ballindalloch	30
Glenlivet 12 yr., Glenlivet	15
Macallan 12 yr., Aberlour	19
Macallan 18 yr., Aberlour	75
Macallan 30 yr., Aberlour	1 oz. 300

CAMPBELTOWN

Springbank 10 yr., Campbeltown	22
Springbank 15 yr., Campbeltown	33

ASIA

Kavalan Ex-Bourbon, Taiwan	38
Nikka Yoichi, Japan	25

BLENDED & GRAIN

Chivas Regal 12 yr.	14
Dewars 12 yr.	13
J&B Rare	13
Johnnie Walker Red Label	13
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	60
Nikka Coffey Grain, Japan	21

\$5 at Five

The following cocktails and wines are \$5

from 5 - 7 p.m. in the Great Room Social Lounge.

Holidays excluded

Cocktails

POM-POM

Pearl Pomegranate Vodka, Ginger Beer, Lime wedges

TOMMY'S MARGARITA

El Jimador Blanco Tequila, Lime, Agave

LAVENDER COLLINS

Bombay Dry Gin, Lemon, Lavender Syrup, Peychaud Bitters, Soda

Wines

Chardonnay, Notes, California

Pinot Grigio, Pighin, Friuli

Cabernet Sauvignon, Callaway, Temecula

Chianti, Palladio, Tuscany

Selection of Beers

Bud Light, Coors Light, Guinness, 8
Miller Lite, Pacifico, Peroni, Stella Artois,
Erdinger Weissbräu Alcohol Free,
O'Douls Alcohol Free

Alpine Beer Co. "Hoppy Birthday" IPA, 9
Anchor Steam, Lagunitas PILS, Stone IPA,
Lagunitas "Lil Sumpin" IPA, Grandpa Tractor
Duvel Belgian Ale, Ballast Point 11
Grapefruit Sculpin

LARGE FORMAT 22 OZ

Stone Scorpion Bowl IPA, 15
Cali Creamin' Ale, Arrogant Bastard Ale