

# PELICAN GRILL & BAR

## FOR THE TABLE

### CAVIAR & FRIES \$40

creme fraiche | chive oil | crispy fries

### TRUFFLE & PARMESAN FRIES \$16

fine herbs | garlic aioli

### BURRATA \$19

blistered tomatoes | pomodoro | grilled bread

### ROASTED STREET CORN \$16

roasted peppers | cotija cheese | tajin | garlic aioli

### MUSSELS AND CLAMS \$29

confit leek | white wine | fine herbs | grilled bread

### CRAB CAKE \$36

avocado mousse | pickled hearts of palm  
shaved fennel | lemon vinaigrette

### SEA BASS CEVICHE \$24

tomato | cucumber | onion | jalapeno | micro radish  
taro chip

### WOOD FIRED "GOLF" MEATBALL \$28

basil | ricotta | pomodoro | grilled sourdough

### POUND OF WINGS \$28

choice of honey bourbon mustard or buffalo | celery sticks  
blue cheese dressing

### SOUP OF THE DAY \$17

chef's daily inspired soup

## WOOD FIRED PIZZA

### MARGHERITA \$22

fior di latte mozzarella | basil emulsion

### CACIO PEPE PIZZA \$25

pecorino | fior di latte mozzarella | ricotta | black pepper

### PG SUPREME \$25

pepperoni | fennel sausage | red pepper | shallots  
mushroom | mozzarella

## FROM LOCAL GARDENS

add: chicken \$14 | shrimp \$22 | flat iron steak \$24 | salmon \$23

### WEDGE SALAD \$22 | GF

tomato | bacon | pickled shallots  
house-made blue cheese dressing

### CAESAR SALAD \$20

little gem | 18-month aged parmesan cheese | herb  
croutons lemon anchovy dressing

### MARINATED BEET SALAD \$23

lemon mint yogurt | wild arugula | pine nut crumble

### HOUSE SALAD \$23 | GF

mixed greens | strawberry | cucumber | candied pecans  
goat cheese | tarragon vinaigrette

### CHOPPED SALAD \$27 | GF

romaine lettuce | radicchio | red onion | mortadella  
provolone | tomatoes | pepperoncini | red wine vinaigrette

## SANDWICHES

### LOBSTER ROLL \$36

tarragon aioli | celery | red onion | toasted brioche

### CALIFORNIAN "FRENCH DIP" \$26

thinly sliced beef ribeye | pickled carrots | cucumber  
au jus | sliced jalapeno | baguette

### REUBEN \$29

shaved pastrami | sauerkraut | thousand island | swiss cheese  
toasted rye

### PG TBLT \$26

roasted turkey | bibb lettuce | heirloom tomato | alfalfa  
sprouts | bacon | harissa aioli | sourdough

### THE PELICAN GRILL BURGER \$30

caramelized onions | house-made rye bun  
sharp cheddar | garlic aioli

PLANT-BASED SUBSTITUTE: BEYOND BURGER PATTY | V

## MAIN

### SPRING RISOTTO \$31 | GF

morels | spring peas | favas | pesto shishito

### FISH & CHIPS \$38

beer battered local catch | french fries | malt vinegar aioli

### CHICKEN POT PIE \$40

slow roasted | pearl onions | spring peas | carrots  
pepper gravy | puff pastry

### CHILEAN SEA BASS \$54 | GF

forbidden rice | pickled shallots | orange  
toasted almonds | coconut beurre blanc

### KING SALMON \$52 | GF

roasted fingerlings | pea puree | baby turnips  
lemon creme fraiche

### WOOD FIRED HALF CHICKEN \$46 | GF

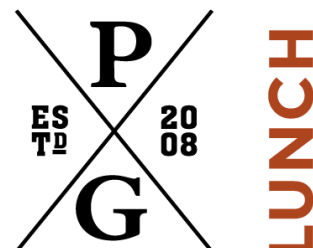
sweet heat chilies | roasted cipollini | creamy polenta

### SRF WAGYU FILET 8oz \$71 | GF

achiote rub | chimichurri butter | french fries

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.*





## COCKTAILS

OUR SIGNATURE COCKTAILS  
CAN BE MADE ALCOHOL FREE- \$13

### PELICAN GRILL MARTINI \$25

tanqueray gin or tito's vodka | salers aperitif  
dry vermouth

### NEWPORT COSMO \$22

tito's vodka | licor 43 | strawberry  
cranberry | lime

### OAXACAN FRESCA \$22

los javis mezcal | pamplemousse  
agave | peychaud | lemon | blood orange

### SWING OLD FASHIONED \$24

pg whisk(e)y blend | maple  
angostura chocolate

### COAST TO COAST \$22

gray whale gin | honey | lemon  
elderflower | soda | grapefruit foam

## BOTTLED BEERS

### FROM THE NEIGHBORHOOD \$10

delahunt overcast hazy dipa  
san clemente, ca

ninkasi tricerahops dipa | eugene, or

golden road mango cart | la, ca

### USUAL SUSPECTS \$9

peroni | italy

stella artois | belgium

guinness draught | irish

bud light | missouri

coors light | colorado

pacifico | mexico

## SPARKLING & CHAMPAGNE

	GL	BTL
cava   anna codorniu blanc   spain	\$15	\$62
prosecco   avissi   it	\$17	\$65
champagne   cleo   blanc de blanc   fr	\$28	\$132
champagne   ruinart   blanc de blanc   fr	\$36	\$195
champagne   billecourt salmon   brut   fr	\$29	\$140
champagne   moët chandon   rose   fr	\$35	\$178

## WHITE

chardonnay   raeburn   sonoma valley	\$19	\$75
chardonnay   mason cellars   sonoma	\$22	\$84
chardonnay   beehunter   mendocino	\$27	\$102
chablis   domaine barat   premier   fr	\$24	\$92
sauvignon blanc   cloudy bay   marlborough	\$28	\$97
sancerre   domaine du pre semelle   loire   fr	\$32	\$110

## ROSE

sokol blossom   willamette valley   or	\$16	\$68
triennes   rose vin de pays   provence   fr	\$18	\$74
daou   paso robles	\$19	\$75

## RED

cabernet sauvignon   daou   paso robles	\$19	\$72
cabernet sauvignon   obsidian ridge   napa	\$28	\$112
cabernet sauvignon   faust   napa	\$36	\$140
cabernet sauvignon   scarlett   rutherford	\$39	\$152
pinot noir   melville estate   santa barbara	\$22	\$82
pinot noir   duckhorn   migration   napa	\$21	\$86
pinot noir   beehunter   mendocino	\$38	\$152
merlot   trefethen   napa	\$24	\$92
malbec   cuvelier los andes   argentina	\$29	\$131
syrah   jonata 'todos   santa ynez	\$37	\$155
super tuscan   irrosso   it	\$18	\$68
bordeaux   chateaupicoron   castillon	\$34	\$138
bordeaux   moulin riche   saint julien	\$35	\$145
barbera   mauro vegilo   piedmont	\$20	\$84