



COOL DRINKS

PROSECCO
Luca Paretti | IT
\$15 GL | \$75 BTL



ROSE

DAOU | Paso Robles \$18 GL | \$84 BTL



MIMOSA \$16 GL | \$66 Pitcher



BLOODY MARY \$16 GL | \$66 Pitcher

ADULT SLUSHIES

Served in a Pelican coconut

PINEAPPLE LEMONADE
RUM SLUSH
\$39



FROZEN PALOMA \$38



WATERMELON DAIQUIRI \$37

STARTERS

FRIED CHICKEN BITES \$23

choice of sauces: buffalo | bbq | sweet chili lime

SKEWERS \$19

chili garlic beef | orange sesame chicken | chipotle king trumpet mushroom

POKE NACHOS \$29

ahi poke | crispy wontons | pickled fresno | scallion | citrus sambal aioli eel sauce | avocado

CHIPS & GUACAMOLE \$24 | vg

all natural corn chips | california guacamole | salsa molcajete

SEASONAL FRUIT PLATE \$17 | VG | V | GF

fresh berries | melons | pineapple | seasonal fruit

SHRIMP COCKTAIL \$29

king prawns | house-made smoked cocktail sauce | charred lemon

PEPPERONI FLATBREAD \$19

mozzarella | house tomato sauce | pepperoni

HOMEMADE HUMMUS \$16 IVG IV

green garbanzo hummus | grilled pita | vegetable crudite

MAINS

TACOS \$26 choice of mole braised short rib or crispy cod

black garlic aioli | house hot sauce | pickled red onion | cilantro lime slaw fried garlic flour | corn blend tortillas

GRILLED CHICKEN COBB SALAD \$21

applewood smoked bacon | tomato | avocado | hard boiled egg blue cheese dressing

MEDITERRANEAN TOSSED SALAD \$23 | VG | GF

mixed olives | feta | cucumber | heirloom tomato | lemon oregano dressing add chicken \$14 | shrimp \$22

VILLA WAGYU CHEESEBURGER \$30

white cheddar | garlic aioli | shredded lettuce | tomato | red onion | pickle | brioche bun

AHITUNA POKE \$29

avocado | edamame | cucumber | wakame | sushi rice | citrus sambal aioli | nori gama

LOBSTER ROLL \$36

atlantic lobster | celery | lemon aioli | chives | toasted bun

FRIED CHICKEN SANDWICH \$27

buttermilk chicken breast | shredded lettuce | pickles | togarashi aioli toasted brioche bun

YOUNG ADULT

Choice of house-made chips | fries | baby greens With sweet potato or truffle fries +\$5

PB & J + FRIES \$11

creamy peanut butter | strawberry jam | white bread

GRILLED CHEESE & FRIES \$12

cheddar & american cheese | toasted white bread

KID'S PASTA \$12

spaghetti | choice of marinara or butter & parmesan

CHICKEN TENDERS \$14

house breaded chicken tenders | choice of dipping sauces

KID'S CHEESE QUESADILLA \$11

mozzarella & cheddar cheese | flour tortilla mild salsa dipping cup

DESSERTS

HOME-MADE GELATO \$10

vanilla | chocolate | strawberry assorted seasonal gelato & sorbet

PELICAN HILL TIRAMISU \$14 IVG

kahlua | espresso | ladyfingers | whipped mascarpone

BERRY TRIFLE \$15

lemon bavarian | mixed berries | vanilla shortcake

JUMBO COOKIE \$5

chocolate chip or oatmeal raisin

V= VEGAN VG=VEGETARIAN GF=GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Pricing excludes additional alcohol, tax & service charge. For parties of 6 or more, 20% gratuity is added automatically.



@pelicanhillresort





SPECIALTY COCKTAILS \$18 ea | \$70 pitcher

CUCUMBER REFRESHER

Tito's Vodka | St. Germain | Cane Syrup | Lemon Juice | Torn Basil | Cucumber

PINK PELICAN

Wheatley Vodka | Lemon Juice | Agave Nectar | Strawberry Puree

PELICAN CIDER

House Bubbly | Apple Cider | Cinnamon

POMARITA

Siete Leguas Tequila | Contreau | Lime | Agave Nectar | Pomegranate

VILLA CADILLAC MARGARITA

Don Julio Blanco Tequila | Sweet & Sour | Agave Nectar | Grand Marnier

WATERMELON CAPRESE CRUSH

Jose Cuervo Silver Tequila | Watermelon | Torn Basil | Lime Juice | Cointreau | Agave

SIMPLY BY THE BOTTLE

served with traditional mixers & garnish

PATRON TEQUILA BLANCO | BACARDI OR MALIBU RUM (750ml) \$325

GREY GOOSE VODKA (750ml) \$325

BELVEDERE VODKA | TITO'S VODKA (750ml) \$350

1942 DON JULIO TEQUILA (750ml) \$650

CLASE AZUL REPOSADO TEQUILA (750ml) \$675

BOTTLED BEERS

\$9 bud light || coors light || pacifico || michelob ultra || blue moon sculpin IPA || 805 || sierra nevada pale ale

\$10 peroni || stella artois || corona extra

CHAMPAGNE SPARKLING & ROSE	gl btl
PROSECCO AVISSI IT	\$15 \$65
CAVA ANNA CODORNIU BLANC SP	\$14 \$62
CHAMPAGNE NICOLAS FEUILLATTE BRUT FR	\$24 \$116
CHAMPAGNE ROSE MOET CHANDON EPERNAY FR	\$35 \$168

WHITE WINE

SAUVIGNON BLANC DUCKHORN NAPA VALLEY	\$19 \$91
RIESLING EROICA COLUMBIA VALLEY	\$18 \$74
CHARDONNAY CAKEBREAD NAPA VALLEY	\$30 \$111

ROSE WINE

DAOU PASO ROBLES		\$18	\$74
WHISPERING ANGEL ROCK	COTES DE PROVENCE	FR \$29	\$65

RED WINE

CABERNET SAUVIGNON DAOU PASO ROBLES	\$18 \$74
PINOT NOIR DUCKHORN MIGRATION NAPA	\$21 \$86
MERLOT WHITEHALL LANE NAPA	\$24 \$92



@pelicanhillresort