

PELICAN

GRILL & BAR

FOR THE TABLE

HAMACHI CRUDO \$36 GF
yuzu kosho hamachi, scallio ponzu

CAVIAR & CHIPS \$45 GF
kaluga caviar, onion dip, potato chips, chives

WEST COAST OYSTERS ½ DOZ. \$36 GF
mignonette, cocktail, lemon, tobasco

MOULES-FRITES \$35
1 lb. blue springs mussels, lamb merguez, soffritto, fries, parsley

SALTED PELICAN GRILL PRETZEL \$24
cheese fondue, dijon mustard

RUSTIC SOURDOUGH 8 OZ. \$9
honey ricotta, olive oil-vinegar, romesco

TRUFFLE PARMESAN FRIES \$21 VG/GF
garlic aioli

WOOD-FIRED MEATBALLS \$28
ricotta, pomodoro, parmigiano reggiano, grilled sourdough

TOMATO BISQUE \$17 VG
san marzano tomatoes, parmigiano, croutons, basil

FROM LOCAL GARDENS

*add: chicken +\$14, shrimp +\$22, skirt steak +\$28
salmon +\$23*

CRYSTAL COVE SALAD \$28 VG/GF
oak grove farms baby lettuce, humboldt fog, stone fruit, marcona almonds, peach vinaigrette

WEDGE SALAD \$28 VG/GF
gem lettuce, point reyes blue cheese emulsion, applewood bacon, yolk, shallot crisp, citrus herb

CAESAR SALAD \$24
romaine, 24-month aged parmigiano reggiano, country bread crouton, classic dressing

MUST TRY

CHILEAN SEA BASS \$58 GF
forbidden rice, pickled shallot, orange, toasted almond, coconut beurre blanc

SIGNATURE SANDWICHES

served with potato fries -or- house salad

PG SMASH BURGER \$34
8 oz. wagyu beef, new school american cheese, shredded lettuce, grilled onions, pickle, secret sauce, potato bun

SO-CAL LOBSTER ROLL \$42
tarragon aioli, avocado, butter lettuce, celery, red onion, toasted brioche, espelette

BEEF SHORT RIB DIP \$38
12-hour braised short rib, caramelized onion, gruyère, crisp potato chip, harissa aioli, pretzel roll bun, bordelaise au jus

PG “CBLT” \$32
grilled jidori chicken breast, applewood bacon, oak grove lettuce, tomato, sprout, avocado aioli, artisan multi grain bread

PG GRILLED CHEESE \$32
aged cheddar, gruyere, havarti, dijonnaise, toasted sourdough bread, tomato bisque

FLATBREAD

A traditional Roman-style flatbread crafted slow fermented for 48-72 hours. Exceptionally light, crisp, and aromatic. A refined alternative to a classic pizza.

IBERICO CHORIZO \$25
smoked mozzarella, mama lil’s peppers, basil

MARGHERITA \$26 VG
tomato sauce, heirloom tomatoes, mozzarella, basil, evoo

MAIN

KOA KING SALMON \$56 GF
fennel soubise, sugar snap peas, cherry tomatoes preserved lemon beurre blanc

THE OC FISH & CHIPS \$38 GF
gluten-free battered alaskan cod, potato fries, remoulade

JIDORI CHICKEN MILANESE \$48
8 oz. crispy airline chicken breast, heirloom tomatoes, calabrian pepper emulsion, mustard frills

RIGATONCINI ALLA VODKA \$34 **contain pork*
tomato passata, pamigiano reggiano cream, guanciale, parmigiano

STEAK-FRITES \$58 GF
8oz butcher’s cut, french fries, au poivre sauce, chimichurri

GRILLED PRIME RIBEYE \$86 GF
ribeye, gremolata, seasoned wedge potato, garlic aioli

LUNCH MENU

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% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service.
All prices and charges are subject to applicable taxes, currently 7.75%.
Additional gratuities may be offered at your discretion.



PELICAN

GRILL & BAR

COCKTAILS

SUNSET AT THE COVE \$26

vodka, vanilla, passion fruit, orange, guava, butterfly pea flower

GINGER FIZZ \$24

gin, ginger liqueur, rosemary, lemon, ginger beer

COSMO ROYALE \$26

grey goose citron, chambord, curacao, st. germain, lemon, bubbles

SIROCCO \$23

bourbon, peach, manzanilla sherry, lemon, honey foam

TANGERINE TEE TIME \$25

mezcal, dry vermouth, tangerine, lemon, cinnamon agave

THE ROSELLE ROUGE \$23

hibiscus infused G4 blanco, sweet vermouth, agave, lemon, campari mist

OFF THE FAIRWAY \$24

probitas rum, grapefruit, cucumber, genepi, coconut

CASK NO. 24 \$25

pg whiskey blend, carpano antica formula, noilly prat dry angostura, smoke

LIQUID COURAGE \$26

patron blanco, ilegal mezcal, licor43, kahlua fernet branca, improved coffee foam

TEMPERANCE

ALBA ROSA \$15

strawberry & peppercorn infused lyre's aperitivo, basil, lime, elderflower tonic

GINGER TIME \$15

lyre's london dry, ginger-rosemary, lemon, ginger beer

WINE

SPARKLING & CHAMPAGNE

prosecco, luca paretti, veneto, it	glass	bottle
champagne, perrier jouet brut, epernay, fr	\$18	\$82
champagne, perrier jouet blason rosé, epernay, fr	\$39	\$190
	\$39	\$190

WHITE

pinot grigio, scarbolo 'il ramato,' friuli, it	\$23	\$90
sauvignon blanc, cloudy bay, marlborough, nz	\$29	\$116
sancerre, domaine thiroit, loire, fr	\$32	\$125
friulano, la roncaia, it	\$20	\$76
chardonnay, post and beam, carneros, ca	\$29	\$116
chardonnay, raeburn, russian river valley, ca	\$25	\$98
dry riesling, trimbach, alsace, fr	\$24	\$96

RED

cabernet sauvignon, daou, paso robles, ca	\$22	\$95
piceno rosso, roggio del filare, velenosi,ap, it	\$30	\$128
cabernet sauvignon, grgich hill, napa, ca	\$35	\$138
pinot noir, drew estate 'mid-elevation,' mendocino ridge, ca	\$26	\$102
pinot noir, domaine charton 'mercurey' vieilles vignes, burgundy, fr	\$34	\$135
dolcetto,pecherino san luigi dogliani, piedmont, it	\$25	\$100

ROSÉ

côtes de provence, st. marguerite 'symphonie', provence, fr	\$23	\$90
grenache noir, daou rosé, paso robles, ca	\$19	\$76

SWEET

moscato d'asti, michele chiaro, piedmont, it	\$17	\$68
sherry vors, gonzales byass 'noe' 30yr	2oz \$38	-
madeira, blandy's, terrantez, 1987, portugal	2oz \$68	-

SOMMELIER'S CHOICE *served by Coravin*

chardonnay, bellavista, uccellanda, 2012, lombardy, it	\$44	-
champagne, gosset celebris 2012, ay, fr	\$95	\$420
cabernet sauvignon, lindstorm, 2014, napa, ca	\$48	-
chianti classico gran selezione, castello fonterutoli, 2015, tuscany	\$42	-
vino nobile di montepulciano, boscarelli 'il nocio', 2018, tuscany	\$75	-

BEVERAGE MENU

BOTTLED BEERS

USUAL SUSPECTS \$10

peroni, pacifico, stella artois, guinness draught, michelob ultra, coors light, peroni 0%

FROM THE NEIGHBORHOOD \$12

slap & tickle, brewery x, ca
grapefruit sculpin, ballast point, sd, ca
ruekeller pilsner, ca

