

PELICAN

GRILL & BAR

FOR THE TABLE

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

WAGYU BEEF TARTARE **\$29**
minced steak, russian dressing, pickled mustard, toasted brioche

OCTO **\$32 GF**
nduja relish, skordalia, fresh herbs

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

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

TUNA & HAMACHI CRUDO **\$36 GF**
bluefin tuna, ponzu, avocado mousse, serrano pepper & yuzu kosho hamachi, scallion

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

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

TOMATO BISQUE **\$18 VG**
san marzano tomatoes, parmigiano, croutons, basil

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

CAVIAR

KALUGA HYBRID **\$185**
RUSSIAN OSETRA **\$245**
BELUGA HYBRID **\$525**

30g caviar, chive, egg yolk & white, caper, shallot, crème fraîche, warm blini

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

TOMATO & BURRATA **\$28 VG/GF**
heirloom tomatoes, sungold tomatoes vinaigrette, pickled shallots, petite basil

HARISSA CAULIFLOWER **\$36 VG/GF**
wood-fired oven-roasted cauliflower, mint lebneh, basmati rice, golden raisin, almond, harira

*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.

PASTA - PINSA

SAUSAGE CAVATELLI **\$45**
home-made ricotta cavatelli, nduja sausage, truffle, calabrian chili, arugula, spicy bread crumbs

RIGATONCINI ALLA VODKA **\$34**
tomato passata, pamigiano reggiano cream, lardon, parmigiano

LINGUINE AI FRUTTI DI MARE **\$48**
calamari, prawn, blue spring mussels, manila clams, confit tomatoes, soffritto, fresh herbs

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

THE OCEAN

ICELANDIC SALMON **\$56 GF**
squash caponata, saffron butter, marche

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

RED SNAPPER **\$56**
broccoli walnut & lemon pesto, jimmy nardello pepper, charcoal salt roasted potatoes

THE CHOPPING BOARD

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

COLORADO LAMB RACK **\$79**
almond, couscous, caramelized onion, golden raisin, toum sauce

BRAISED BEEF SHORT-RIB **\$77 GF**
creame fresh whipped potato, caramelized cipollini, gremolata, bordelaise

WAGYU FILET **\$85 GF**
grilled asparagus, bordelaise, bearnaise

GRILLED PRIME RIBEYE 14 OZ. **\$86 GF**
shishito, crunchy garlic sauce, pickled shallot, coriander

ADDITIONALS

TALEGGIO MAC & CHEESE **\$16**
crispy pancetta, pangrattato, chives

COLATURA BROCCOLINI **\$17 GF**
bulb onion, shishito, almond

TRUFFLE PARMESAN FRIES **\$18 VG/GF**
garlic aioli

GRILLED ASPARAGUS **\$18 GF/VG**
shallot butter

SAUTEED GARLIC SPINACH **\$17 VG/GF**

CRÈME FRAÎCHE WHIPPED POTATO **\$16 VG/GF**
chive

TRUFFLE WHIPPED POTATO **\$19 GF**
yukon gold potato, truffle, chive

MISO GLAZED CARROTS **\$15 GF**
pistachio dukka, labneh

add: **ITALIAN BLACK TRUFFLE** **+\$55**

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

DINNER MENU



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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, curocao, st. germain, lemon, bubbles

MONTESPRESSO \$23

amaro montenegro, raspberry, espresso

TANGERINE TEE TIME \$25

mezcal, dry vermouthe, tangerine, lemon, cinnamon agave

THE ROSELLE ROUGE \$23

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

OFF THE FAIRWAY \$24

probitas rum, grapefruit, snap pea, 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, kahalua 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, avissi, veneto, it	glass	bottle
champagne, perrier jouet brut, epernay, fr	\$18	\$82
champagne, perrier jouet blason rosé, epernay, fr	\$39	\$190
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WHITE

pinot grigio, scarbolo 'il ramato,' friuli, it	\$23	\$90
sauvignon blanc, cloudy bay, marlborough, nz	\$29	\$116
sancerre, domaine thiro, loire, fr	\$32	\$125
aligoté 'close de la fortune' monopole, maison chanzy bouzeron, burgundy, fr	\$26	\$100
chardonnay, soliste 'l'age d'or,' russian river valley, ca	\$29	\$110
chardonnay, raeburn, russian river valley, ca	\$25	\$98

RED

cabernet sauvignon, daou, paso robles, ca	\$22	\$95
aglianico, giornata 'french camp,' paso robles, ca	\$26	\$100
cabernet sauvignon, far mountain, 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
ghemme, torraccia del piantavigna, piedmont, it	\$24	\$96
bordeaux, château marcadis, lalande de pomerol, fr	\$32	\$128

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
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SOMMELIER'S CHOICE *served by Coravin*

chardonnay, shafer 'red shoulder ranche', 2017, napa, ca	\$32	-
chardonnay, nickel & nickel 'stiling vineyard', 2017, sonoma, ca	\$34	-
champagne, gosset celebris 2012, ay, fr	\$95	\$420
cabernet sauvignon, stonestreet, 2012, napa	\$48	-
cabernet sauvignon, zd reserve, 2021, napa	\$82	-
chianti classico gran selezione, castello fonterutoli, 2015, tuscany	\$42	-
pinot noir, dumol 'jentof vineyard', 2018, russian river valley, ca	\$46	-
white blend, jermann 'vintage tunina', 2013, venezia guilia, it	\$40	

BEVERAGE MENU

BOTTLED BEERS

USUAL SUSPECTS \$10

peroni, pacifico, stella artois, guinness draught, bud light, coors light, peroni 0%

FROM THE NEIGHBORHOOD \$12

slap & tickle, brewery x, ca
grapefruit sculpin, ballast point, sd, ca
bo pils, east brothers, ca
michelob ultra, missouri

