

# PELICAN GRILL & BAR

WEDNESDAY, DECEMBER 31, 2025 | EARLY SEATING

---

## FIRST COURSE

*select one*

**SANTA BARBARA SPOT PRAWN** SHELLFISH  
crudo blood orange | fennel | coriander | basil oil

- or -

**ROASTED BABY BEETS & CITRUS WHIPPED BURRATA**

pistachio crumble | pomegranate vinaigrette

- or -

**HANDMADE AGNOLOTTI AL TARTUFO E CAVIALE** VG/DAIRY/GLUTEN  
ricotta & mascarpone-filled agnolotti | winter truffle fonduta | ossetra caviar

## SECOND COURSE

*select one*

**SRF WAGYU ZABUTON\*** DAIRY  
browned butter potato | tuscan kale | truffle jus

- or -

**LOCAL HALIBUT** SHELLFISH/DAIRY  
artichoke | castelvetro olive | mussels beurre blanc

- or -

**ROASTED SONOMA DUCK BREAST** DAIRY  
black mission fig agrodolce | parsnip purée | caramelized endive

## THIRD COURSE

**SAY CHEESE** DAIRY/GLUTEN  
baked brie | glazed figs | matcha lavender gelato

NEW YEAR'S EVE – EARLY SEATING

---

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE

\*Pricing does not include additional alcohol, tax, or service charge. A 25% gratuity and applicable taxes will be added automatically. Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



# PELICAN GRILL & BAR

## COCKTAILS

*our signature cocktails can be made alcohol free \$15*

### BARREL AGED PERFECT MANHATTAN \$25

angel envy bourbon, sweet vermouth,  
dry vermouth, angostura

### GINGER FIZZ \$24

gin, ginger liqueur, rosemary syrup, lemon, ginger beer

### COSMO ROYALE \$26

citron vodka, chambord, curocao, st. germain,  
lemon, bubbles

### MONTESPRESSO \$23

amaro montenegro, raspberry, espresso

### TANGERINE TEE TIME \$25

mezcal, dry vermouth, tangerine, lemon,  
cinnamon agave

### THE ROSELLE ROUGE \$23

hibiscus infused tequila, sweet vermouth, agave,  
lemon, campari mist

## WINE

### CHAMPAGNE

champagne, gosset nv, ay, fr

champagne, perrier jouet blason rosé, eprenay, fr

champagne, 375 ml, krug nv, eprenay, fr

### WHITE & ROSÉ

sauvignon blanc, cloudy bay, marlborough, nz

sancerre, domaine thiot, loire, fr

aligoté 'close de la fortune' monopole, maison chanzy bouzeron, burgundy, fr

white rioja, muga, spain

chardonnay, soliste 'l'age d'or,' russian river valley, ca

côtes de provence, château saint-pierre 'eden,' provence, fr

### RED

aglianico, giornata 'french camp,' paso robles, ca

cabernet sauvignon, far mountain, napa, ca

pinot noir, drew estate 'mid-elevation,' mendocino ridge, ca

pinot noir, domaine charton 'mercurey' vieilles vignes, burgundy, fr

chianti classico riserva, tenute di arceno, tuscan, it

### HOLIDAY SOMMELIER SELECTION BY THE BOTTLE

champagne, rare, reims, 2008

chardonnay, david arthur, napa, 2016

chardonnay, jermann 'where dreams,' friuli, 2021

château bouscalt, pessac-léognan blanc, bordeaux, 2020

estate cabernet, château montelena, calistoga, 2012

david arthur 'three acre,' 2014/2015

kosta browne beaune premier cru, cote de beaune, 2020

amarone della valpolicella, dal forno romano, 2010

## BOTTLED BEERS

### FROM THE NEIGHBORHOOD \$12

bo pils, east brothers, ca

betty ipa, hangar 24, ca

slap & tickle, brewery x, ca

grapefruit sculpin, ballast point, sd, ca

### USUAL SUSPECTS \$10

peroni, italy

stella artois, belgium

guinness draught, irish

bud light & michelob ultra, missouri

coors light, colorado

pacifico, mexico

peroni 0, germany

glass bottle

\$29 \$140

\$32 \$145

- \$275

\$29 \$116

\$32 \$125

\$26 \$100

\$20 \$75

\$29 \$110

\$23 \$90

\$26 \$100

\$35 \$138

\$26 \$102

\$34 \$135

\$27 \$105

- \$410

- \$145

- \$168

- \$235

- \$320

- \$330

- \$390

- \$720

NEW YEAR'S EVE — BEVERAGE

