

PELICAN GRILL & BAR

TO BEGIN

BASKET OF FRESH PASTRIES 9

SEASONAL BERRIES & CREAM 10

BRUSCHETTA 12

cherry tomatoes, balsamic reduction, basil pesto, burrata

YOGURT PARFAIT 12

housemade granola, seasonal berries

SPICY TORTILLA SOUP 13

chicken, cotija cheese, avocado purée

PELICAN GRILL CRAB CAKE* 17

green curry emulsion, hearts of palm, avocado, watercress, pickled onions

SMOKED SCOTTISH SALMON* 19

crème fraîche, egg, red onion, capers, toasted brioche

AHI TUNA TARTARE* 19

miso glaze, avocado, charred scallions, yuzu ponzu, furikake, gyoza crisps

JUMBO PRAWN COCKTAIL* 21

cocktail sauce, lemon

SALADS

CAESAR SALAD* 14

romaine, parmesan crisps, croutons
add: chicken 9 | shrimp 12 | flat iron steak 12

ROASTED BEET SALAD 16

burrata, baby carrots, currants, arugula, pistachio pistou, red wine vinaigrette

ASIAN CHICKEN SALAD 18

watercress, napa cabbage, edamame, roasted peanuts, orange segments, sesame vinaigrette

PELICAN GRILL COBB 18

iceberg lettuce, blue cheese, chicken, bacon, egg, tomatoes, avocado, blue cheese dressing

BRUNCH COCKTAILS

BLOODY MARY 13

WHITE PEACH BELLINI 13

BLOOD ORANGE MIMOSA 16

THE 19TH BLOODY MARY 20

ARTISAN SANDWICHES & WOODFIRE PIZZA

GRILLED VEGETABLE WRAP 14

grilled portobello mushrooms, zucchini, romaine, ricotta cheese, sundried tomato pesto

MARGHERITA PIZZA 17

sliced heirloom tomatoes, basil, fresh mozzarella

CHICKEN CLUB 17

avocado, tomato, bacon, chipotle mayonnaise, toasted sourdough

IRVINE BURGER* 19

prime "1855" beef, pickles, lettuce, grilled onions, cheddar cheese, house special sauce, brioche bun

AHI TUNA BURGER* 21

asian coleslaw, honey-wasabi sauce, brioche bun

BRUNCH FAVORITES

AVOCADO TOAST* 16

radish, pickled onions, 63c gonestraw farms egg, anaheim chili salsa, rustic bread

PUMPKIN SPICE BRIOCHE

FRENCH TOAST 17

flame-roasted apples, bourbon syrup, maple chantilly cream

BREAKFAST PIZZA* 18

gonestraw farms egg, prosciutto, ham, mozzarella, ricotta

THREE EGG DENVER OMELET* 20

peppers, mushrooms, ham, cheddar, spinach, onion, tomato, served with breakfast potatoes

EGGS BENEDICT* 21

poached egg, canadian bacon, english muffin, hollandaise sauce

**SOUTHERN FRIED CHICKEN
& WAFFLES 24**

pickle brined chicken, buttermilk waffle, louisiana hot sauce, maple syrup

FROM THE SEA

TEMPURA FISH & CHIPS 21

alaskan cod, tartar sauce, lemon

PAN-SEARED CHILEAN SEA BASS* 41

orange-coconut milk, black forbidden rice, pickled red onions, oranges, roasted almonds

SIDE ORDERS

BACON 8

CHICKEN SAUSAGE 8

SWEET POTATO FRIES 8

ONION RINGS 9

CRISPY BRUSSELS SPROUTS 10

TRUFFLE MAC 'N CHEESE 15

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

COCKTAILS

AUDREY HEPBURN 16

ketel one citroen vodka, soho lychee liqueur, fresh lime juice, cucumber

FIRST TEE 16

grey goose l'orange vodka, fresh grapefruit & lemon juices, agave syrup, rosé champagne

NEW OLD FASHION 16

kikori japanese whiskey, fresh muddled ginger, simple syrup, angostura bitters

JALAMIGOS 16

jalapeño-infused patron reposado, lime, licor 43, pineapple

WHISKEY MULE 16

maker's mark bourbon, lemon juice, ginger syrup, angostura bitters

SUGAR PLUM 16

tanqueray gin, grapefruit juice, grenadine

LEFTY 16

angel's envy bourbon, campari, sweet vermouth, australian chocolate bitters

SEASONAL

TUSCAN MANHATTAN 16

woodford reserve bourbon, tuaca, orange bitters, nutmeg

AUTUMN PEAR 18

grey goose la poire, lemon juice, apple cider, cinnamon

SOFT LIBATIONS SANS ALCOHOL

LIME & THE COCONUT 11

coconut water, lime juice, cucumber, mint

NEWPORT SUNSET 11

orange, pineapple, mango, grapefruit, pomegranate juices

BEERS

bud light, coors light, miller lite, 9
blue moon, corona extra,
guinness draught, michelob ultra,
pacifico, peroni, stella artois

anchor steam liberty ale, 10
ballast point grapefruit sculpin,
lagunitas pils, sierra nevada pale ale,
scrimshaw pilsner, stone ruination ipa,
pelican hill blonde

CHAMPAGNE / SPARKLING WINE

	GLASS
mumm napa, brut prestige, napa valley	14
heidsieck-monopole, brut, reims	20
schramsberg, blanc de blanc, napa valley	24
taittinger, brut, la francaise	25
veuve clicquot 'yellow label,' reims	28
moët & chandon, 'imperial rosé,' epernay	30

WHITES

riesling, eroica, columbia valley	13
fume blanc, ferrari-carano, sonoma county	14
rosé, domaines ott 'by.ott,' côtes de provence	15
chardonnay, ferrari-carano, alexander valley	17
pinot grigio, livio felluga, collio	18
sauvignon blanc, duckhorn, napa valley	21
chardonnay, rombauer, carneros	23
chardonnay, cakebread cellars, napa valley	30

REDS

merlot, cline cellars, sonoma coast	13
malbec, achaval ferrer, mendoza	14
blend, duckhorn 'decoy,' sonoma valley	16
cabernet sauvignon, ferrari-carano, alexander valley	18
pinot noir, louis latour, mercurey, burgundy	19
pinot noir, frank family, carneros	24
cabernet sauvignon, daou 'reserve,' paso robles	25
blend, the prisoner, napa valley	26
cabernet sauvignon, frank family, napa valley	33
cabernet sauvignon, silver oak, alexander valley	40

SWEET WINES -2 oz.-

vidal ice wine, inniskillin, niagra peninsula	20
far niente 'dolce,' late harvest, napa valley	32