

# PELICAN GRILL & BAR

## TO BEGIN

### SEASONAL SOUP OF THE DAY 13

**SPICY TORTILLA SOUP 13**  
chicken, cotija cheese, avocado purée

**PELICAN GRILL CRAB CAKE\* 17**  
green curry emulsion, hearts of palm, avocado, watercress, pickled onions

**AHI TUNA TARTARE\* 19**  
miso glaze, avocado, charred scallions, yuzu ponzu, furikake, gyozu crisps

## SALADS

**CAESAR SALAD\* 14**  
romaine, parmesan crisps, croutons

**MIXED GREENS SALAD 14**  
cherry tomatoes, shaved radishes, cucumbers, croutons, balsamic vinaigrette

**BABY ICEBERG WEDGE 16**  
blue cheese, egg, smoked bacon, cherry tomatoes, shaved red onion, blue cheese dressing

**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

**ADD TO ANY SALAD\*:**  
*chicken 9 | shrimp 12 | flat iron steak 12*

## WOODFIRE PIZZAS

**MARGHERITA PIZZA 17**  
sliced heirloom tomatoes, basil, mozzarella

**BBQ GRILLED CHICKEN PIZZA 18**  
red onions, cilantro, house-made bbq sauce, mozzarella

**FENNEL SAUSAGE PIZZA 18**  
red onions, piquillo peppers, scallions, marinara, mozzarella

## ARTISAN SANDWICHES

*choice of fries or mixed green salad*

**GRILLED VEGETABLE WRAP 14**  
grilled portobello mushrooms, zucchini, romaine leaves, ricotta, sundried tomato pesto

**CHICKEN CLUB 18**  
avocado, tomato, bacon, chipotle mayonnaise, toasted sourdough

**IRVINE BURGER\* 19**  
prime "1855" beef, dill pickles, shaved lettuce, grilled onions, cheddar cheese, house special sauce, brioche bun

**AHI TUNA BURGER\* 21**  
asian coleslaw, honey-wasabi sauce, brioche bun

**FLAT IRON STEAK SANDWICH\* 22**  
pickled red onions, chimichurri, arugula, tomatoes, ciabatta

## BY LAND & SEA

**TEMPURA FISH & CHIPS 21**  
alaskan cod, tartar sauce, lemon

**BRAISED SHORT RIBS 31**  
brussels sprouts, cippolini onions, farro, celery root purée, pickled celery ribbons

**GONESTRAW FARMS  
HALF-CHICKEN 32**  
kabocha squash, wild rice, lollipop kale, pancetta

**PELICAN GRILL CIOPPINO\* 33**  
mussels, fish, jumbo shrimp, calamari  
*add: pasta 4*

**PAN-ROASTED SALMON\* 35**  
lentils du puy, butternut squash, wild mushrooms, blood orange emulsion

## SIDE ORDERS

**HERB FRIES 8**

**SWEET POTATO FRIES 8**

**ONION RINGS 9**

**BROCCOLINI 10**

**CRISPY BRUSSELS SPROUTS 10**

**TRUFFLE MAC 'N CHEESE 15**

## DESSERTS

**DAILY-MADE GELATO & SORBET 10**

**WARM FIRE-ROASTED  
APPLE CRUMBLE 12**  
choice of gelato

**CHOCOLATE LAVA CAKE 12**  
sea salt caramel sauce, chantilly

**VANILLA CRÈME BRÛLÉE 12**  
seasonal fruit compote, biscotti

*\*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

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## SEASONAL

### TUSCAN MANHATTAN 16

woodford reserve bourbon, tuaca, orange bitters, nutmeg

### AUTUMN PEAR 18

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

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## 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,' eprenay	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