

PELICAN GRILL & BAR

WEDNESDAY, DECEMBER 31, 2025 | LATE SEATING

AMUSE

AHI TUNA TARTARE CANNOLI

sicilian sesame shell | avocado crema | calabrian chile oil

FIRST COURSE

select one

SANTA BARBARA SPOT PRAWN CRUDO SHELLFISH

blood orange | fennel | coriander | basil oil

- or -

ROASTED BABY BEETS & CITRUS VG/DAIRY/NUTS

whipped burrata | pistachio crumble | pomegranate vinaigrette

SECOND COURSE

select one

HANDMADE AGNOLOTTI AL TARTUFO E CAVIALE VG/SHELLFISH

ricotta & mascarpone-filled agnolotti | winter truffle fonduta | ossetra caviar

- or -

MAINE LOBSTER ARANCINI SHELLFISH

saffron risotto croquette | basil aioli | preserved lemon

THIRD 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

DESSERT

SAY CHEESE DAIRY/GLUTEN

baked brie | glazed figs | matcha lavender gelato

NEW YEAR'S EVE – LATE 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

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

WINE

glass bottle

CHAMPAGNE

champagne, gosset nv, ay, fr	\$29	\$140
champagne, perrier jouet blason rosé, eprenay, fr	\$32	\$145
champagne, 375 ml, krug nv, eprenay, fr	-	\$275

WHITE & ROSÉ

sauvignon blanc, cloudy bay, marlborough, nz	\$29	\$116
sancerre, domaine thiot, loire, fr	\$32	\$125
aligoté 'close de la fortune' monopole, maison chanzy bouzeron, burgundy, fr	\$26	\$100
white rioja, muga, spain	\$20	\$75
chardonnay, soliste 'l'age d'or,' russian river valley, ca	\$29	\$110
côtes de provence, château saint-pierre 'eden,' provence, fr	\$23	\$90

RED

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
chianti classico riserva, tenuta di arceno, tuscany, it	\$27	\$105

HOLIDAY SOMMELIER SELECTION BY THE BOTTLE

champagne, rare, reims, 2008	-	\$410
chardonnay, david arthur, napa, 2016	-	\$145
chardonnay, jermann 'where dreams,' friuli, 2021	-	\$168
château bouscalt, pessac-léognan blanc, bordeaux, 2020	-	\$235
estate cabernet, château montelena, calistoga, 2012	-	\$320
david arthur 'three acre,' 2014/2015	-	\$330
kosta browne beaune premier cru, cote de beaune, 2020	-	\$390
amarone della valpolicella, dal forno romano, 2010	-	\$720

NEW YEAR'S EVE — BEVERAGE

