

# Pelican's On the Bay

## Appetizers

<b>AHI POKE BOWL</b>	DF	<b>24</b>
<i>Chili-soy marinated ahi tuna, steamed rice, seaweed salad, cucumbers &amp; cabbage salad, crispy wonton skins</i>		
<b>GIANT SALTED PRETZEL</b>	VG/DF	<b>14</b>
<i>Bavarian style giant pretzel, whole grain mustard, cheese sauce</i>		
<b>CHIPS AND DIPS</b>	GF	<b>12</b>
<i>House fried corn tortilla chips, roasted red salsa, nacho cheese and guacamole</i>		
<b>SAN DIEGO CLAM CHOWDER</b>	Starts serving at 4pm	<b>13</b>
<i>Diced jalapenos, smoked bacon, Yukon potatoes, with grilled sourdough bread</i>		
<b>PELICANS CHEESY NACHOS</b>	GF	<b>15</b>
<i>Fried corn tortilla chips, warm jack cheese sauce, sour cream, guacamole, house pico de gallo, green onions, pickled jalapenos</i> Sub Waffle Fries - \$3		

### ADD PROTEIN TO NACHOS

Smoked Pulled Pork \$6 Smoked Brisket \$6 Braised Spicy Chicken \$6

<b>BAJA SHRIMP COCKTAIL</b>	GF/DF	<b>18</b>
<i>Wild caught shrimp, spicy cocktail sauce, Pico de Gallo, guacamole, corn tortilla chips</i>		
<b>POKE NACHOS</b>	DF	<b>24</b>
<i>Soy chili Marinated ahi tuna, avocado edamame guacamole, Fresh avocado, fresh jalapenos, fresh sweet peppers, Sriracha aioli, radish, wakame salad, sesame seeds, fried won tons</i>		

## Salads & Fruit

<b>SEARED AHI TUNA SALAD</b>	DF	<b>24</b>
<i>Togarashi seared tuna, avocado, edamame, cucumber &amp; mango pico, scallion, sesame seeds, crispy won ton skins, miso-ginger vinaigrette &amp; house greens &amp; romaine mix</i>		
<b>COBB SALAD</b>	GF	<b>15</b>
<i>Blue cheese, smoked bacon, hardboiled egg, cherry tomato, cucumber, carrot, scallion, Herb "ranch" dressing* &amp; house greens &amp; romaine mix</i>		
<b>GREEK SALAD</b>	VG/GF	<b>15</b>
<i>Feta cheese, tomato, Kalamata olives, red onions, cucumber, Mixed Peppers, parsley leaves, oregano vinaigrette, pepperoncini romaine lettuce</i>		

### ADD PROTEIN TO ANY SALAD

Grilled Chicken \$6 Smoked Pulled Pork \$6 Smoked Brisket \$6

<b>FRUIT BERRY &amp; MELON BOWL</b>	VG/DF/GF/V	<b>14</b>
<i>Cantaloupe, honeydew, pineapple, mixed berries and red seedless grapes</i>		

## Sweets

<b>DIPPING DOTS</b>		<b>8</b>
<b>HAAGEN DAZS CUP 3OZ</b>	chocolate or vanilla	<b>6</b>
<b>EXTRAORDINARY PUDDING POPS</b>		<b>6</b>
<b>CHOCOLATE FUDGE CAKE</b>		<b>6</b>

## Sandwiches & Plates

<b>PELICAN'S BACON BURGER</b>		<b>19</b>
<i>Grass fed Angus beef patty, roasted garlic mayo, cheddar, butter lettuce, tomato, onion, pickle, waffle fries</i>		
<b>KING PELICAN BURGER</b>		<b>24</b>
<i>Grass fed Angus beef patty, 14 hour smoked brisket, fried onion rings, classic coleslaw, waffle fries</i>		
<b>BLACK BEAN TOSTADA</b>	VG/GF	<b>15</b>
<i>Refried vegetarian black beans, shredded lettuce, Jack &amp; cheddar cheese, pico de gallo, guacamole</i>		
<b>CARNITAS TACOS</b>	GF	<b>16</b>
<i>Smoked pork shoulder, roasted green chili sauce, onions, red cabbage slaw with cilantro &amp; lime</i>		
<b>BRISKET TACOS</b>	DF	<b>16</b>
<i>Smoked chopped BBQ brisket, old fashion cabbage coleslaw, BBQ sauce, pico de gallo, jalapeno aioli</i>		
<b>BAJA FISH TACOS</b>	GF	<b>19</b>
<i>Seasonal pacific catch, red cabbage slaw with cilantro &amp; lime, Pico de Gallo, queso fresco, spicy aioli, lime, house tortilla chips</i>		
<b>CHICKEN FINGERS &amp; FRIES</b>		<b>15</b>
<i>Ranch dressing, served with waffle fries</i>		
<b>ANGUS CHOPPED SMOKED BRISKET SANDWICH</b>	GF	<b>18</b>
<i>Texas BBQ sauce, coleslaw, dill pickles, onions, brioche bun, waffle fries</i>		
<b>HOUSE SMOKED PULLED PORK SANDWICH</b>	DF	<b>18</b>
<i>Smoked pork shoulder, mustard BBQ sauce red cabbage slaw with cilantro, dill pickles, brioche bun, waffle fries</i>		
<b>PELICAN'S GRILLED CHEESE</b>	VG	<b>17</b>
<i>Swiss, provolone, cheddar, sliced jalapeno cheddar bread, spicy candied bacon, tomatoes, waffle fries</i>		
<b>GRILLED CHICKEN QUESADILLA</b>		<b>17</b>
<i>Braised achiote chicken, cheese blend, on toasted flour tortilla, served with tortilla chips</i>		
<b>BEYOND MEAT BURGER</b>	VG V (without bun)	<b>19</b>
<i>Plant-based patty, olive tapenade, lettuce, tomato, onion, roasted garlic aioli, waffle fries</i>		
<b>KING PELICANS GRILLED ALL BEEF HOT DOG</b>		<b>16</b>
<i>Smoked chopped BBQ brisket, cheese sauce, pickle spear, waffle fries</i>		

## Kids Corner

<b>GRILLED CHEESE &amp; FRIES</b>	VG	<b>10</b>
<i>Classic toasted white bread with American cheese, waffle fries</i>		
<b>CHEESE QUESADILLA</b>		<b>10</b>
<i>Cheddar &amp; jack cheese blend, toasted flower tortilla</i>		
<b>PB&amp;J WITH MIXED FRUIT</b>		<b>10</b>
<i>San Diego's Jackie's seasonal Jams, Jiffy creamy peanut butter, classic white bread</i>		
<b>GRILLED ALL BEEF HOT DOG</b>		<b>10</b>
<i>1/4 pound all beef hot dog, classic bun, cheese sauce,</i>		
<b>KIDS FRUIT CUP</b>	VG/DF/GF/V	<b>9</b>
<i>Melon pineapple, berries and grapes</i>		

**GF: GLUTEN FREE, DF: DAIRY FREE, V: VEGAN, VG: VEGETARIAN**

**\*\*15% service charge will be added to all unsigned guest checks\*\***

A 4% surcharge will be added to all guest check in support of the cost of state and city minimum wage increase. 19% service gratuity will be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Pelican's On the Bay

## Boat Drinks

<b>PELICAN'S MARGARITA</b>	
<i>cazadores reposado, cointreau, fresh lime, agave. grand marnier float</i>	17
<b>STRAWBERRY LEMONADA</b>	
<i>smirnoff strawberry vodka, strawberry puree, lemon, agave, club soda</i>	15
<b>CALI SANGRIA</b>	
<i>red wine, pineapple vodka, peach and banana liqueur, fresh fruit</i>	16
<b>MISSION BAY MAI TAI</b>	
<i>malibu coconut rum, pineapple and orange juices, meyer's dark rum float</i>	15
<b>BLACK PEARL</b>	
<i>malibu coconut rum, cruzan rum, pineapple juice, blackberry puree, club soda</i>	15
<b>GIN REFRESH</b>	
<i>gray whale gin, st germain elderflower, cucumber, club soda</i>	16
<b>RASPBERRY SMASH</b>	
<i>maker's mark bourbon, raspberry puree, lemon, agave, club soda</i>	16
<b>BLUE HAWAIIAN</b>	
<i>cruzan rum, pineapple juice, blue curacao</i>	14
<b>APEROL SPRITZ</b>	
<i>aperol, prosecco</i>	15
<b>DRAFT COCKTAILS</b>	
<i>seasonal, hand crafted cocktails made with tito's vodka or el jimador tequila</i>	13
<b>FROZEN LAVA FLOW</b>	
<i>cruzan rum, coconut, strawberry swirl</i>	14
<b>PEANUT COLADA</b>	
<i>skrewball peanut butter whiskey, coconut</i>	14
<b>FROZEN DAQUIRI</b>	
<i>strawberry, mango, banana, raspberry</i>	14
<b>COCKTAIL PITCHER</b>	60
<i>4 or more guests required for order</i>	

## Beer

<b>LOCAL DRAFTS</b>	16OZ / 20OZ	9 / 11
<i>stone delicious ipa</i>		
<i>ballast point grapefruit sculpin ipa</i>		
<i>alesmith .394 pale ale</i>		
<i>coronado orange avenue wit</i>		
<i>resident brewing chasing citra</i>		
<i>resident brewing perky blonde</i>		
<i>2 x rotating handles - ask server</i>		
<b>DOMESTIC &amp; IMPORT CANS</b>		
<i>bud light</i>		8.00
<i>budweiser</i>		
<i>Michelob Ultra</i>		
<i>coors light</i>		
<i>angry orchard hard cider</i>		
<i>corona</i>		8.50
<i>corona light</i>		
<i>modelo especial</i>		
<i>ashland hard seltzer</i>		8.50
<b>CRAFT BEER CANS</b>		9.00
<i>coronado brewing shandy 16oz</i>		
<i>coronado brewing ipa 16oz</i>		
<i>pb stout</i>		
<i>stone buenaveza lager</i>		
<i>mike hess blood orange ipa</i>		
<i>ballast point friar ale - <u>GO PADRES!</u></i>		
<i>boochcraft hard kombucha</i>		

**BEER BUCKETS (6)**  
domestic 40 / import 45 / craft 50

## Wine

<b>WHITE</b>	
<i>canvas, pinot grigio</i>	12
<i>canvas, chardonnay</i>	12
<i>listel, rose</i>	13
<i>crowded house, sauvignon blanc</i>	13
<i>franciscan, chardonnay</i>	14
<i>canvas, blanc de blanc sparkling</i>	12
<i>villa sandi, prosecco</i>	13
<b>RED</b>	
<i>canvas, pinot noir</i>	12
<i>canvas, cabernet sauvignon</i>	12
<i>rodney strong, cabernet sauvignon</i>	14
<i>daou, cabernet sauvignon</i>	15

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