

THE PELICAN INN

To Share

MIYAGI OYSTERS^{1,2} | *half dozen 24 | dozen 46*
mignonette and lemon wedges

PLOUGHMAN'S² | 35
Stilton blue, sharp cheddar, Cambazola, Coppa,
Dry Toscano, Finocchiona, hard boiled egg, pickled onion,
cornichons, apples, honey walnuts, mustard.
Served with a bread basket.

P.E.I. STEAMED MUSSELS | 29
kale, cider, chips

CHIPS | 10

BREAD AND BUTTER | 9

Soup & Salads

SOUP OF THE DAY | 12

ORGANIC SALAD | 16
chicories, apples, blue cheese, candied walnuts, grapes
add CHICKEN | +10 *add STEELHEAD* | +15

ROASTED BEETS & GOAT CHEESE SALAD | 15
watercress, walnuts and balsamic dressing



visa & mastercard only

Classics

ENGLISH DIP SANDWICH | 24
thin sliced beef, English cheddar, horseradish,
red onion marmalade, on a roll with au jus and chips
Substitute chips for salad, mashed potatoes or a cup of soup for \$3

CHICKEN SANDWICH | 24
Grilled chicken, greens, tomato, honey mustard on a roll
served with English chips
add BACON | +4 *add ENGLISH CHEDDAR* | +2
Substitute chips for salad, mashed potatoes or a cup of soup for \$3

SAVORY TART | 16
endive, heech mushroom and watercress

PASTIES | 16
Your choice of Beef & Potato or Vegetable & Potato

FISH & CHIPS | 24
ale battered Pacific cod, English chips, peas,
tartar sauce and lemon
Substitute chips for salad, mashed potatoes or a cup of soup for \$3

GUINNESS BEEF STEW | 15
beef, vegetables, topped with croutons

BANGERS & MASH | 23
English pork sausage, spicy pub mustard, mashers and peas

SHEPHERD'S PIE | 22
lamb and vegetable stew, topped with mashers and cheddar

PLATES

STEELHEAD TROUT | 36
kale, whole grain mustard sauce

LIVER & ONION | 26
cast-iron seared calves liver, caramelized onions,
and mashers

ROASTED STUFFED QUAIL | 34
bacon, whole wheat, sage, apple

HARVEST PLATE | 28
Choose three options from the sides

BRAISED LAMB SHANK | 41
mustard greens

BEEF WELLINGTON² | 43
filet mignon and mushroom duxelles wrapped in pastry,
with mushrooms & chicories

MADRAS CURRY | 28
vegetables, rice and yogurt sauce
add CHICKEN | +10

CAST IRON 16OZ PORTERHOUSE² | 45
garlic, rosemary, green sauce

Sides

GREENS | 10
honey vinaigrette

ROASTED CARROTS | 9
hazelnuts, lemon, thyme

BRAISED FENNEL | 10
Castelvetrano olive,
goat's milk cheese

MASHED POTATOES | 10

POTATO GRATIN | 10

1. Served raw or undercooked food or contain raw or undercooked ingredients 2. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



PELICAN COCKTAILS



THE LONDON MULE | 14

English Crown Gin, Lime, Ginger Beer

WUNDERBERG | 14

Underberg, Lime, Ginger Beer, Rosemary

THE OLD BAILEY | 14

O'Reilly's Irish Cream, Jeremiah's Pick Coffee, Whipped Cream

BLOODY MARY | 14

OTHER FAVORITES



BUCK'S FIZZ | 14

J-M Gilet Brut and Orange Juice

PELICAN SPRITZ | 14

J-M Gilet Brut, LoFi Dry Vermouth, Lemon

GINGER SPRITZ | 14

Cock N' Bull Ginger Beer, LoFi Sweet Vermouth, Lime

Beers & Ales

TAP BEER + CIDER

	1/2 pint	pint	pitcher
GUINNESS STOUT <i>Ireland, 4.3%</i>	5.5	10	30
OLD SPECKLED HEN <i>England 5.2%</i>	5.5	10	30
TENNENT'S LAGER <i>Scotland, 5%</i>	5.5	10	30
AVAL CIDER <i>France 6.0%</i>	6.5	12	36
HENHOUSE HAZY IPA <i>CA, 6.6%</i>	5.5	10	30
PELICAN PALE ALE <i>CA, 5.8%</i>	5.5	10	30
PAULANER HEFFWEIZEN <i>Germany 5.5%</i>	5.5	10	30
SEASONAL SELECTION	5.5	10	30
HOFBRAU DUNKEL <i>Germany, 5.5%</i>	5.5	10	30
GOLDEN STATE CIDER MIGHTY DRY <i>CA, 6.1%</i>	5.5	10	30

BOTTLED BEERS

Light and Easy: Quaffable Lagers and Ales

WEINHENSTAPHANER LAGER <i>Germany 5.1%, 335ml</i>	8
FULLER'S, LONDON PRIDE <i>England 4.7% 500ml</i>	8
PILSNER URQUELL <i>CA, 4.4%, 330ml</i>	7
CHIMAY TRIPEL WHITE <i>Belgium, 8%, 330ml</i>	13
BELHAVEN SCOTTISH ALE <i>Scotland, 5.2%, 354ml</i>	8

Strong and Bitter: Hoppy and boozy ales

LA FIN DU MONDE <i>Canada, 9%, 355ml</i>	10
DELIRIUM TREMENS <i>Belgium, 8.5%, 500ml</i>	12
STONE DELICIOUS IPA <i>gluten reduced, CA, 7.7%, 335ml</i>	6

Swarthy and Mysterious: Stout and hefty brews

CHIMAY GRAND RESERVE <i>Belgium, 9%, 330ml</i>	13
O'HARA'S NITRO IRISH STOUT <i>Ireland, 4.3%, 440ml</i>	9
EINSTOCK PORTER <i>Iceland, 6%, 330ml</i>	7

Ciders and Mead

	gl	bit
CALIFORNIA ORANGE BLOSSOM MEAD <i>Heidrun Meadery, Point Reyes CA, 12.5%</i>	14	56
CALIFORNIA SAGE BLOSSOM MEAD <i>Heidrun Meadery, Point Reyes CA, 12.5%</i>	14	56
ASPALL RERONELLE'S BLUSH CIDER <i>England, 5.9%, 330ml</i>	9	

Non-Alcoholic

CLAUSTHALER ALKOHOLFREI BEER <i>Germany, .45%, 355ml</i>	6
BEST DAY WEST COAST IPA <i>CA, .45%, 355ml</i>	6
GUINNESS O <i>Ireland, .45%, 355ml</i>	8

Wines by the Glass

WHITE

SAUVIGNON BLANC	13	52
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Tiki, Single Vineyard, North Canterbury, New Zealand 2023

PINOT GRIS	14	56
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Horse & Plow, Napa, 2023

CHARDONNAY	14	56
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Alphonse Mellot Les Pénitents Blanc, Cotes de la Charité, France 2019

ROSÉ

ROSÉ OF CARIGNAN	13	52
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Hitching Post, Central Coast 2024

RED

PINOT NOIR	14	56
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Bloodroot, Sonoma County 2023

CABERNET SAUVIGNON	14	56
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Adelaida, Paso Robles, California 2023

MALBEC	15	60
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Zolo, Mendoza, Argentina 2024

SPARKLING

CREMANT DE ALSACE	13	52
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Vol Enchante Brut, NV

CREMANT DE ALSACE	13	52
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Vol Enchante Rosé, NV

BEER + CIDER DRINKS

SHANDY *A delicious combination of one part Sprite & 3 parts ale | 10*

LAGER & LIME *Lager with a shot of fresh lime juice. (A Pelican Favorite) | 10*

SNAKEBITE *Half Cider & Half Lager | 10*

BLACK & TAN *Half Guinness & Half Ale | 10*

BLACK VELVET *Half Guinness & Half Cider | 10*

BLACK RUSSIAN *Guinness topped off with a shot of Port | 14*

Non-Alcoholic



FENTIMEN'S ROSE LEMONADE | 5

FENTIMEN'S GRAPEFRUIT TONIC | 5

ROOT BEER FLOAT | 11

SODA | 5

GINGER BEER | 5

PEACH APRICOT ICED TEA | 5

LEMONADE | 5

ONE LITER PELLEGRINO | 11

JEREMIAH'S PICK COFFEE | 5

HOT TEA | 5

GHIRARDELLI DOUBLE HOT CHOCOLATE | 7