PELICAN
beach bar & grill

TO BEGIN

HEIRLOOM BURRATA 4 oz | *D G N VT*
Epazote Pesto, Kalamata Olives,
Toasted Focaccia

BLUEFIN TUNA
TARTARE* 4 oz | *F R*
Cucumber, Avocado Mousse,
Olives, Lemon, Extra Virgin Olive Oil

SMOKED MARLIN
NIÇOISE SALAD 4 oz | *E F*
Lemon, Olive Oil, Cucumber,
Cherry Tomatoes, Baby Potatoes,
French Green Beans, Egg, Kalamata Olives,
Capers, Fresh Herbs

CITRUS-MARINATED SHRIMP
WITH OLIVES* 4 oz | *R S*
Orange and Lemon Zest,
Extra Virgin Olive Oil

TRADITIONAL MEZZE 4 oz | *D G N VT*
Hummus, Tzatziki, Baba Ganoush,
Marinated Olives, Pita Bread

FRIED CALAMARI* 4 oz | *G S*
Mediterranean Herbs

CHEF SPECIALTIES

FRIED OCTOPUS WITH
PATATAS BRAVAS* 4 oz | *E G S*
Crispy Potatoes, Saffron-Infused Aioli

GREEK-STYLE
SEA BASS 6 oz | *D F*
Cherry Tomatoes, Cucumber, Lettuce,
Kalamata Olives, Feta Cheese, Capers, Lemon

BLACK SHRIMP
PAELLA* 6.3 oz | *S*
Shrimp, Mussels, Octopus,
Saffron Rice

SEAFOOD LINGUINE 6.3 oz | *A D G S*
White Wine Sauce, Fresh Herbs,
Shrimp, Mussels, Octopus

GRILLED CHICKEN
SOUVLAKI 7 oz |
Chicken Marinated with Fresh Herbs,
Lemon, Sauce Vierge, Chermoula

PELICAN BURGER 6 oz | *D E G P*
Premium Grilled Beef, Bacon Jam,
Grilled Portobello, Fontina Cheese,
Tomatoes, Lettuce, Caramelized Onions,
House Aioli, French Fries

SEAFOOD GRILL* 8.8 oz | *F G S*
Grilled Octopus, Marinated Shrimp,
Fish with Garlic Sauce

LAST BITE

TIRAMISU | *D E G*
Mascarpone Cream, Espresso-Soaked
Savoiardi Biscuit, Cocoa Powder

TRADITIONAL BAKLAVA | *D G N*
Honey, Pistachios, Walnuts

PISTACHIO NEST | *D G N*
Kataifi Crust, Pistachios,
Chocolate Ice Cream, Honey Sauce,
Maldon Salt

*Items not included in Meal Plans.

A Alcohol · D Dairy · E Egg · F Fish · G Gluten · N Nuts · P Pork · R Raw · S Seafood · VT Vegetarian · Local · Sustainable

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate allergen-free preparation area. While we take the utmost precautions, we do not accept liability should there be an allergy or a similar condition. The consumption of raw or undercooked animal or seafood products may increase the risk of foodborne illness. Some dishes are subject to seasonal availability. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.

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SIGNATURE COCKTAILS

VERDE DEL MAR 5 oz
CRISP & BOTANICAL
Beefeater Gin 2 oz, Watermelon Cordial, Lime Juice, Soda Water

FUEGO TROPICAL 5 oz
EXOTIC & SPICY
Espina Negra Mezcal 2 oz, Controy 1 oz, Passion Fruit Purée, Morita Chile Honey, Lime Juice

PELICAN COCO 5 oz
SWEET & CREAMY
Malibu Rum 2 oz, Havana Club 7 Años Rum Floater 0.5 oz, Coconut Syrup, Coconut Water, Lime Juice

OCEAN MARGARITA 4 oz
FRESH & FLORAL
El Jimador Cristalino Tequila 2 oz, St. Germain 1 oz, Lime Juice

CABO MULE 5 oz
ZESTY & REFRESHING
Absolut Vodka 2 oz, Grapefruit & Rosemary Cordial, Lime Juice, Grapefruit Soda

SAHUMERIO DESÉRTICO 5 oz
HERBAL & AROMATIC
Raicilla 2 oz, Hoja Santa & Sage Cordial, Lime Juice, Cucumber Juice

MOCKTAILS

MOCKGARITA 5 oz
ZESTY & REFRESHING
Ginger Beer, Agave Syrup, Lime Juice

LONG BREEZE 5 oz
TROPICAL & VIBRANT
Iced Tea, Passion Fruit Syrup, Lime Juice, Cranberry Juice

NON MAI TAI 5 oz
FRUITY & EXOTIC
Orange Juice, Pineapple Juice, Lime Juice, Orgeat Syrup

CABO GLOW

ORANGE REFRESHER
BRIGHT & REVITALIZING
Carrot Juice, Orange Juice, Geranium Hydrosol

BEETS PUNCH
EARTHY & JUICY
Beetroot Juice, Pineapple Juice, Orange Juice

ONE&ONLY FRESH COCONUT

BONSALY KOMBUCHA 10 oz

BEERS

PACÍFICO, PILSNER,
MEXICO 12 oz

PACÍFICO LIGHT, LAGER,
MEXICO 11 oz

CORONA, PILSNER,
MEXICO 12 oz

CORONA LIGHT, LAGER,
MEXICO 11 oz

NEGRA MODELO, MUNICH DUNKEL,
MEXICO 12 oz

MODELO ESPECIAL, PILSNER,
MEXICO 12 oz

CRAFT BEERS

ONE&ONLY EDITION 12 oz
BLONDE ALE, BAJA CALIFORNIA

PUNTA BAJA 12 oz
LIGHT LAGER, BAJA CALIFORNIA

CARRETERA 3 12 oz
IPA, BAJA CALIFORNIA

TEQUILA FLIGHTS

ONE BY ONE 3 oz
Casa Dragones Joven 1 oz
Tequila Ocho Reposado 1 oz
Atelier Extra Añejo 1 oz

EXTRA AÑEJO ONLY 3 oz
1800 Milenio 1 oz
José Cuervo Reserva de la Familia 1 oz
Atelier 1 oz

DRAGON FLY 3 oz
Casa Dragones Blanco 1 oz
Casa Dragones Joven 1 oz
Casa Dragones Añejo 1 oz

SOFT DRINKS

GINGER ALE 10 oz

SCHWEPPES TONIC WATER 10 oz

TOPO CHICO 12 oz

AGUA DE PIEDRA 25 oz

SAN PELLEGRINO 25 oz

SAN PELLEGRINO 8.5 oz

CHAMPAGNE & SPARKLING WINE

Adami, Prosecco di Treviso,
Brut "Garbèl", Veneto,
Italy, N.V.

Dos Búhos, Syrah/Tempranillo/
Cabernet Franc,
Sparkling Rosé "1524",
San Miguel de Allende,
Mexico, 2022

Veuve Clicquot,
Champagne Brut
"Yellow Label", France, N.V.

ROSÉ

Château d'Esclans,
Côtes de Provence, Rosé,
"Whispering Angel",
Provence, France, 2023

Orígenes y Terruños,
Grenache, Rosé,
"Alma de Sirena",
Valle de Guadalupe,
Mexico, 2023

Maison Sainte Marguerite,
Côtes de Provence, Rosé,
"Symphonie",
Provence, France

WHITE WINE

Bouza do Rei, Albariño,
Rías Baixas, Galicia,
Spain, 2024

Bodegas Henri Lurton,
"Le Sauvignon",
Valle de San Vicente,
Baja, Mexico, 2022

Rodney Strong,
Chardonnay, Chalk Hill,
California, 2020

Terra Alpina
by Alois Lageder, Pinot Grigio,
Vigneti delle Dolomiti,
made with organic grapes,
Trentino, Italy, 2024

RED WINE

DeLoach, Pinot Noir,
Russian River Valley,
California, 2021

Solar Fortún, "Baya Baya",
Valle de Guadalupe,
Mexico, 2023

E. Guigal, Côtes du Rhône,
Rhône, France, 2021

All spirits served by the glass are poured at 2 fl oz. Wine by the glass is served at 5 fl oz. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.