

# Piatti Piccoli

## SMALL BITES & PLATES

### **ANDREA TRUFFLE FRIES** 18

Parmigiano Reggiano

### **MARGHERITA PIZZA** 18

San Marzano Tomatoes, Italian Oregano, Basil

### **BRUSCHETTA TRIFOLATI** 20

Three Seasonal Variations, Grilled Artisan Bread

### **PIZZA BIANCA\*** 20

San Daniele Prosciutto, Arugula, Truffle Oil

### **CRISPY PORK BELLY SPIEDINI** 22

Stonefruit Mostarda, Wild Arugula,  
House Pickles

### **SALUMI & CHEESE BOARD** 22

Chef's Selection of Cured Italian Meats  
& Cheeses

### **KUMAI OYSTERS\*** 22

Calabrian Chili Migonette

### **HAMACHI CRUDO\*** 27

Nero Di Vonghiera, Shiso, Radish,  
Seaweed, Sunchoke

# Dolci

## DESSERT

### **WARM CHOCOLATE HAZELNUT**

### **BOMBOLINI** 12

Served with Raspberry Sauce

### **SEASONAL GELATO & SORBET** 13

# Coffee & Espresso

### **FRENCH PRESS ORGANIC COFFEE**

Pelican Hill's certified organic coffee is a select medium-roasted blend with a sweet flavor and softer style. These blends are 100% Arabica beans from award-winning small coffee estates in Central America and are ground to order.

### **SMALL** 7

### **LARGE** 9

### **ESPRESSO** 5

### **LATTE, CAPPUCCINO** 8

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# Specialty Drinks

## **75 & SUNNY** 19

Prosecco, Hendrick's Gin, Limoncello, Raspberries, Lemon, Basil

## **ITALIAN GOLD** 19

Marker's Mark Bourbon, Lemon, Orgeat, Fennel, Orange, Angostura Bitters

## **SIESTA** 17

Patron Reposado, Grapefruit, Aperol, Lemon, Agave Nectar, Angostura Bitters, Jalepeño

## **CENTRAL PARK** 17

Sazerac Rye, Cocchi Americano Rosa, Zirbenz Pine Liqueur, Peychaud Bitters

## **EASTERN STANDARD 2.0** 17

Belvedere Vodka, Cocchi Americano, Cucumber, Mint, Lime

## **MONTE CARLO BABY** 17

Plantation 5yr., Courvosier VSOP, Creme de Peche, Orange, Lemon, Angostura Bitters

## **NEGRONI SHAKERATO** 17

Bombay Gin, Campari, Orange, Sweet Vermouth, Orange Bitters

## **SONOMA CLUB COBBLER** 18

Sanford Rose, Grey Goose l'Poire, St. Germain, Pineapple, Lemon, Berries, Cucumber

## **ROMAN HIGHBALL** 18

Averna Amaro, Lime, Domaine de Canton, Club Soda

# Seasonal Cocktails

## **FIG LEAF** 18

Knob Creek Bourbon, Lemon Juice, Simple Syrup, Balsamic Vinegar

## **MELOGRANO** 18

Tanqueray Gin, Som Cranberry, Pama Pomegranate Liqueur, Lime Juice, Club Soda

# Mocktails

## **STRAWBERRY BASIL LEMONADE** 10

Lemonade, Strawberry Purée, Basil

## **EASTERN COLLINS** 10

Lime, Cucumber, Mint, Sugar, Soda

## **NEWPORT COOLER** 10

Orange Juice, Cranberry, Ginger Ale, Lime

# Vini al Bicchiere

## WINES BY THE GLASS

### **BOLLICINES** **GLASS**

Prosecco, Luca Paretti, Treviso	14
Franciacorta, Bellavista, 'Alma Cuvee,' Lombardia	22
Franciacorta Rose, Antinori, Lombardia	25
Blanc de Blancs, Ferrari, 'La Perle,' Trentino	31

### **CHAMPAGNE/SPARKLING WINES**

Mumm, Brut Prestige, Napa	15
Heidsieck-Monopole, Blue Top, Brut, Epernay	21
Schramsberg, Blanc des Blancs, Brut, Napa Valley	25
Veuve Clicquot Ponsardin, 'Yellow Label,' Reims	29
Moel & Chandon, 'Imperial Rose,' Epernay	30

### **ITALIAN WHITES**

Pinot Grigio, Pighin, Friuli	15
Vermentino, Guado Al Tasso, Toscana	17
Roero Arneis, Bruno Giacosa, Piemonte	19
Riesling, Borgogno, 'Era Oro,' Piemonte	25
Gavi di Gavi, La Scolca, 'Black Label,' Piemonte	28
Chardonnay, Jermann, 'Where Dreams,' Friuli	34

### **CALIFORNIA WHITES**

Rose of Pinot Noir, Sanford, Santa Rita Hills	17
Chardonnay, Antica, Napa Valley	18
Sauvignon Blanc, Duckhorn, Napa Valley	21
Chardonnay, Rombauer, Carneros	23
Fume Blanc, Robert Mondavi, Reserve 'To Kalon Vineyard' Napa Valley	25
Chardonnay, Cakebread Cellars, Napa Valley	30

### **ITALIAN REDS**

Barbera d'Alba, Santa Vittoria, Piemonte	15
Chianti Classico Riserva, Monsanto, Toscana	19
Barbaresco, Pertinace, Piemonte	26
Pinot Noir, Terlano, 'Monticol Riserva,' Trentino-Alto Adige	27
Super Tuscan, Castello Banfi, Cum Laude, Toscana	28
Barolo, Marchesi di Barolo, Piemonte	30
Brunello di Montalcino, Col D'Orcia, Toscana	34
Amarone Della Valpolicella Classico, Masi, 'Costasera,' Veneto	35

## **CALIFORNIA REDS**

Merlot, Parcel 41, Napa Valley	15
Cabernet Sauvignon, Daou, Paso Robles	18
Zinfandel, Grgich Hills, Napa Valley	21
Pinot Noir, Sanford, Santa Rita Hills	28
Left Bank Red Blend, Palazzo, Napa Valley	31
Pinot Noir, ZD, Carneros	32
Cabernet Sauvignon, Stag's Leap, 'Artemis', Napa Valley	33
Merlot, Prisoner Wine Company 'Thorn', Napa Valley	40

## *After Dinner Wines*

### **DESSERT WINES**

Vin Santo del Chianti Rufina, Villa di Vetrice	16
Maculan, Torcolato, Breganze	21
Antinori, Muffato	24
Donnafugata, Ben Rye, Passito di Pantelleria	25
Dolce, Late Harvest, Napa	26
Inniskillin, Vidal Icewine, Niagara	28

### **PORTS**

Dow 'Late Bottled Vintage'	12
Sandeman's 10 yr.	15
Smith Woodhouse 'Colheita' 2000	15
Fonseca 20 yr.	20
Graham's 30 yr.	40
Taylor Fladgate 40 yr.	68

### **GRAPPA**

Nonino, Merlot	20
Nonino, Chardonnay	20
Antinori, "Tignanello"	25

### **LIQUEURS & DIGESTIFS**

Averna Cream Liqueur	13
Bailey's Irish Cream	13
Fernet, Bronca	13
Amaretto, Disarrono	15
Averna Amaro	15
Tia Maria	15
Pernod	15
Grand Marnier Centenaire 100	65

*Prices denote a 2 oz. pour unless otherwise stated*

## **BOURBON**

Angel's Envy	16
Basil Hayden's	15
Blanton's	22
Booker's	22
Buffalo Trace	13
Bulleit	14
Crown Royal	13
Gentleman Jack	15
Jack Daniel's	13
Jack Daniel's Single Barrel	22
Knob Creek	15
Maker's Mark	13
Noah's Mill	20
Redemption	13
Willett Pot Still Reserve	17
Woodford Reserve	14

## **RYE**

Angel's Envy	16
Bulleit	14
Crown Royal, Northern Winter	14
Michter's	15
Sazerac 6 yr.	14
Whistle Pig 10 yr.	22

## **IRISH**

Bushmills	13
Jameson	13
Jameson 18 yr., Limited Reserve	36
Redbreast 12 yr., Cask Strength	20

## **COGNAC**

Courvoisier VSOP	16
Courvoisier XO	45
Hennessy 'Privilege' VSOP	22
Hennessy XO	75
Hennessy 'Paradis'	280
Hine XO	63
Remy Martin 1738	20

## **REMY MARTIN, 'LOUIS XIII'**

Each decanter takes four generations of cellar masters over 100 years to craft.

¾ oz. - 200      1½ oz. - 400

*Prices denote a 2 oz. pour unless otherwise stated*

**HIGHLAND**

Dalwhinnie 15 yr., Dalwhinnie	22
Glenmorangie 10 yr.	15
Glenmorangie Nectar D'Or 12 yr., Tain	22
Oban 14 yr., Oban	23

**ISLAY**

Ardbeg 10 yr., Ardbeg	19
Lagavulin 16 yr., Lagavulin	31
Laphroaig 10 yr.	16
Talisker 10 yr., Carbost, Skye	24

**SPEYSIDE**

Balvenie 'Portwood' 21 yr., Dufftown	58
Benromach 30 yr., Forres	120
Dalmore 12 yr., Dalmore	15
Glenfiddich 12 yr., Dufftown	15
Glenfarclas 105°, Ballindalloch	30
Glenlivet 12 yr., Glenlivet	15
Macallan 12 yr., Aberlour	19
Macallan 18 yr., Aberlour	75
Macallan 25 yr., Aberlour	180
Macallan 30 yr., Aberlour	1 oz. 300

**CAMPBELTOWN**

Springbank 10 yr., Campbeltown	22
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**ASIA**

Kavalan Ex-Bourbon, Taiwan	38
Nikka Coffey Grain, Japan	21
Nikka Yoichi, Japan	25

**BLENDED & GRAIN**

Chivas Regal 12 yr.	14
Dewars 12 yr.	13
J&B Rare	13
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	60

# \$7 'til Seven

The following small bites, cocktails and wines are \$7 from 5 - 7 p.m. in the Great Room Social Lounge.

*Holidays excluded*

## Small Bites

### **MARGHERITA CLASSICA**

#### **THIN-CRUST PIZZA**

Tomato, Buffalo Mozzarella, Basil

## Cocktails

### **POM-POM**

Pearl Pomegranate Vodka, Ginger Beer, Lime Wedges

### **PELICAN MARGARITA**

El Jimador Blanco Tequila, Lime, Agave

### **SEASONAL SIGNATURE COCKTAIL**

## Wines

Chardonnay, California

Pinot Grigio, Italy

Cabernet Sauvignon, California

## Selection of Beers

Bud Light, Coors Light, Guinness, 9  
Miller Lite, Pacifico, Peroni, Stella Artois,  
Erdinger Weissbräu Alcohol Free,  
O'Douls Alcohol Free

Weihenstephaner Weissbier 10  
Anchor Steam, Lagunitas PILS, Stone IPA,  
Lagunitas "Lil Sumpin" IPA

Duvel Belgian Ale, Ballast Point 12  
Grapefruit Sculpin

### **LARGE FORMAT 22 OZ**

Stone Scorpion Bowl IPA, 16  
Cali Creamin' Ale, Arrogant Bastard Ale

# Entertainment

## **TEA MODERNO**

**Fridays - Sundays from 2 - 4 p.m.**

Enjoy a modern twist on traditional Afternoon Tea. Sip contemporary blends or tea-based cocktails, while noshing savory and sweet small bites.

*Advanced reservation required*

## **SOCIAL HOUR**

**Daily 5 - 7 p.m.**

Enjoy handcrafted cocktails and a selection of wines by the glass every day of the week for \$7.

*Holidays excluded*

## **LATE NIGHT LIVE MUSIC**

**Thursday - Saturday from 5:00 - 11:30 p.m.**

Take to the dance floor with a live DJ striking up Thursday - Saturday.

## **SHARE YOUR MEMORIES**



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