



## BEVERAGES \$9

espresso, cafe latte or cappuccino matcha cafe latte or cappuccino coffee regular or decaffeinated assorted hot teas hot chocolate

# FROM THE PRESS & BLENDER

**green detox** cold press juice, little west \$14 v coconut, cucumber, celery, kale, fennel, parsley

**gold'n greens** cold press juice, little west \$14 v pineapple, fuji apple, cucumber, kale, dandelion, turmeric, lemon, mint

**sunrise** cold press juice, little west \$14 v orange, carrots, coconut h2o, lemon, ainger, turmeric

**ginger snap** cold press juice, little west \$14 v fuji apple, green apple, ginger, lemon

**power up** smoothie **\$16** vg rice milk, bananas, dates, raw almond butter, whey protein powder

**fitness** smoothie **\$16** vg dates, organic apple juice, bananas, whey protein powder

**californian** smoothie **\$16** v detox cold press juice, almond butter, pea protein powder

**the newport** smoothie \$16 vg yogurt, bananas, strawberries, organic apple juice, honey

## WELLNESS CUISINE

**seasonal california fruits** \$24 vg/gf oxnard berries, chef's selection seasonal fruit, straus whole milk vogurt

yogurt parfait \$19 vg straus whole milk yogurt, vanilla granola, almonds, local honey, fresh berries

**bruleed steel cut oats** \$19 vg/gf sliced bananas, blueberries, toasted almonds, torched turbinado sugar

caprese avo toast \$24 vg fresh mozzarella, heirloom tomato compote, balsamic arugula



## SWEET MORNING

**brioche french toast** \$18 vg vanilla-cinnamon batter, seasonal berries, powder sugar

**belgian waffle \$16** vg whipped cream, powder sugar, maple syrup

**buttermilk pancakes \$16** vg powder sugar, maple syrup

## A.M. FAVORITES

#### the pelican breakfast \$24 vg

house-baked pastries, fresh-squeezed juice, coffee or tea

#### farmer's hash\* \$24 gf

potato, bacon, spicy italian sausage, onions, jalapenos, tomato, herbs, fried egg, bearnaise

#### breakfast burrito \$22

scrambled eggs, bacon, breakfast potatoes, cheddar cheese, house-made salsa

#### cold smoked salmon bagel\* \$28

pickled red onions, capers, arugula, whipped cream cheese, toasted bagel, dill creme fraiche

#### wagyu breakfast burger\* \$36

snake river farms, american cheese, egg, secret sauce, hash brown, bacon, brioche bun, breakfast potatoes

## **FGGS**

## spinach egg white omelet \$26 vg

tomato, feta cheese, mushrooms. Served with breakfast potatoes and choice of toast.

#### coliseum omelet \$28 vg

mushrooms, oven roasted tomato, peppers, mozzarella, arugula pesto. Served with breakfast potatoes and choice of toast.

#### build an omelet \$27

choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese. Served with breakfast potatoes and choice of toast.

**smoked salmon eggs benedict\*** \$32 english muffin, poached eggs, caviar, bearnaise

#### two eggs your way\* \$27

two eggs any style, two strips of bacon, two sausage links, choice of toast

#### lobster scramble\* \$36 af

mushrooms, brie cheese, chives, free range eggs

## COCKTAIL HOUR

#### coliseum "riviera" \$21

tequila, bianco vermouth, montenegro, peach, agave, mint, pineapple

#### surfer's gimlet \$22

gin or vodka, lime cordial, sherry, pomelo, grapefruit bitter

#### mai tai 1944 \$23

jamaican & puerto rican rum, triple sec, orgeat, lime

#### oaxaca old fashioned \$21

tequila, mezcal, agave, angostura

## the pelican sunrise \$21

tequila, aperol, amaro, lemon juice, egg white

#### fresh berry collins \$20

vodka, strawberries, blackberries, raspberries, fresh lemon, aperol, yuzu lime soda

#### sunset cap \$21

vanilla vodka, amaro, espresso

#### coliseum cooler \$22

ruby port, grand marnier, grapefruit & orange cordial, elderflower tonic

#### spritz \$21

lemongrass infused vodka, elderflower lillet blanc, lemon, prosecco

#### sherry cobbler \$23

px & fino sherry , coconut & pineapple, maraschino, orange

## COLISEUM COCONUTS

Served in a fresh pelican coconut

#### crystal cove slushie \$37

bacardi rum, homemade lemonade, blue curacao, pineapple, coconut

#### strawberry farm refresher \$39

el silencio mezcal, st. germain, locally grown strawberries, soda water

#### sunset sour \$38

neft vodka, chambord, home-made lemon juice, pineapple, raspberries

## ZERO-PROOF

#### i am not a paloma \$15

lyre's agave blanco, watermelon, coconut water, lime

#### pool sling \$15

lyre's aperitivo, lyre's dark cane cranberry, tonka, pineapple, lime, soda

# LOCALS FAVORITE BEER ON TAP \$10

peroni nastro azzurro

ballast point sculpin hazy ipa karl strauss "red trolley" ale modelo especial lager

### BEER BY BOTTLE

firestone 805 | golden road mango cart \$10

sculpin grapefruit ipa delahunt brewing "overcast" hazy ipa \$10

peroni | stella | corona | pacifico | blue moon \$9

WINE	glass	bottle
sparkling wine & champagne		
franciacorta, ferghettina, cuvee brut docg, it	\$19	\$93
prosecco, luca paretti, docg, it	\$15	\$72
cremant de limoux, faire la fete, brut, fr	\$17	\$84
cremant de bourgogne, jcb by jean charles boisset rose, fr	\$18	\$86
champagne, taittinger, brut, fr	\$27	\$129
white & rose wine		
gavi del comune di gavi, villa sparina, it	\$15	\$62
pinot grigio, pighin, friuli, it	\$16	\$65
sancerre, les caillottes, fr	\$26	\$99
sauvignon blanc, saint supery dollarhide, napa valley	\$18	\$71
sauvignon blanc, oyster bay, marlborough, nz	\$19	\$75
chardonnay, trefethen, napa valley	\$17	\$67
chardonnay, hartford court, russian river	\$19	\$75
rose, rumor, cotes de provence, fr	\$22	\$87
rose, curran, santa barbara	\$18	\$71
rose, daou, paso robles	\$19	\$75
red wine		
chianti classico, banfi, docg, it	\$16	\$65
pinot noir, bravium, anderson valley	\$20	\$78
pinot noir, emeritus vineyards, russian river valley	\$25	\$98
cabernet sauvignon, rodney strong, knights valley	\$23	\$91
cabernet sauvignon, burgess cellars, hillside vineyards, napa valley	\$28	\$109
merlot, daou, paso robles	\$23	\$88
zinfandel, home ranch, seghesio alexander valley	\$18	\$71

