

# COLISEUM

## POOL & GRILL



### WELLNESS CUISINE

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

**yogurt parfait \$18** 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

**ceci bean hummus \$22** vg  
garbanzo, piquillo jam, naan

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

**lobster scramble\* \$36** gf  
mushrooms, brie cheese, chives, free range eggs

### LET'S BEGIN

**wagyu beef carpaccio\* \$32** gf  
snake river farms, truffled ricotta cheese, tomatoes,  
crispy artichoke, balsamic glaze

**handmade burrata \$22** vg  
confit garlic, tomato compote, toasted focaccia

**margherita flatbread \$19** vg  
san marzano tomatoes, fresh mozzarella, parmesan, basil

**bianca flatbread \$21** vg  
truffle cheese, ricotta, rosemary, baby arugula, saba

### FROM THE GARDEN

**mediterranean caesar salad \$20**  
romaine, black olive crumble, crispy artichoke,  
white anchovies, crouton, caesar dressing

**seasonal house salad \$20** vg/gf  
mixed baby greens, manchego, candied pecans, cucumber,  
cranberries, julienne apple, champagne vinaigrette

### SANDWICHES

*choice of house-made chips, fries, baby greens,  
sweet potato or truffle fries + \$5*

**turkey sandwich \$29**  
oven-roasted turkey, avocado, bacon, lettuce, tomato,  
sauce gribiche, sourdough

**chicken sandwich \$28**  
grilled chicken, bacon, american cheese, tomato,  
garlic aioli, ranch, ciabatta

**wagyu burger\* \$32**  
snake river farms, aged white cheddar, balsamic smoked  
red onions, secret sauce, tomato, romaine, brioche bun

**steak sandwich \$42**  
filet mignon, chermoula, mozzarella cheese, garlic aioli,  
goat cheese spread, arugula, sweet peppers,  
onions, ciabatta

### A.M. FAVORITES

**cold smoked salmon bagel\* \$28**  
pickled red onions, capers, arugula, whipped cream  
cheese, toasted bagel, dill creme fraiche

**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

**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.

**breakfast burrito \$22**  
scrambled eggs, bacon, breakfast potatoes,  
cheddar cheese, house-made salsa

**wagyu steak & egg\* \$55** gf  
6 oz. snake river farms, breakfast potatoes,  
free range egg, chimichurri, baby arugula

**coliseum breakfast sandwich\* \$24**  
bacon, pesto fried egg, american cheese, tomato,  
english muffin, spicy aioli

**the pelican breakfast \$24** vg  
house-baked pastries, fresh-squeezed juice, coffee or tea

### THE SUN IS UP

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

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

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

### LARGE PLATES

**hawaiian ahi tuna poke bowl\* \$34**  
avocado, cucumber, edamame, calrose rice,  
pickled ginger, wakame salad, spicy mayo, eel sauce

**so cal fish tacos \$31**  
beer battered cod, shaved cabbage, harissa crema  
tomato-cucumber pico, avocado-jalapeno salsa

**king salmon\* \$45** gf  
beet puree, apple relish, lentils, spiced creme fraiche

**bucatini pasta \$22** vg  
harissa-mascarpone, scallion, tomatoes, basil,  
mushroom, parmesan

**potato gnocchi \$22** vg  
tomato compote, parmesan

**wagyu steak frites\* \$55** gf  
6 oz., snake river farms, grilled, french fries,  
brussels sprouts, bone marrow butter

### 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, ginger, 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

v = vegan vg = vegetarian gf = gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
For parties of 6 or more, 20% gratuity is added automatically.

## 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

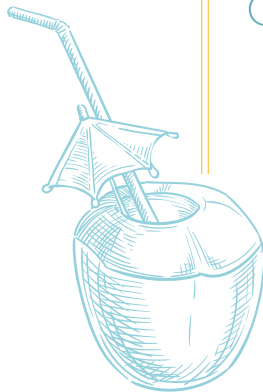
ruby port, grand marnier, grapefruit & orange cordial, elderflower tonic

### 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

### sparkling wine & champagne

	glass	bottle
franciaccorta, ferghettina, cuvee brut docg, it	\$19	\$93
prosecco, luca paretto, 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

