

# COLISEUM

## POOL & GRILL

### SHAREABLES

#### california cheese flights\*

**3 for \$28 | 5 for \$38**

served with fig jam, honey, almonds, dried peaches

**humbolt fog** goat, soft ripened, cypress grove

**lamb chopper** sheep, semi-firm, point Reyes

**mt tam** cow, triple cream, cowgirl creamery

**bay blue** cow, blue cheese, point Reyes

**hop along** cow, semi-firm, cowgirl creamery

#### charcuterie plate\* \$32

chef's selection of local artisan charcuterie, cornichons, mixed olives, mustard, crostini

#### pretzel bread \$10 vg

garlic butter, parmesan, herbs, whole grain mustard, cheese sauce

#### ceci bean hummus \$22 vg

garbanzo, piquillo jam, naan

#### margherita flatbread \$19 vg

san marzano tomatoes, fresh mozzarella, parmesan, basil

#### bianca flatbread \$21 vg

truffle cheese, ricotta, rosemary, baby arugula, saba

#### handmade burrata \$22 vg

confit garlic, tomato compote, toasted focaccia

### — BY LAND & SEA —

#### hawaiian ahi tuna poke bowl\* \$34

avocado, cucumber, edamame, calrose rice, pickled ginger, wakame salad, spicy mayo, eel sauce

#### king salmon\* \$45/gf

beet puree, apple relish, lentils, spiced creme fraiche

#### ancient grain \$28 v/gf

red quinoa, brown rice, mushrooms, sweet potato, chickpeas, cucumber, fennel, avocado, garlic herb sauce

#### so cal fish tacos \$31

beer battered cod, shaved cabbage, harissa crema, tomato-cucumber pico, avocado-jalapeno salsa

#### wagyu steak frites\* \$55 gf

6 oz., snake river farms, grilled, french fries, brussels sprouts, bone marrow butter

### PASTAS & MORE

#### rigatoni bolognese \$34

traditional meat sauce, basil, parmigiano reggiano

#### bucatini pasta \$22 vg

tomato mascarpone, blistered tomatoes, scallion, mushroom

*add chicken +\$14, shrimp +\$22, salmon +\$23, flat iron steak +\$24*

#### potato gnocchi \$22 vg

basil, parmesan, rustic tomato sauce

*add chicken +\$14, shrimp +\$22, salmon +\$23, flat iron steak +\$24*

### FROM THE LOCAL GARDENS

#### seasonal house salad \$20 vg/gf

mixed baby greens, manchego, candied pecans, cucumber, cranberries, julienne apple, champagne vinaigrette

*add chicken +\$14, shrimp +\$22, salmon +\$23, flat iron steak +\$24*

#### mediterranean caesar salad \$20

romaine, black olive crumble, crispy artichoke, white anchovies, crouton, caesar dressing

*add chicken +\$14, shrimp +\$22, salmon +\$23, flat iron steak +\$24*

#### coliseum lobster salad \$36 gf

black beans, corn, peppers, avocado, mango, tomatoes, pickled onions, heart of palm, cilantro citrus vinaigrette

#### tomato bisque \$18 vg

american grilled cheese, herbs, creme fraiche



### 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

#### coliseum 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

#### beyond burger \$29 v

onion, romaine, tomato, cheddar, pickles, secret sauce, potato bun



### DESSERTS

#### eclair \$11

seasonal flavors

#### limoncello butter cake \$15 vg

whipped honey ricotta, blueberry mojito gelato

#### brown butter pear cake \$15

anjou, medjool dates, pine nut crumble, pear sorbet

#### warm cran-apple cobbler \$15

granny smith, oat streusel, pomegranate gelato

#### dulce de leche \$14

mexican chocolate, cocoa crumble, brownie bites

#### house-made gelato or sorbet \$9 vg

seasonal selection

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
franciocorta, 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

