

# COLISEUM

POOL & GRILL



## SHAREABLES

**beef carpaccio \$32**  
parmesan, crouton, tomatoes, balsamic, scallion creme, garlic aioli

**shrimp ceviche \$32** gf  
coconut milk, lime, red onion, tomato, avocado, aji amarillo, plantain chips

**bianca flatbread \$24** vg  
mozzarella, saba, ricotta, rosemary, truffled arugula

**hummus \$22**  
garbanzo, smoked paprika, olive oil, naan

**local fruits \$24** vg/gf  
berries, pineapple, melons, yogurt

## INDULGENCES

**buttermilk pancakes \$20** vg  
powdered sugar, maple syrup

**belgian waffle \$20** vg  
whipped cream, powdered sugar

**brioche french toast \$20** vg  
vanilla-cinnamon batter, seasonal berries, powdered sugar

## A.M. FAVORITES

**lobster eggs benedict\* \$46**  
english muffin, chives, truffled mushrooms, espelette, bearnaise, breakfast potatoes

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

**build an omelet \$29**  
choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese, breakfast potatoes

**two eggs your way\* \$29**  
two eggs any style, two strips of bacon, two sausage links, breakfast potatoes

**steak & egg\* \$54**  
6 oz. filet mignon, breakfast potatoes, free range egg, chimichurri, baby arugula

## HEALTHY START

**yogurt parfait \$19** vg  
yogurt, vanilla almond granola, honey, fresh berries

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

**caprese avo toast \$28** vg  
burrata, arugula, heirloom tomato compote, balsamic, mix greens

**market salad \$22** vg  
add: chicken +\$14, shrimp +\$22, 6 oz. salmon +\$30  
feta, fennel, tomatoes, cucumber, almonds, honey-citrus vinaigrette

## SANDWICHES & MORE

served with choice of potato chips, house salad or french fries  
+\$6 for a premium side upgrade

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

**snake river farms wagyu burger\* \$36**  
white cheddar, balsamic smoked onions, secret sauce, tomato, shaved romaine, brioche bun

**so cal fish tacos \$29**  
beer battered cod, cabbage, harissa crema, tomato-cucumber pico, avocado jalapeno salsa

**ora king salmon \$52** gf  
red quinoa, butternut squash, pickled red onion, cucumber salad, dill creme fraiche

**bucatini pasta \$24** vg  
harissa-mascarpone, scallions, tomatoes, mushrooms, parmesan, peas

**ahi tuna poke bowl\* \$40**  
avocado, cucumber, edamame, calrose rice, pickled ginger, wakame salad, spicy mayo, eel sauce

BRUNCH



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.

# COLISEUM

## POOL & GRILL



### WINE

glass bottle

#### sparkling

prosecco, luca paretto, veneto, it	17	72
cremant de limoux, faire la fete, languedoc, fr	18	85
prosecco rose, jules, veneto, it	21	120
champagne, gh mumm, brut, fr	29	155

#### white

vermentino, argiolas, sardegna, it	17	66
pecorino, umani ronchi, abruzzo, italy	18	70
chardonnay, migration, sonoma coast	22	86
sauvignon blanc, kim crawford, marlborough, nz	23	90
sauvignon blanc, paul buisse, loire	24	96
chardonnay, post & beam, far niente, carneros	26	105

#### red

cannonau, olinas, sardegna, it	18	69
nerello mascalese, etna rosso, tascante, sicily, it	21	83
pinot noir, ken wright cellars, willamette, or	22	86
il bruciato guado al tasso, antinori, tuscan, it	24	94
mountain cuvee proprietor's blend, chappellet, napa	25	98
syrah crozes-hermitage, saint cosme, france	27	106
cabernet sauvignon reserve, daou, paso robles	29	114

#### rose/orange

symphonie, saint marguerite, provence, fr	23	88
rondinella, rose, scaia, veneto, it	22	82

#### dessert

donnafugata ben rye, passito di pantelleria, it	25	145
sauternes, chateau laribotte, bordeaux, fr	14	80

### COLISEUM COCONUTS

#### crystal cove slushie \$37

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

#### painkiller \$38

dark rum, pineapple,  
orange juice, coconut

### SPRITZ LIFE

#### sicilian spritz \$21

averna, vanilla, blood  
orange, prosecco

#### when life gives

#### you citrus \$23

limoncello, acqua di cedro  
nardini, italicus, lime, soda

### 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

### COLD BREWS

#### locals favorite beer on tap \$12

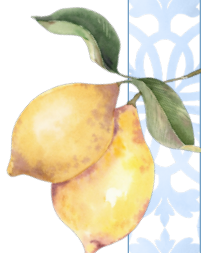
peroni nastro azzurro  
ballast point sculpin hazy ipa  
modelo especial lager

#### beer by the bottle

firestone 805, stone ipa \$10

peroni, stella, corona,  
pacifico, coors light,  
bud light \$9

peroni 0% \$9



### COCKTAIL HOUR

#### the obvious choice \$22

vodka, st. germain, cucumber, mint, lime

#### the pelican sunrise \$22

tequila, aperol, amaro, lemon juice, egg white

#### coliseum "riviera" \$21

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

#### golden eye \$23

bourbon, sherry fino, lemon,  
honey-rosemary syrup, ginger

#### banana mai tai \$23

white rum, dark rum, creme de banane,  
orgeat, lime

#### fresh berry collins \$21

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

BEVERAGE