

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

margherita flatbread \$24 vg

mozzarella, basil, san marzano tomatoes

hand-made burrata \$22

confit garlic, tomato compote, focaccia

hummus \$22

garbanzo, smoked paprika, olive oil, naan

SANDWICHES & MORE

served with choice of potato chips, house salad or french fries

+\$6 for sweet potato or truffle fries

turkey sandwich \$29

roasted turkey, avocado, bacon, lettuce, tomato, sauce gribiche, sourdough

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

FROM THE GARDEN

add: chicken +\$14, shrimp +\$22, 6 oz. salmon +\$30, 6 oz. filet mignon +\$34

cobb salad \$24

iceberg, blue cheese, tomatoes, bacon, egg, red onion, blue cheese dressing

caesar salad \$22

romaine, white anchovies, crouton, caesar dressing

market salad \$22 vg

feta, fennel, tomatoes, cucumber, almonds, honey-citrus vinaigrette

LARGE PLATES

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

steak frites* \$56

6 oz. filet mignon, french fries, brussels sprouts, bone marrow butter

poke bowl* \$40

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

ancient grain bowl \$28 v/gf

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



LUNCH

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.*

040225

COLISEUM

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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, olianas, 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

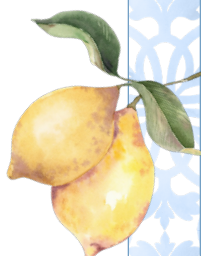
peroni nastro azzurro
ballast point sculpin hazy ipa
modelo especial lager

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