

SHAREABLES

hummus \$18 vg
garbanzo, baby vegetables, naan

salt spring mussels \$24 gf
choice of: garlic wine cream sauce
or spicy tomato sauce
served with ciabatta bread

pretzel bread \$10 vg
garlic butter, parmesan, herbs,
whole grain mustard, cheese sauce

coconut lime shrimp* \$24 gf
red onion, avocado, lime, tomato,
cilantro aji amarillo, plantain chips

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

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

bianca flatbread \$21 vg
mozzarella, saba, ricotta, rosemary,
truffled baby arugula

FROM *the* GARDEN

*add chicken +\$14, shrimp +\$22, salmon +\$25,
steak +\$30*

heirloom tomato salad \$22 vg/gf
mozzarella, arugula pesto, avocado,
balsamic

caesar salad \$20
romaine, white anchovies, crouton,
caesar dressing

coliseum lobster salad \$40
black beans, peppers, avocado, mango,
tomatoes, pickled onions, little gem lettuce,
citrus vinaigrette

grapefruit & beets salad \$22 vg/gf
goat cheese, arugula, pickled
fennel, tomatoes, avocado,
white balsamic vinaigrette

cobb salad \$24 gf
iceberg, blue cheese, tomatoes, bacon, egg,
red onion, blue cheese dressing

BOWLS

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

**ancient grain
bowl \$28** vg/gf
red quinoa, brown rice,
mushrooms, crispy chickpeas,
cucumber, fennel, avocado,
sweet potato, garlic herb sauce

**mediterranean
chicken bowl \$34**
braised chickpeas, pickled carrots,
cauliflower, jicama slaw, feta,
curried couscous, harissa crema

SANDWICHES & MORE

*choice of chips, fries, mix 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

salmon tacos \$31
cajun spiced, cabbage, lime crema, morita
salsa, cucumber pico, avocado, crispy jalapeno

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

LARGE PLATES

king salmon* \$45 gf
truffle pea puree, asparagus, lemon creme,
radish salad

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

steak frites* \$56 gf
6 oz. filet mignon, french fries,
brussels sprouts, bone marrow butter

chocolate tower \$28 vg
torta, cioccolato, brown butter ganache

crostata al limone \$15 vg
custard, graham, italian meringue

desserts

amaretto semi-freddo \$15 vg/gf
apricot, amarena cherry, pistachio crumble

**house-made gelato
or sorbetto \$13**

