

SHAREABLES

**hummus \$18** <sup>vg</sup>  
garbanzo, baby vegetables, naan

**pretzel bread \$10** <sup>vg</sup>  
garlic butter, parmesan, herbs,  
whole grain mustard, cheese sauce

**chips & salsa \$19** <sup>v/gf</sup>  
all natural corn chips, house salsa

**guacamole \$29** <sup>v/gf</sup>  
all natural corn chips, house salsa

SO CAL *features*

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

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

**chicken quesadilla \$18**  
grilled chicken, sweet peppers,  
onions, cheese blend, house salsa

JUMP IN

**margherita flatbread \$19** <sup>vg</sup>  
san marzano tomatoes, fresh mozzarella,  
parmesan, basil

**bianca flatbread \$21** <sup>vg</sup>  
mozzarella, saba, ricotta, rosemary,  
truffled baby arugula

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

**handmade burrata \$22** <sup>vg</sup>  
confit garlic, tomato compote,  
toasted focaccia

BY LAND & SEA

**chicken tenders \$16**  
bbq, honey mustard, ranch

**classic hot dog \$19**  
beef hot dog, potato bun

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

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

FROM THE *local* GARDENS

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

**grapefruit & beets salad \$22** <sup>vg/gf</sup>  
goat cheese, baby greens, pickled  
fennel, tomatoes, avocado,  
white balsamic vinaigrette

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

**seasonal fruit \$24** <sup>vg/gf</sup>  
chef's selection seasonal fruit,  
berries, yogurt

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

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.

SANDWICHES  
& MORE

*choice of chips, fries, mix greens,  
sweet potato or truffle fries +\$5*

**grilled cheese \$19** <sup>vg</sup>  
american cheese, white bread

**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

DESSERTS

**chocolate tower \$28** <sup>vg</sup>  
torta, cioccolato, brown butter ganache

**crostata al limone \$15** <sup>vg</sup>  
custard, graham, italian meringue

**amaretto semi-freddo \$15** <sup>gf</sup>  
apricot, amarena cherry,  
pistachio crumble

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