

COLISEUM

POOL & GRILL

RAISE AN (AVO) TOAST

Add Egg* 3

The Coliseum 19

Aleppo Spiced Yogurt, Pickled Red Onions, Shaved Radish, Tomato, Hazelnut Crumble

The Crab 19

Jumbo Lump Crab, Crispy Chickpeas, Baby Kale, Espelette, Lemon Oil Drizzle

Caprese 19

Fresh Burrata, Heirloom Tomato Compote, Balsamic, Baby Arugula

GRAZE

Tuscan Kale Caesar 15

Parmigiano Reggiano, Ciabatta Crostini
Add Chicken 9 Add Grilled Shrimp* 12
Add Salmon* 12

The Cobb Salad 16

Avocado, Bacon, Cherry Tomato, Blue Cheese Crumbles, Egg, Blue Cheese Dressing

Ancient Grain Bowl 17

Freekeh, Bulgar Wheat, Roasted Squash, Baby Kale, Avocado, Crispy Chickpeas, Tahini Vinaigrette

Ahi Tuna Poke* 24

Avocado, Cucumber, Edamame, Calrose Rice, Pickled Ginger, Spicy Mayo, Eel Sauce

TWO HANDS

Choice of House-Made Chips, Fries or Baby Greens

Spicy Chicken Sandwich 19

Buttermilk Fried Chicken tossed in Buffalo Sauce, Pickles and House-Made Slaw

The Beyond Burger 19

Shaved Bermuda Onions, Lettuce, Tomato, Pickle, Spicy BBQ Sauce

Turkey Club 19

Fresh Oven Roasted Turkey, Avocado, Bacon, Lettuce, Tomato, Sauce Gribiche, Sourdough

Coliseum Burger* 20

Cheddar, Lettuce, Shaved Bermuda Onions, Tomato, Pickles, House Special Sauce

BY LAND & SEA

Newport Chicken Bowl 21

Grilled Chicken, Black Beans, Freekeh, Avocado, Roasted Corn Pico De Gallo, Cotija Cheese

Blackened Fish Tacos* 24

Avocado Slaw, Salsa Verde, Escabeche, Corn Tortillas

Prime Petite Tenderloin

Steak Frites* 31

5 oz. Prime Tenderloin, Caramelized Shallots, Charred Brussels Sprouts, Bearnaise

Pan-Seared Salmon* 33

Roasted Vegetable Caponata, Pistachio, Pancetta, Chermoula

Please inform your server of any dietary restrictions or food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 8 or more.

SHARABLES

Parmesan Pretzel Bread 10

IPA Cheese Sauce

Margherita Pizza 18

Garlic Oil, Picked Basil

SOMETHING SWEET

Seasonal Selection of House-Made Gelato or Sorbet 10

Cinnamon Churros 11

Chocolate Dipping Sauce

Granny Smith Apple Galette 13

Caramel Sauce, Powdered Sugar

Signature 7-Layer Chocolate Cake 15

Dark Chocolate Sour Cream Frosting, Seasonal Berry Coulis

CHILLED TO PERFECTION

Compliment your meal with one of our signature cocktails like the **Fresh Berry Collins**—fruity & refreshing.

SIP. SPLASH. SAVOR.

LUNCH

COCKTAILS

Lillet White Sangria 16

Lillet Blanc, Giffard Elderflower, Lemon Juice, Simple Syrup, Fever Tree Club Soda

Fresh Berry Collins 18

Belvedere Vodka, St. Germain, Lemon Juice, Berries, Lemon Lime Soda

Orange County Mule 18

Ketel One Botanical Orange + Peach Blossom, Lime Juice, Orange Bitters, Fever Tree Ginger Beer

Newport Transfusion 18

Bombay Sapphire Gin, Ginger Syrup, Lime Juice, Concord Grape Cubes

Paloma Especial 18

Volcan Blanco Tequila Tequila, Aperol, Agave, Grapefruit Juice, Lemon Juice, Tajin

Smoked Picante 18

Mezcal Tequila, Aperol, Grapefruit, Lime, Agave, Fresno Chiles

BEERS

The Usual Suspects 9

Blue Moon, Bud Light, Coors Light, Corona, Pacifico, Peroni, Stella Artois

West Coast Craft 10

Firestone 805, Golden Road Mango Cart, Stone IPA, Sculpin Grapefruit IPA

Drafts 10

*Guinness
Helmsman Alehouse Hazy IPA
Karl Strauss 'Red Trolley'
Modelo Especial
Modern Times 'Fruitlands'*

DID YOU KNOW?

Early recipes for beer sometimes included mushrooms, poppy seeds, butter, bay leaves, sugar, aromatics, honey, and bread crumbs!

WINES

Sparkling

	GLASS	BOTTLE
Avissi, Prosecco, Italy	14	56
Chandon, Brut, California	15	60
Louis Roederer, Brut Premier, Reims	22	132
Veuve Clicquot 'Yellow Label,' Reims	29	126
Moët & Chandon, 'Imperial Rosé,' Epernay	30	169

Whites

Rosé, Whispering Angel, Côtes De Provence	15	60
Pinot Grigio, Livio Felluga, Collio	16	64
Chardonnay, ZD, Napa Valley	17	68
Sauvignon Blanc, Cloudy Bay, New Zealand	19	76
Sauvignon Blanc, Duckhorn, Napa Valley	21	84
Sancerre, Comte Lafond, Loire Valley	22	88
Chardonnay, Rombauer, Carneros	23	92

Reds

Merlot, Cline Cellars, Sonoma Coast	15	60
Cabernet Sauvignon, Hess 'Shirtail Ranch,' North Coast	16	64
Pinot Noir, Belle Glos 'Dairyman,' Russian River Valley	19	76
Pinot Noir, Frank Family, Carneros	24	96
Cabernet Sauvignon, Daou 'Reserve,' Paso Robles	25	100

BRIGHT TO ROBUST

FROM THE WINE CLOSET FEATURED BOTTLES



Schramsberg 'Blanc De Blancs,' NV

Bright aromas of Meyer lemon, golden apple, Bosc pear, marzipan and vanilla cookie, which intermingle with hints of warm pastry and cinnamon.

100 per bottle



Whispering Angel, Rosé, Côtes de Provence

Very pale coral pink with a silky smooth texture, tangy pink grapefruit notes and clean minerality. Alluring aromas of white peach, strawberry, fresh cherry, passionfruit, and tangerine peel.

60 per bottle



ZD Pinot Noir, Carneros

Dark ruby in color, with aromas of ripe cherries, plum and rhubarb. Hints of cedar, vanilla and toasted nuts lead into a full, rich palate of flavors and silky tannins.

98 per bottle

Ask your server to see our full list of wines by the bottle