

COLISEUM

POOL & GRILL

LET'S BEGIN

beef carpaccio \$32

parmesan, crouton, tomatoes, balsamic, scallion creme, garlic aioli

handmade burrata \$22 vg

confit garlic, tomato compote, focaccia

margherita flatbread \$19 vg

mozzarella, basil, san marzano tomatoes

bianca flatbread \$21 vg

mozzarella, saba, ricotta, rosemary, truffled arugula

THE SUN IS UP

buttermilk pancakes \$16 vg

powdered sugar, maple syrup

belgian waffle \$16 vg

whipped cream, powdered sugar

brioche french toast \$18 vg

vanilla-cinnamon batter, seasonal berries, powdered sugar

the pelican breakfast \$24 vg

house-baked pastries, fresh juice, coffee or tea

WELLNESS CUISINE

seasonal california fruits \$24 vg/gf

berries, chef's selection seasonal fruit, yogurt

yogurt parfait \$19 vg

yogurt, vanilla almond granola, honey, fresh berries

bruleed steel cut oats \$19 vg/gf

bananas, blueberries, almonds, torched turbinado sugar

hummus \$18

garbanzo, baby vegetables, naan

caprese avo toast \$24 vg

mozzarella, heirloom tomato compote, balsamic, arugula

lobster scramble* \$38 gf

mushrooms, brie cheese, chives, free range eggs

SANDWICHES & MORE

choice of chips, fries, mix green -or- +\$5 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

wagyu burger* \$32

snake river farms, aged white cheddar, balsamic smoked onions, secret sauce, tomato, romaine, brioche bun

FROM THE GARDEN

add: chicken +\$14, shrimp +\$22, salmon +\$30, steak +\$34

caesar salad \$20

romaine, white anchovies, crouton, caesar dressing

fall market salad \$22 vg/gf

manchego, candied pecans, cucumbers, cranberries, apple, tomatoes, champagne vinaigrette

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

breakfast burrito \$22

scrambled eggs, bacon, breakfast potatoes, cheddar cheese, salsa

LARGE PLATES

steak frites* \$56 gf

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

ora king salmon \$52 gf

red quinoa, butternut squash, pickled red onion, cucumber salad, dill creme fraiche

bucatini pasta \$22 vg

harissa-mascarpone, scallions, tomatoes, mushrooms, parmesan, peas

poke bowl* \$40

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

chicken bowl \$34

braised chickpeas, pickled carrots, cauliflower, jicama slaw, feta cheese, curried pearled cous cous, harissa crema

A.M. FAVORITES

cold smoked salmon bagel* \$28

pickled red onions, capers, arugula, cream cheese, toasted bagel, dill creme fraiche

smoked salmon

eggs benedict* \$32

english muffin, poached eggs, espelette, bearnaise

two eggs your way* \$27

two eggs any style, two strips of bacon, two sausage links, choice of toast

build an omelet \$27

choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese, served with breakfast potatoes & choice of toast.

steak & egg* \$52 gf

6 oz. filet mignon, breakfast potatoes, free range egg, chimichurri, baby arugula

coliseum breakfast sandwich* \$24

bacon, pesto, egg, american cheese, tomato, english muffin, spicy aioli

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.

120424

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
sancerre, domaine des brosses, loire, fr	26	101
chardonnay, post & beam, far niente, carneros	26	105

red

cannonau, olijanas, 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

