



COLISEUM

POOL & GRILL



ANTIPASTI

mushroom arancini \$18 vg

acquerello rice, truffle oil,
pomodoro puree, parmesan

prosciutto tartlet \$24

fig spread, almonds, ricotta, tomato,
puff pastry, arugula

burrata pomodoro \$21 vg

confit garlic, tomato compote,
toasted focaccia

bianca flatbread \$21 vg

mozzarella, saba, ricotta, rosemary,
truffled arugula

grilled octopus \$32 gf

crushed potatoes, romesco, capicollo,
gremolata

tomato bisque \$18 vg

creme fraiche, manchego crouton, herbs

beef carpaccio* \$32

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

PASTA

rigatoni mezzi \$22 vg

tomato-mascarpone, spinach, mushrooms,
scallions, parmesan

bucatini bolognese \$32

traditional meat sauce, parmesan, basil

lobster ravioli \$51

pickled mushrooms, macadamia nut pesto,
corn, fennel, lemon crumbs

gnocchi \$26 vg

mushrooms, truffle oil, lemon mascarpone,
parmesan crumble

INSALATE

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

caesar salad \$18

romaine, white anchovies, crouton,
caesar dressing

fall market salad \$20 vg/gf

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

rucola \$16 vg/gf

arugula, goat cheese, pickled fennel,
tomatoes, white balsamic vinaigrette

SECONDI

branzino \$48

ratatouille vegetables,
olive orzo, salsa verde

day boat diver

scallops \$49 gf

fava bean, turnips, garlic ash puree,
tomato coriander sauce

ora king salmon \$52 gf

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

chicken breast \$38

mushroom bread pudding, leek,
parsnip puree, chicken onion jus

prime filet mignon \$89 gf

8 oz., onion agrodolce,
cambonzola cheese,
garlic potato puree

prime bone-in

rib eye \$95 gf

16 oz., carrot puree,
bone marrow butter, broccolini

DINNER

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.



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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
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

averno, 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

