



# 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

### fiori di zucca \$26 vg

fried squash blossom, fresh ricotta, herbs, truffle honey

### sweet potato ravioli \$24

pancetta, porcini cream, butternut squash, pomegranate glaze

### 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

## 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

## 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

### dungeness crab cavatelli \$54

crab meat, tomatoes, artichokes, lemon crumbs, saffron essence

## SECONDI

### branzino al cartoccio \$48

ratatouille vegetables, olive orzo, salsa verde

### day boat diver scallops \$49 gf

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

### shrimp saltimbocca \$42 gf

prosciutto, fall squash risotto, sage, pomegranate reduction

### 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

# 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

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

