

LET'S BEGIN

beef carpaccio* \$32
parmesan, crouton, tomatoes, balsamic

handmade burrata \$22 vg
confit garlic, tomato compote, toasted focaccia

margherita flatbread \$19 vg
san marzano tomatoes, fresh mozzarella, parmesan, basil

bianca flatbread \$21 vg
mozzarella, saba, ricotta, rosemary, truffled baby 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

FROM THE GARDEN

grapefruit & beets salad \$22 vg/gf
goat cheese, arugula, pickled fennel, tomatoes, avocado, white balsamic vinaigrette

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

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 vg
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

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

v=vegan vg=vegetarian gf=gluten free

SANDWICHES

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

chicken sandwich \$28
grilled chicken, bacon, american cheese, tomato, garlic aioli, ranch, ciabatta

turkey sandwich \$29
roasted turkey, avocado, bacon, lettuce, tomato, sauce gribiche, sourdough

wagyu burger* \$32
snake river farms, aged white cheddar, balsamic smoked red onions, secret sauce, tomato, romaine, brioche bun

steak sandwich \$42
filet mignon, chermoula, mozzarella cheese, garlic aioli, goat cheese spread, arugula, sweet peppers, onions, ciabatta

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

build an omelet \$27 gf
choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese, *served with breakfast potatoes and choice of toast*

steak & egg* \$55 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

LARGE PLATES

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

king salmon* \$45 gf
truffled pea puree, lemon creme, asparagus, radish salad

bucatini pasta \$22 vg
tomato-mascarpone, scallion, tomatoes, basil, mushroom, parmesan

steak frites* \$56 gf
6 oz. filet mignon, french fries, brussels sprouts, bone marrow butter

*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.

