

Healthy Start

yogurt parfait 20 vg

yogurt, vanilla almond granola, honey, fresh berries

brûléed steel cut oat 20 vg

bananas, blueberries, almonds, torched turbinado sugar

lobster scramble 46

truffled mushrooms, fontina cheese, chives, choice of toast

avocado toast 28 vg

smashed avocado, tomato compote, burrata, baby arugula, balsamic

Shareables

hummus 24 vg

garbanzo, smoked paprika, olive oil, naan

handmade burrata 26 vg

confit garlic, tomato compote, focaccia

beef carpaccio* 32

parmesan, crouton, tomatoes, balsamic, scallion crème, garlic aioli, baby arugula

bianca flatbread 24 vg

mozzarella, saba, ricotta, rosemary, truffled arugula

v= vegan vg=vegetarian gf=gluten free

*Please note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Caviar Experience

caviar croquettes 45

caviar, truffled potato croquette, crème fraîche, chives

the coliseum egg caviar 45

caviar, soft-scrambled organic egg, smoked salmon, crème fraîche, potato chips

kaluga hybrid 185

28g caviar, chive, egg yolk & white, caper, shallot, crème fraîche, red onion, warm blini, brioche

a.m. Favorites

cold-smoked salmon bagel* 28

pickled red onions, capers, arugula, cream cheese, everything bagel, dill crème fraîche

two eggs your way* 32

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

coliseum omelet 33 vg

mushrooms, oven roasted tomato, peppers, mozzarella, arugula pesto served with breakfast potatoes, choice of toast

so cal breakfast burrito 40

filet mignon bites, scrambled eggs, pepper jack cheese, potatoes with pico de gallo & guacamole

crab cake benedict* 48

english muffin, old bay, bearnaise, baby arugula, breakfast potatoes

steak & egg* 58

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

Salads

enhance with: chicken breast +14, 3 ea colossal shrimp +22, salmon +30, filet mignon + 34

caesar salad 24

romaine, white anchovies, crouton, parmesan, caesar dressing

baby mix greens salad 22 vg/gf

apples, manchego, candied walnuts, cucumber, baby tomatoes, white balsamic vinaigrette

Large Plates

bucatini 32

tomato-mascarpone, scallions, peas, mushrooms, parmesan

steak frites 58 gf

6oz filet mignon, brussels sprouts, bone marrow butter

poke bowl* 40

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

ora king salmon* 54 gf

truffled pea purée, asparagus, radish salad, lemon crème fraîche

Brunch

Sandwiches & More

choice of chips, fries, mix greens, sweet potato or truffle fries +6

chicken sandwich 28

grilled chicken, pancetta, pesto, garlic aioli, mozzarella, tomato, baby arugula, ciabatta

wagyu burger* 36

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

baja fish tacos 29

beer battered cod, shaved cabbage, harissa crema, tomato-cucumber pico, avocado jalapeño salsa

Indulgences

breakfast pastry 9

pan au chocolat or croissant or muffin

yuzu curd waffle 28 vg

raspberries, whipped cream, powdered sugar

tres leches french toast 28 vg

bríoche, rice crisp-crust, dulce de leche, strawberries, powdered sugar

buttermilk pancakes 26 vg

powder sugar, maple syrup



For parties of 6 or more, a 20% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion.

Coliseum Sips

melon cooler 22

A crisp, floral-melon refresher with a smooth, cooling finish.

vodka, midori, elderflower liqueur, lime

tropical star 24

Silky, tropical-forward cocktail with bright passion fruit and soft, creamy depth.

Balanced and vibrant, finished with a sparkling chaser that adds lift and finesse.

rum, banana liqueur, passion fruit, lime, vanilla, sparkling wine

yuzu sour 25

Vibrant, zesty combination of citrus with a velvety mouthfeel.

gin, yuzu, yuzu-cointreau, grapefruit liqueur, lime, egg white (optional)

mezcal tini 23

Smoky, bold, and indulgently rich an elevated dessert martini.

mezcal, kahlua, chocolate liqueur, chocolate & walnut bitter

fiery rita 24

Spicy, savory margarita finished with lava salt for a fiery kick.

jalapeño infused tequila, cointreau, piment d'espelette, lime, lava salt

dual-cask old fashioned 25

Spirit-forward, smoked old fashioned with warm, layered depth.

cognac, rum, averna, chocolate bitter, smoke

Beverage

Spritz Life

the sundeck spritz 22

Light, zesty, and perfectly sparkling for sunny afternoons.

limoncello, gin, italicus, rosolio, lemon, soda

blood orange spritz 22

A juicy, effervescent spritz with a soft fruity finish.

vodka, peach liqueur, apricot liqueur, blood orange, soda

mimosa 2.0 21

A modern twist on the classic brunch icon.

lillet rosé, aperol, coconut water simple, fluffy oj, sparkling wine

like a mule 22

A playful, spritz-style mule that's bright, bubbly, and refreshing.

bourbon, rhubarb liqueur, strawberry, lime, ginger beer

Temperance (non-alcoholic)

almost a mule 15

Bright, spicy non-alcoholic mule with a smooth, whiskey-like backbone.

lyre's american malt, strawberry, lime, ginger beer

mimosa 0.2 15

The zero-proof mimosa you didn't know you needed.

lyre's aperitif, coconut water simple, fluffy oj, soda

Cold Brews

beer on tap 12

red trolley ale
ballast point hazy ipa
peroni nastro azzurro
modelo especial lager

beer by the bottle

peroni, stella, pacifico,
coors light, bud light 10

peroni 0% 9

Wine

sparkling

	glass/bottle
prosecco, luca paretti, veneto, it	18/82
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155
grand brut, perrier-jouet, champagne, fr	39/190
blason rosé, perrier-jouet, champagne, fr	39/190
belle epoque rosé, perrier-jouet, champagne, fr	375

rosé

symphonie, saint marguerite, provence, fr	23/90
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white

dry riesling, forge, finger lakes, ny	19/75
sauvignon blanc, paul buisse, lori, fr	24/95
chardonnay, cakebread, napa, ca	28/112
sauvignon blanc, cloudy bay, marlborough, nz	34/136
pinot grigio, scarbolo 'il ramato,' friuli, it	23/90

red

pinot noir, bernardus, santa lucia, ca	26/100
chianti classico riserva, castello banfi, tuscany, it	21/80
cabernet sauvignon, grgich hills, napa, ca	31/120
pinot noir, au bon climat, santa barbara, ca	35/138

dessert

sauternes, château laribotte, fr	16/77
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exclusive sommelier selection 50

Discover high-end wines poured by the glass, through our coravin program exceptional selections hand selected by our sommelier.

"Kindly inquire with your server for current offerings."

Flights 38

seasonal wine flight

mimosa flight sparkling wine layered with lychee juice, yuzu treacle, blood orange nectar

