

Brunch

Shareables

beef carpaccio* 32
parmesan, crouton, tomatoes, balsamic, scallion creme, garlic aioli

hand-made burrata 22
pear compote, aged balsamic, toasted focaccia

bianca flatbread 24 vg
mozzarella, saba, ricotta, rosemary, truffled arugula

hummus 22 vg
garbanzo, smoked paprika, olive oil, naan

local fruits 24 vg/gf
berries, pineapple, melons, yogurt

Indulgences

buttermilk pancakes 20 vg
powdered sugar, maple syrup

belgian waffle 20 vg
whipped cream, powdered sugar

brioche french toast 20 vg
vanilla-cinnamon batter, seasonal berries, powdered sugar

a.m. Favorites

lobster eggs benedict* 46
english muffin, chives, truffled mushrooms, espelette, bearnaise, breakfast potatoes

cold-smoked salmon bagel* 28
pickled red onions, capers, arugula, cream cheese, everything bagel, dill crème fraîche

build an omelet 29
choice of three: bacon, ham, sausage, tomato, mushroom, peppers, spinach, onion, cheddar, goat cheese, breakfast potatoes

two eggs your way* 29
two eggs any style, two strips of bacon, two sausage links, breakfast potatoes

steak & egg* 54
6 oz. filet mignon, breakfast potatoes, free range egg, chimichurri, baby arugula

Healthy Start

yogurt parfait 19 vg
yogurt, vanilla almond granola, honey, fresh berries

brûléed steel cut oats 19 vg/gf
bananas, blueberries, almonds, torched turbinado sugar

caprese avo toast 28 vg
burrata, arugula, heirloom tomato compote, balsamic, mixed greens

market salad 20 vg
add: chicken +14, shrimp +22, 6 oz. salmon +30
manchego, candied pecans, julienne apple, cucumber, dried cranberries, champagne vinaigrette



Sandwiches & More

served with choice of potato chips, house salad or french fries
+6 for sweet potato or truffle fries

coliseum chicken sandwich 28
grilled chicken, pancetta, pesto, garlic aioli, mozzarella, tomato, ciabatta

snake river farms wagyu burger* 36
white cheddar, balsamic smoked onions, secret sauce, tomato, shaved romaine, brioche bun

so cal fish tacos 29
beer battered cod, cabbage, harissa crema, tomato-cucumber pico, avocado jalapeño salsa

ora king salmon 54 gf
cauliflower purée, raisin-caper relish, brown butter-balsamic

bucatini pasta 24 vg
tomato-mascarpone, scallions, tomatoes, mushrooms, parmesan

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

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. 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.*



Beverage

Wine

sparkling

	glass/bottle
prosecco, luca paretto, veneto, it	18/82
prosecco rosé, jules, veneto, it	21/100
champagne, g.h. mumm, reims, fr	29/155

white

dry riesling, forge, finger lakes, ny	19/75
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, frog's leap, napa, ca	24/94
sauvignon blanc, paul buisse, loire, fr	24/95
assyrtiko, gai'a, nemea, gr	18/72

rosé

symphonie, saint marguerite, provence, fr	24/98
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red

pinot noir, bernardus, santa lucia, ca	26/100
red blend, joseph carr, paso robles, ca	22/86
chianti classico, tenuta di nozzole, tuscan, it	20/79
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

sauternes, château laribotte, fr	16/77
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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 reposado 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

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

The 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

