

Lounge

Shareables

hummus garbanzo, smoked paprika, naan **24** vg

handmade burrata confit garlic, tomato compote, focaccia **26** vg

beef carpaccio* parmesan, crouton, tomatoes, balsamic, scallion crème, garlic aioli, baby arugula **32**

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

margherita flatbread mozzarella, basil, san marzano tomatoes **24** vg

From the Garden

add: chicken +14, shrimp +22, salmon +30, filet mignon +34

baby mix greens salad **24** vg/gf

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

caesar salad **24**

romaine, white anchovies, crouton, parmesan, caesar dressing

Large Plates

chicken sandwich **28**

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

wagyu burger* **36**

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

bucatini **32** vg

tomato-mascarpone, scallions, peas, mushrooms, parmesan

steak frites* **58**

6 oz. filet mignon, brussels sprouts, bone marrow butter

ora king salmon* **54** gf

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

Desserts

torta al caffe **20**

amaretto, sbrisolona, espresso

pina colada **21**

coconut mousse, malibu rum, roasted pineapple

apricot peach charlotte **20**

ladyfinger, chamomile, bergamot bavarian

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

	glass/bottle
sparkling	
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
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, tuscan, 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

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."

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

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

Flights

seasonal wine flight 38

mimosa flight 38

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

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