

Shareables

- hummus 24** vg
garbanzo, smoked paprika, olive oil, naan
- hand-made 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
- margherita flatbread 24** vg
mozzarella, basil, san marzano tomatoes

Bowls

- poke bowl* 40**
ahi tuna, avocado, cucumber, edamame, calrose rice pickled ginger, wakame salad, spicy mayo, eel sauce
- mediterranean chicken bowl 34**
braised chickpeas, pickled carrots cauliflower, jicama slaw, feta, curried couscous, harissa crema
- ancient grain bowl 28** v/gf
red quinoa, brown rice, mushrooms, crispy chickpeas, cucumber-fennel salad, avocado, sweet potato, garlic herb sauce

From the Garden

add: chicken +14, shrimp +22, salmon +25, filet mignon +30

- 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
- coliseum lobster salad 40**
black beans, sweet peppers, avocado, mango-pico de gallo, crispy onions, pickled onions, mix greens, citrus vinaigrette
- cobb salad 24** gf
iceberg, blue cheese, tomatoes, bacon, egg, red onion, blue cheese dressing

Pastas

- bucatini bolognese 38**
traditional meat sauce, basil, parmigiano reggiano
- gnocchi 26** vg
tomato-mascarpone, scallions, peas, mushrooms, parmesan
- rigatoni pasta 26** vg
mascarpone, asparagus, peas, truffle oil, mushrooms, parmesan

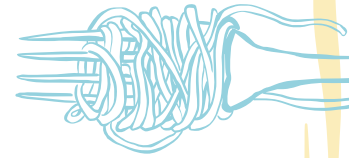
Large Plates

- steak frites* 58**
6 oz. filet mignon, brussels sprouts, bone marrow butter
- king salmon* 54** gf
truffled pea purée, asparagus, radish salad, lemon crème fraîche

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.

Lunch



Sandwiches & More

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

- turkey sandwich 29**
roasted turkey, avocado, bacon, lettuce, tomato, sauce gribiche, sourdough
- 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
- avocado toast 28** vg
smashed avocado, tomato compote, burrata, baby arugula, balsamic

Desserts

- torta al caffè 20**
amaretto, sbrisolona, espresso
- pina colada 21**
coconut mousse, malibu rum, roasted pineapple
- apricot peach charlotte 20**
ladyfinger, chamomile, bergamot bavarian
- house-made gelato or sorbet 13**

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 paretto, 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	39/90
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
chardonnay, post & beam by far niente, napa, ca	29/110
sauvignon blanc, cloudy bay, marlborough, nz	34/136
chardonnay, daou, paso robles, ca	18/71
pinot grigio, scarbolo 'il ramato,' friuli, it	23/90

red

pinot noir, bernardus, santa lucia, ca	26/100
zinfandel, frank family, napa valley, ca	30/119
chianti classico riserva, castello banfi, tuscany, it	21/80
cabernet sauvignon, grgich hills, napa, ca	31/120

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."

Flights 38

seasonal wine flight

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

