

Weekend Brunch

Light & Refreshing

fresh fruit vg/gf
seasonal selection

parfait vg
spiced pear compote, greek yogurt,
granola, berries

caesar salad
romaine hearts, ciabatta crostini, parmesan,
caesar dressing

hummus vg
garbanzo, smoked paprika, naan

avocado toast vg
arugula, burrata, tomato compote, balsamic

black pepper crusted ahi gf
mango, avocado, radish

lobster arancini
saffron aioli, chives, parmesan

oven-roasted tomato soup vg
crème fraîche, chives, manchego crouton



a.m. Favorites

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

fried chicken & waffle
chicken thigh, honey spicy butter, watermelon

biscuit & gravy
fennel sausage gravy, fried egg, scallions

california omelet vg
mushrooms, spinach, onion,
monterey jack cheese, avocado

eggs benedict
ham, poached egg, béarnaise

ora king salmon gf
golden raisin-caper relish, brown butter balsamic



Sweet Indulgences

strawberries & cream waffle vg
chantilly cream, pistachios

brioche french toast vg
chai-spiced custard, blackberries,
bourbon maple syrup

House Specialties

bucatini vg
harissa-mascarpone, scallions, tomatoes,
mushrooms, parmesan

srf wagyu beef slider
truffle aioli, balsamic onions, truffle cheese,
tomato, arugula

lobster roll*
smoked paprika aioli, crispy shallots, brioche

chicken sandwich
pancetta, pesto, mozzarella, tomato, garlic aioli

A Two Hour Luxury Brunch Experience

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

