

Weekend Dinner

SATURDAY | SUNDAY

Appetizers

- hummus 24** vg
garbanzo, smoked paprika, naan
- mushroom arancini 22** vg
acquerello rice, truffle oil,
pomodoro purée, parmesan
- beef carpaccio 32**
parmesan, balsamic, garlic aioli
- black pepper crusted ahi 34** gf
mango, avocado, radish, cilantro

From the Garden

- caesar salad 22**
romaine hearts, ciabatta crostini,
parmesan, caesar dressing
- market salad 22** vg/gf
manchego, cranberries, apple, pecans,
honey-citrus vinaigrette
- rucula & goat cheese 22** gf/vg
wild arugula, pickled fennel, tomatoes,
white balsamic vinaigrette

Entrées

- bucatini 24** vg
tomato-mascarpone, scallions, tomatoes, mushrooms, parmesan
- ora king salmon 54** gf
quinoa, mushrooms, pickled red onion, cucumber salad, dill crème fraîche
- seared scallops 58** gf
golden raisin-caper relish, brown butter balsamic
- srf wagyu beef burger 48**
truffle aioli, balsamic onions, white cheddar, tomato, romaine
- prime filet mignon 89** gf
8 oz. onion agrodolce, cambonzola cheese, garlic potato purée
- prime bone-in rib eye 95** gf
16 oz., carrot purée, bone marrow butter, broccolini

Desserts

- torta al caffee 20**
amaretta, sbrisolona, espresso
- key lime trifle 17**
bavarian, amaretti graham,
mixed berry compote
- limoncello butter cake 20**
lemon bavarian cream, strawberry
- gelato house-made gelato
or sorbet 13**

v=vegan vg=vegetarian gf=gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more, 20% gratuity is added automatically.

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 riserva, castello banfi, tuscan, it	21/80
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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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

like a mule 22

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

bourbon, rhubarb liqueur, strawberry, lime, ginger beer

Flights

white wine flight 38

domaine ott rosé, provence, fr
gaia assyrtiko, nemea, gr
castillo de aresan, verdejo, castilla-la mancha, sp

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