

Brunch

Shareables

beef carpaccio 32

parmesan, crouton, tomatoes, balsamic, scallion creme, garlic aioli

shrimp ceviche 32 gf

coconut milk, lime, red onion, tomato, avocado, aji amarillo, plantain chips

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, mix greens

market salad 22 vg

add: chicken +14, shrimp +22, 6 oz. salmon +30

feta, fennel, tomatoes, cucumber, almonds, honey-citrus 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, bacon, american cheese, tomato, garlic aioli, ranch, 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 52 gf

basil-pea purée, radish salad, asparagus, lemon crème fraîche

bucatini pasta 24 vg

harissa-mascarpone, scallions, tomatoes, mushrooms, parmesan, peas

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

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



Beverage

Wine

sparkling

	glass/bottle
prosecco, luca paretto, veneto, it	18/82
cremant de limoux, faire la fete nv, languedoc, fr	19/88
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
muscadet sevre et maine sur lie, ch. de la ragotiere 'cuvée amelie,' loire, fr	21/82

rosé

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

cannonau, olianas, sardinia, it	19/72
pinot noir, bernardus, santa lucia, ca	26/100
valpolicella classico, bertani, veneto, it	24/94
mountain cuvée proprietor's blend, chappellet, napa, ca	26/100
cabernet sauvignon, grgich hills, napa, ca	31/120
aglianico 'l'atto,' cantine del notaio, basilicata, it	28/110

dessert

moscato d'asti, michele chiaro, it	17/68
sauternes, château laribotte, fr	16/77

Cocktail Hour

Welcome to "the pirate's cove," where we invite you to embark on a spirited journey through the high seas of flavor, inspired by the legendary rogues and buccaneers who once ruled the oceans.

hayreddin barbarossa 21

tequila, pomegranate liqueur, lemon, orange, agave, blackberry, orange bitter

francis drake 22

rum, fino sherry, dry vermouth, sugar, lime, mint

blackbeard 24

scotch, pineapple rum, piment d'espelette, coconut water, syrup, pineapple, lime

mary read 22

gin, prickly pear syrup, lemon, aperol

bartholomew roberts 25

dark rum, apricot, orgeat, pineapple, coffee, kahlua

hippolyte bouchard 22

vodka, lillet rose, white creme de cacao, grenadine, curocao, lime

Spritz Life

the sundeck spritz 22

limoncello, gin, italicus, lemon juice, soda

sunset mule 21

whiskey, rum, lime, angostura chocolate, ginger beer

forget about it 23

rhubarb, aperol, white vermouth, watermelon, prosecco, soda

Temperance (non-alcoholic)

calico jack 15

lyre's dry london spirit, berry mix, elderflower syrup, lemon, soda

cheung po tsai 15

lyre's white & dark cane, demerara, lime, mint

Cold Brews

beer on tap 12

peroni nastro azzurro
modelo especial lager

beer by the bottle

firestone 805, stone ipa 12
peroni, stella, corona, pacifico,
coors light, bud light 10
peroni 0% 9

