

## FIRST

### THE ZEPHYR BOARD 45

selection of artisan meats & cheeses, house pickles, house focaccia, marcona almonds

### CHIPS N' GUAC N' SALSA 22

pumpkin seed, coriander (v)

### BREEZE BOARD 18

baked brie, house focaccia, peach preserves, strawberry jam (vg)

## SNACKY

### SPANISH SUNSET FLATBREAD 22

sweet pepper sofrito, bilabo spanish chorizo, oaxacan cheese, cilantro, and citrus sea salt

### MUSHROOM FOREST FLATBREAD 22

parsnip white sauce, seasonal mushrooms, caramelized onion & fennel, jalapeno, cilantro (v)

### WESTMINSTER WINGS 19

chefs special bbq dry rub blend, mango habanero, pepperoncini ranch

### CHILLED SHRIMP COCKTAIL 28

lemon, cocktail sauce

### HODAD'S CHEESE CURDS 14

marinara (vg)

### FRIES 10

## MAINS

### WAVECREST LOBSTER ROLL 22

butter poached, chive aioli, hawaiian roll, potato chips ADD FRIES +6

### BOONE'S CRUNCHWRAP 17

house veggie Patty, romaine, pico de gallo, parsnip white sauce (v)

### ABBOT'S BUTTER BURGER 22

potato bun, spicy house pickle, american cheese, secret sauce, fries  
sub for Veggie Patty +\$2

### SPEEDWAY SLIDERS 22

crispy chicken breast, siracha slaw, hawaiian roll, fries

## GREENS

### AVOCADO ORANGE CRISPY QUINOA SALAD 18

chefs blends of greens, onion, seasoned chickpeas, lemon tahini dressing (v)

### VALENCIA CAESAR SALAD 17

romaine, house focaccia, parmesan crisp (vg)

### ADD GRILLED CHICKEN +10

### ADD GRILLED SHRIMP +18

## LAST

### VEGAN TRUFFLES 12

chocolate, peanut butter, maldon (v)

lemon, orange, lime

### KICKFLIP WONDER 12

### BROWNIE A LA MODE

mccannel's sweet cream ice cream

### CALI CITRUS COOKIES 12

*high*  
ROOFTOP LOUNGE VENICE BEACH



EXECUTIVE CHEF EMILIO NOSSETI | SOUS CHEF CHRIS VARGAS

ask your server about specials or any dietary restrictions.  
added gratuity of 20% for parties of 6 or more

# COCKTAILS

BOTTLE LIST AVAILABLE

## SIGNATURE

18

## CLASSIC

18

## BEER

9

### SUNSET SOUR

Vodka, Blood Orange, Lemon, Aguafaba, bitters

### PURPLE RAIN

Botanist Gin, St. Germain, lavender, lime

### MELON ME JEALOUS

Tequila, Watermelon, Cointreau, lime, agave

### THE OG MARG

Maestro Dobel Blanco Tequila, Cointreau, lime, agave, salt

### EL PAPI PICANTE

Tanteo Spicy Tequila, Cointreau, piña, orange, lime

### MEZCAL NEGRONI

Mezcal, Aperol, Carpano Antica, grapefruit peel

### ESPRESSO MARTINI

Kettle One Vodka, Espresso Shot, Coffee liqueur

### OLD FASHIONED

Whiskey, Angosturo bitters, simple, orange bitters

### HOT TODDY

Whiskey, honey, cinnamon, lemon, hot water

## MULES

### GIGGLING BURRO

JAJA Blanco Tequila, lime, ginger beer

### TEXAS BUCKAROO

Tito's Handmade Vodka, lime, ginger beer

## SLUSHY

18

### CHILLYWILLY

Absolut Elyx Vodka, Passion Fruit, Pink Lemonade

### ON DRAFT

Stella Artois

Three Weavers Expatriate IPA

Three Weavers Seafarer Kolsch

Golden Road Mango Cart Wheat Ale

Santa Monica Head In The Clouds Hazy IPA

### BOTTLES/CANS

Maui Brewing Co. Sunshine Girl Golden Ale

Maui Brewing Co. Bikini Blonde Lager

Heineken 0%

## WINE

18

### ROSE

Whispering Angel | Provence | France 17 | 70

### WHITE

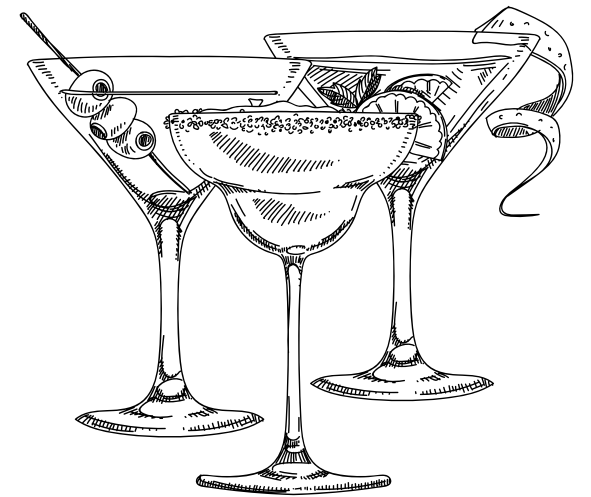
Neyers Chardonnay | Sonoma 15 | 65

Emolo Savignon Blanc | Napa 15 | 65

### RED

Treana Cabernet Sauvignon 16 | 65

Inception Pinot Noir 16 | 65



## MOCKTAILS

14

### STILL FANCY

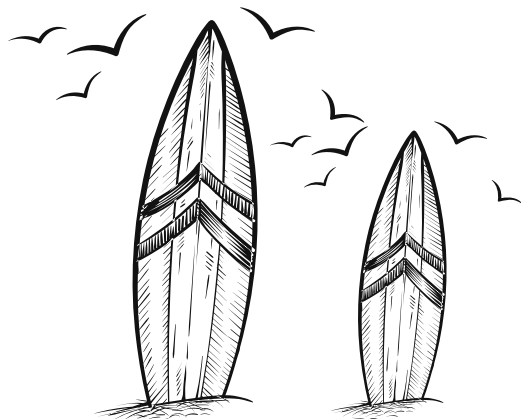
Lavender, lime, aquafaba

### THE PEPINO

Cucumber, lime juice, agave, soda water

### VIRGIN DONKEY

Ginger Syrup, pineapple, lime juice, mint



*high*  
ROOFTOP LOUNGE VENICE BEACH

EXECUTIVE CHEF EMILIO NOSSETI | SOUS CHEF CHRIS VARGAS

standard cocktails available | ask us about our bottle service