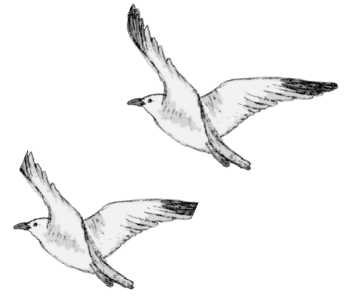


high

ROOFTOP LOUNGE
VENICE BEACH



SNACKS

ERWIN'S COFFEE CAKE 10

home-baked & toasted with butter,
seasonal peach & orange marmalade

GRANOLA & YOGURT 16

homemade granola, greek yogurt, local honey,
seasonal berries, mint

AVOCADO TOAST 17

avocado, cherry tomatoes, cilantro on a toasted
whole grain toast

*Add Egg +\$3

WILD MUSHROOM TOAST 17

maitake mixed mushrooms, vegan mozzarella
shallots, garlic, arugula, thyme on a toasted
whole grain toast

*Add Egg +\$3

SALADS & BOWLS

VALENCIA CAESAR SALAD 18

romaine lettuce, shaved parmesan, sourdough croutons

QUINOA AVOCADO SALAD 20

quinoa, avocado, cucumber, julienne carrots, heirloom
tomatoes, cut corn, oregano vinaigrette (v)

WARM GRAIN BOWL 21

brown rice, farro, wheat berries, beans, mix mushrooms,
caramelized onions, arugula, poached egg

*Salad & Bowl Add ons: Egg Any Style +\$3, Avocado +\$6,
Grilled Chicken +\$8, Grilled Salmon +\$10

MAINS

VENICE BURRITO 19

eggs, bacon, avocado, crispy potatoes, cheddar
& jack cheese, pico de gallo on a flour
tortilla and a side of chiptole aioli

BREAKFAST FLATBREAD 22

baked eggs, bacon, white gravy, cherry tomatoes,
red pepper, cheddar & jack cheese on a house made
flatbread

CHICKEN & WAFFLES 24

Panko breaded chicken breasts, hot honey on a
homemade waffle

ERWIN'S SECRET BURGER 28

wagyu patty, bacon, american cheese, lettuce,
tomato, pickles, sunny-side up egg, secret sauce
on a potato bun & fries

SIDES

Side of Two Eggs 6

Crispy Breakfast Potatoes 6

Avocado 6

Applewood Bacon 7

Smoked Salmon 7

Bowl of Seasonal Fruit 7

DESSERTS

STRAWBERRY CREME BRULEE 14

creamy custard, caramel, raspberry sauce, mixed
berries

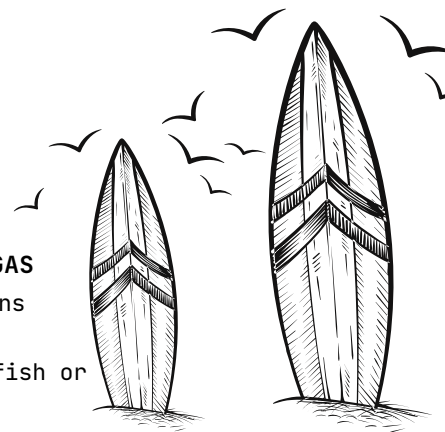
BROWNIE HEAVEN 14

homemade brownie, vanilla sweet
cream ice cream

EXECUTIVE CHEF EMILIO NOSELOTL | SOUS CHEF CHRIS VARGAS

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

*consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food-borne illness*



COCKTAILS

BRUNCH 16

MIMOSA

Prosecco, choice of juice:
orange, grapefruit, pineapple

BLOODY MARY

Tito's Vodka, housemade mix,
lemon, olives

BLOODY MARIA

818 Tequila, housemade mix,
lemon, olives

ESPRESSO MARTINI

Ketel One Vodka, espresso, coffee
liqueur

APEROL SPRITZ

Aperol, Prosecco, soda

SIGNATURE 19

VENICE SODIE

Grey Goose Vodka, cucumber,
mint, lime, soda

SUNSET SOUR

Tito's Vodka, blood orange,
lemon, agave, bitters

PURPLE RAIN

Sipsmith Gin, St. Germain,
lavender, lemon

ERWIN'S MARG

Choice of Maestro Dobel Blanco
Tequila or Ilegal Mezcal, ginger,
lime, agave

WAVECREST

818 Tequila, watermelon,
cointreau, lime, agave

SURF'S UP

Jalapeno infused Hornitos Tequila,
passionfruit, lemon, agave, tajin rim

HIGH LIFE

Makers Mark Whiskey, ginger,
lemon, honey

SLUSHY 19

CHILLY WILLY

Maestro Dobel Blanco Tequila,
Cointreau, Mango, Lime

PINA COLADA

Bacardi Rum, pineapple, coconut, lime

MOCKTAILS 14

STILL FANCY

lavender, lime, aquafaba, soda

THE PEPINO

cucumber, lime, agave, soda

VIRGIN DONKEY

ginger, pineapple, lime, mint

WINE

ROSE

Whispering Angel "The Beach" 16|65

Whispering Angel|Provence 17|70

WHITE

Neyers Chardonnay |Sonoma 16|65

Emmolo Sauvignon Blanc|Napa 16|65

Il Masso|Pinot Grigio|Italy 16|65

RED

Treana Cab Sauv|Paso Robles 16|65

Inception Pinot Noir|SB 16|65

Caymus Cab Sauv|Napa 105

BUBBLES

Gambino Prosecco|Veneto 16|65

Mumm Brut|Napa 16|75

Mumm Brut Rose|Napa 16|75

Mumm Brut Prestige|Napa 18|75

G.H. Mumm Brut Grand Cordon|France 80

Veuve Clicquot Brut Yellow|France 250

Dom Perignon Brut|France 800

Dom Perignon Brut Luminous|France 850

BEER 10

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

Pacifico Clara Pilsner

BOTTLES/CANS

Maui Brewing Co. Da Hawaii Life Lager

Maui Brewing Co. Sunshine Girl Blonde Ale

Heineken 0%



ROOFTOP LOUNGE
VENICE BEACH

APPETIZERS

THE ZEPHYR BOARD 45

serves 3-4

selection of artisan meats & cheeses, house baked focaccia, dried cranberries, orange marmalade, apples, turkish apricots, marcona almonds

CHIPS & GUAC 18

pumpkin seed, coriander (v)

WESTMINSTER WINGS 19

chef's special lemon pepper dry rub, pepperoncini ranch dressing

CALAMARI 23

housemade marinara & lemon aioli sauces

SHRIMP CEVICHE 25

citrus marinated, tostada, avocado, pico de gallo

SALADS & BOWLS

POKE BOWL 26

choice of salmon or fried tofu

sushi rice, organic baby mix, cucumbers, carrots, mango, seaweed, edamame, avocado, poke sauce, vegan sriracha aioli topped with nori seasoning

VALENCIA CAESAR SALAD 18

romaine lettuce, shaved parmesan, sourdough croutons

QUINOA AVOCADO SALAD 20

quinoa, avocado, cucumber, julienne carrots, heirloom tomatoes, cut corn, oregano vinaigrette (v)

WARM GRAIN BOWL 21

brown rice, farro, wheat berries, beans, mix mushrooms, caramelized onions, arugula, fried tofu (v)

*Salad & Bowl Add ons: Avocado +\$6, Grilled Chicken +\$8, Grilled Salmon +\$10

high

ROOFTOP LOUNGE
VENICE BEACH

MAINS

BAJA FISH TACOS 25

crispy cod fish, pineapple slaw, chipotle aioli, pico de gallo on a corn tortilla

WAVECREST LOBSTER ROLL 28

warm butter poached, chive aioli, potato chips on a hawaiian roll

CHICKEN KATSU SANDWICH 25

Panko breaded chicken breast, pickles, pineapple coleslaw, sriracha mayo on a sesame bun & fries

ERWIN'S SECRET BURGER 28

wagyu patty, american cheese, lettuce, tomato, pickles, secret sauce on a potato bun & fries



EXECUTIVE CHEF EMILIO NOSELOTL | SOUS CHEF CHRIS VARGAS

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FLATBREADS

CHICKEN CAPRESE FLATBREAD 22

fresh mozzarella, parmesan, grilled chicken, cherry tomatoes, basil, marinara

SUNSET FLATBREAD 24

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

WILD MUSHROOM FLATBREAD 22

seasonal mix mushrooms, vegan mozzarella, arugula shallots, garlic, thyme, fennel (v)

SIDES

FRIES 12

crispy coated thick cut, ketchup (v)

CHEESE CURDS 14

fried white cheddar cheese, chives, housemade marinara

HOUSE SALAD 10

baby mix green, cucumber, tomatoes, carrots, oregano vinaigrette (v)

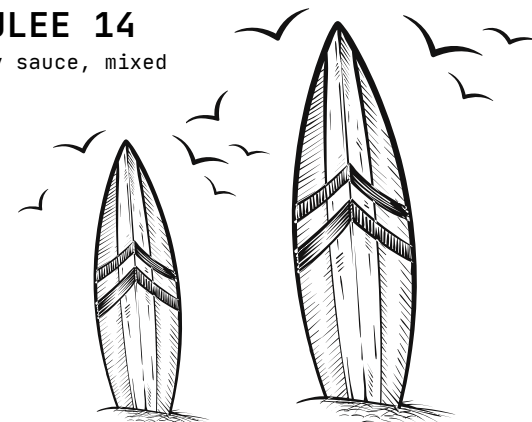
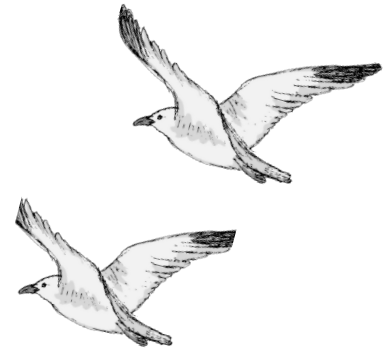
DESSERTS

STRAWBERRY CREME BRULEE 14

creamy custard, caramel, raspberry sauce, mixed berries

BROWNIE HEAVEN 14

homemade brownie, vanilla sweet cream ice cream



COCKTAILS

SIGNATURE

VENICE SODIE

Grey Goose Vodka, cucumber, mint, lime, soda

SUNSET SOUR

Tito's Vodka, blood orange, lemon, aguafaba, bitters

PURPLE RAIN

Sipsmith Gin, St. Germain, lavender, lemon

ERWIN'S MARG

Choice of Maestro Dobel Blanco Tequila or Illegal Mezcal, ginger, lime, agave

SURF'S UP

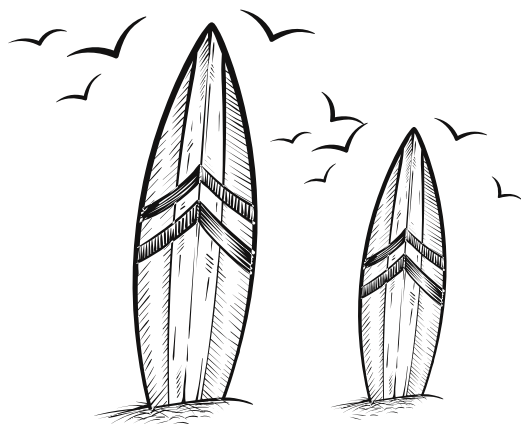
Jalapeno infused Hornitos Tequila, passionfruit, lemon, agave, tajin

WAVECREST

818 Tequila, watermelon, cointreau, lime, agave

HIGH LIFE

Makers Mark Whiskey, ginger, lemon, honey



19

CLASSIC

ESPRESSO MARTINI

Ketel One Vodka, espresso, coffee liqueur

MOSCOW MULE

Vodka, lime, ginger beer

APEROL SPRITZ

Aperol, Prosecco, soda

MEZCAL NEGRONI

Mezcal, Aperol, Campari, grapefruit peel

PALOMA

Tequila, grapefruit, lime, soda

OLD FASHIONED

Whiskey, angostura bitters, simple, orange bitters

MANHATTAN

Whiskey, sweet vermouth, angostura bitters, luxardo cherry

SLUSHY

CHILLY WILLY

Maestro Dobel Blanco Tequila, Cointreau, Mango, Lime

PINA COLADA

Bacardi Rum, pineapple, coconut, lime

19

WINE

ROSE

Whispering Angel "The Beach" 16|65
Whispering Angel|Provence 17|70

WHITE

Neyers Chardonnay |Sonoma 16|65
Emmolo Sauvignon Blanc|Napa 16|65
Il Masso|Pinot Grigio|Italy 16|65

RED

Treana Cab Sauv|Paso Robles 16|65
Inception Pinot Noir|SB 16|65
Caymus Cabernet Sauvignon |Napa 105

BUBBLES

Gambino Prosecco|Veneto 16|65
G.H.Mumm Brut|Napa 16|75
G.H.Mumm Brut Rose|Napa 16|75
G.H.Mumm Brut Prestige|Napa 18|75
G.H. Mumm Brut Grand Cordon|France 80
Veuve Clicquot Brut Yellow|France 250
Dom Perignon Brut|France 800
Dom Perignon Brut Luminous|France 850

BEER

10

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
Pacifico Clara Pilsner

BOTTLES/CANS

Maui Brewing Co. Da Hawaii Life Lager
Maui Brewing Co. Sunshine Girl Blonde Ale
Heineken 0%



ROOFTOP LOUNGE
VENICE BEACH

MOCKTAILS

14

STILL FANCY

lavender, lime, aquafaba, soda

THE PEPINO

cucumber, lime, agave, soda

VIRGIN DONKEY

ginger, pineapple, lime, mint



standard cocktails available | ask us about our bottle service
added gratuity of 20% for parties of 6 or more



high
ROOFTOP LOUNGE
VENICE BEACH



HAPPY HOUR

Monday - Thursday 1-4pm



COCKTAILS | 12
ANY SPECIALTY COCKTAIL

WINE | 10
HOUSE RED
HOUSE WHITE
HOUSE SPARKLING

BEER | 8
DRAFT

CHEF'S HH SNACKS

ERWIN'S SECRET BURGER 15
WAGYU PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, PICKLES, SECRET SAUCE ON A POTATO BUN & FRIES

CHICKEN KATSU SANDWICH 15
PANKO BREADED CHICKEN BREAST, PICKLES, PINEAPPLE COLESLAW, SRIRACHA MAYO ON A SESAME BUN & FRIES

FRIES 8
CRISPY COATED THICK CUT, KETHUP