

APPETIZERS

THE VENICE BOARD-WALK 55

premium selection of artisan meats & deluxe cheeses,
house baked focaccia, dried cranberries, orange
marmalade, apples, turkish apricots, marcona almonds
serves 3-4

CHIPS & GUAC 18

pumpkin seed, coriander (v)

CHICKEN WINGS 22

Buttermilk Ranch, Rainbow Carrots, Celery, choice
of Buffalo Sauce or Dry Lemon Pepper Rub

CALAMARI 23

housemade marinara & lemon aioli sauces

SHRIMP CEVICHE 25

citrus marinated, tostada, avocado, pico de gallo

SALADS & BOWLS

PEACH & BURRATA 22

grilled californian peaches, burrata, arugula, passionfruit
vinaigrette

VALENCIA CAESAR SALAD 18

romaine lettuce, shaved parmesan, sourdough croutons
Add Chicken +6 Add Salmon +8

VENICE SALAD 22

Organic spring mix, fresh avocado, julienne carrot, heirloom
cherry tomato, roasted corn with a passion fruit vinaigrette.

*salad add ons: avocado +\$6, fried tofu +\$8, grilled chicken
+\$8, grilled salmon +\$10, steak +\$12

POKE BOWL 27

choice of salmon or fried tofu
sushi rice, baby mix, cucumbers, carrots, mango, seaweed,
edamame, avocado, poke sauce, sriracha aioli topped with
nori seasoning

*bowl subs: grilled steak +\$5



ROOFTOP LOUNGE
VENICE BEACH

MAINS

BAJA FISH TACOS 25

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

BUTTERMILK CHICKEN SLIDERS 23

hawaiian buns, spicy slaw, dill pickles, fried
chicken served with fries.

ERWIN'S SECRET BURGER 28

butter brioche bun, waygu beef patty, heirloom
sliced tomato, burger sauce, dill pickles.

BARBECUE BACON CHEESE BURGER 30

butter brioche bun, waygu beef patty, hickory smoked
bbq sauce, thick cut applewood bacon, heirloom
sliced tomato, burger sauce, dill pickles.

CARNE ASADA BURRITO 30

flap strip loin, cilantro rice, baby mix
lettuce, guacamole, pico de gallo, oaxaca
cheese, chipotle aioli

SURF & TURF 52

okinawa baked sweet potato, seasonal grilled
veggies, petite filet and grilled shrimp
skewers

PACIFIC GRILLED SWORDFISH 45

grilled swordfish, cilantro rice, mango and
pineapple salsa, mixed greens salad with
passionfruit vinaigrette

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

FLATBREADS

CHICKEN CAPRESE FLATBREAD 23

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

PESTO FLATBREAD 22

house made pesto sauce, goat cheese, roasted corn,
heirloom tomatoes, topped with a light arugula
salad

WILD MUSHROOM FLATBREAD 23

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

SIDES

FRIES 12

crispy coated & rosemary seasoned, ketchup (v)

CARNE ASADA FRIES 23

steak fries topped with ranchera steak, pico de
gallo, guacamole, oaxaca cheese

HOUSE SALAD 12

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

DESSERTS

VANILLA CREME BRULEE 15

creamy custard, caramel, raspberry sauce, mixed
seasonal berries

BROWNIE HEAVEN 16

homemade brownie, sweet vanilla ice cream

VANILLA ICE CREAM 11

two scoops of sweet vanilla ice cream
with mixed seasonal berries

