## THE VENETIAN® RESORT
### pool deck menu

### COCKTAILS

12 oz / 20 oz / Souvenir Cup 32 oz / Souvenir Cup Refills

### SPECIALTY

#### APEROL SPRITZ
- Aperol, Gambino Prosecco, Fever-Tree Club Soda, Orange

#### MOSCOW MULE
- Tito’s Vodka, Ginger, Lime, Fever-Tree Club Soda

#### SPA DAY
- Ketel One Vodka, Coconut Water, Elderflower, Lime, Agave

#### COOL SUMMER
- Grey Goose Strawberry & Lemongrass, Ginger, Pineapple, Fever-Tree Citrus Tonic Water

#### BLOODY MARY
- Absolut Vodka, Bloody Mary Mix

#### ESPRESSO MARTINI
- Tito’s Vodka, Owen’s Nitro Espresso

#### MOJITO
- Havana Club Rum, Mint, Lime, Brown Sugar

#### MAI TAI
- Havana Club Rum, Mount Gay Rum, Lime, Orange, Almond, Nutmeg

#### WATERMELON COOLER
- Flecha Azul Tequila, Watermelon, Lime, Cocchi Rosa, Agave

#### SPICY PALOMA
- Patrón Tequila, Ancho Reyes Verde Chile, Agave, Lime, Grapefruit, Fever-Tree Club Soda

#### MEZCAL MEXICAN CANDY
- Dos Hombres Mezcal, Lime, Tapatío, Tajín, Watermelon

#### FROZEN

#### MARGARITA
- Altos Tequila, Cointreau, Lime, Agave

#### PIÑA COLADA
- Mount Gay Rum, Lime, Pineapple, Coconut

#### STRAWBERRY DAIQUIRI
- Havana Club Rum, Mount Gay Rum, Strawberry

#### MIAMI VICE
- Mount Gay Rum, Lime, Pineapple, Coconut, Strawberry

### WINE

**By the Glass**

- Cava, Campo Viejo, SP
- Champagne, Veuve Clicquot Brut, Reims, FR
- Champagne, Telmont Reserve Brut, Damery, FR
- Chardonnay, Davis Bynum, Sonoma Valley, CA

- Sauvignon Blanc, Whitehaven, Marlborough, NZ
- Rosé, Kylie Minogue, Vin de France, FR
- Cabernet, Justin, Paso Robles, CA

_ID Required for Suite Charges._
## POOLSIDE SNACKS

### COCONUT CHIA OATMEAL
Chilled Steel Cut Oatmeal with Chia Seeds & Coconut Milk topped with Mango Compote, Coconut Chips & Berries

### HEALTHY SALAD
Quinoa, Snow Peas, Cucumber, Scallions, Cilantro, Broccoli, Zucchini, Radish, Gem Lettuce & Orange Segments with Sesame Seeds & Miso Dressing

### CHICKEN BREAST WRAP
Sliced Tomato, Honey-cured Bacon, Lettuce, Avocado & Basil Pesto Aioli

### HOUSEMADE HUMMUS
Accompanied by Garden Vegetables & Pita Chips

### MIXED NUTS 3.5 oz
Almonds, Cashews & Pecans

### BUTTERED POPCORN 44 oz

## BEER

### DOMESTIC
- 12 oz - Coors Light
- 16 oz - Michelob Ultra
- Bud Light
- Bud Light Lime
- Budweiser

### IMPORTED
- Stella Artois
- Dos Equis
- Heineken
- Heineken Silver
- Modelo

### SPECIALTY
- Golden Road Mango Cart
- Firestone 805 Blonde Ale
- Sierra Nevada Pale Ale
- Kona Big Wave Golden Ale
- Elysian Space Dust IPA

### HARD SELTZER
- Bud Light Seltzer - Black Cherry
- High Noon - Grapefruit, Mango
- Onda Tequila Seltzer, Blood Orange
- NÜTRL - Orange, Watermelon

### NON-ALCOHOLIC REFRESHMENTS

### COKE®, DIET COKE®, SPRITE®
- Single

### FIJI
- 500 ml - Single / Bucket
- 1 liter - Single / Bucket

### RED BULL
- Single / Bucket

### ID Required for Suite Charges.
LITE-START BREAKFAST

CLASSIC BUTTERMILK PANCAKES V $19
Whipped butter and maple syrup
Add blueberries, bananas, strawberries, or chocolate chips $3

COCONUT CHIA OATMEAL VG $19
Chilled steel cut oatmeal, chia seeds, and coconut milk topped with mango compote, coconut chips, and crushed pistachios

FRESH FRUIT SALAD VG G $14
Sweet seasonal melon salad with strawberries, blueberries, and pineapple

BAKERY BASKET V $15
Basket of three freshly baked breakfast pastries, including croissant and seasonal viennoiserie, served with butter and housemade jams

APPETIZERS

HOUSEMADE HUMMUS VG S $18
Served with grilled pita bread
Add garden veggies $6

BUFFALO CHICKEN WINGS $27
Served with veggie sticks and blue cheese or ranch dressing

HOUSEMADE POTATO CHIPS V $15
Served with black pepper ranch

CHILLED SHRIMP COCKTAIL $26
Served with cognac cocktail sauce and grilled lemons

ARTISAN CHEESE & CHARCUTERIE PLATE $36
Chef’s selection of dry-aged meats and cheeses, marinated heirloom tomatoes and olives, fruit jam, grapes, and a baguette

CHICKEN TENDERS $22
Choice of sweet chili, BBQ, or Buffalo style with choice of ranch, honey mustard, or blue cheese
Add additional sauce $2

CHICKEN QUESADILLA $25
Roasted corn and pepper jack cheese, served with side of pico de gallo, guacamole, and sour cream

V - vegetarian  VG - vegan  G - gluten-free  S - sesame

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions.*
SALADS

VENETIAN COBB $26
Chopped romaine lettuce, Kumato tomato, hard-boiled eggs, ham, mozzarella cheese, and whole grain croutons tossed with blue cheese dressing

ASIAN CHICKEN $28
Chopped Napa cabbage and romaine lettuce with carrots, cucumbers, peppers, mint, cilantro, parsley, fried wontons, and crispy chicken served with soy-sesame dressing with ginger

SIGNATURE PIZZAS 16”

THE VENETIAN V $27
Tomato, mozzarella cheese, fresh basil, and extra virgin olive oil

BUILD YOUR OWN $29
Choose any four (4) toppings below.
Additional toppings $2 each:
Pesto, Italian sausage, pepperoni, crumbled Impossible™ meat, sliced tomatoes, prosciutto, chicken breast, spinach, wild mushrooms, pineapple, red onions, red bell peppers, black olives, basil, mozzarella, ricotta, and parmesan cheeses

SANDWICHES

GRILLED CHICKEN BREAST SANDWICH $26
Shaved chicken breast, arugula, fresh mozzarella cheese, baby tomatoes, and pesto on a toasted baguette

VENETIAN TURKEY WRAP VG $26
Sliced tomato, honey-smoked bacon, avocado, butter lettuce, and basil pesto aioli in a flour tortilla

SIGNATURE BURGER* $27
Housemade beef burger with red wine-braised short ribs, wild mushrooms, caramelized onions, provolone cheese, coleslaw, and tomato aioli on a brioche bun

STEAK SANDWICH* $28
NY steak, cheddar cheese, caramelized onions, garlic aioli, lettuce, and tomato on toasted country bread

V - vegetarian  VG - vegan  G - gluten-free  S - sesame

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions.