Our handcrafted menu offers an array of signature dishes utilizing consciously sourced, premium ingredients that make eating well effortless, energizing & flavorful.

We believe good food evokes a good mood & you should have an abundance of both.

## Breakfast | 8 AM - 11 AM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>AVOCADO TOAST</strong></td>
<td>20</td>
</tr>
<tr>
<td>Cherry Tomato, Radish Sprouts, Lemon Oil, Sea Salt, Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>+ Smoked Salmon, Pickled Onion, Crispy Capers, Olives, Dill</td>
<td>8</td>
</tr>
<tr>
<td>+ Organic Eggs Any Style</td>
<td>8</td>
</tr>
<tr>
<td><strong>CAPRI BREAKFAST BURRITO</strong></td>
<td>23</td>
</tr>
<tr>
<td>Organic Scrambled Eggs, Bacon or Chicken Sausage, Cheese Blend, Avocado, Hashbrown, Salsa Roja</td>
<td></td>
</tr>
<tr>
<td><strong>SMOKED BACON, EGG &amp; CHEESE SANDWICH</strong></td>
<td>20</td>
</tr>
<tr>
<td>Sesame Brioche Bun, Cheddar Cheese, Arugula, Hashbrowns, Spicy Aioli</td>
<td></td>
</tr>
<tr>
<td><strong>MORNING EXPRESS</strong></td>
<td>23</td>
</tr>
<tr>
<td>Organic Eggs, Smoked Bacon or House Sausage, Hashbrowns, Toast</td>
<td></td>
</tr>
<tr>
<td>+ Steak</td>
<td>15</td>
</tr>
<tr>
<td><strong>EVERYTHING BAGEL &amp; LOX</strong></td>
<td>23</td>
</tr>
<tr>
<td>Scallion Cream Cheese, Arugula, Pickled Onion, Crispy Capers, Radish Sprouts, Lemon Oil</td>
<td></td>
</tr>
<tr>
<td><strong>WAFFLES</strong></td>
<td>19</td>
</tr>
<tr>
<td>Berries, Nutella, Whipped Cream</td>
<td></td>
</tr>
<tr>
<td>+ Chicken</td>
<td>6</td>
</tr>
<tr>
<td><strong>AÇAÍ BOWL</strong></td>
<td>22</td>
</tr>
<tr>
<td>Açai Sorbet, Fresh Berries, Honey Pecan Granola, Toasted Coconut, Chia Seeds</td>
<td></td>
</tr>
</tbody>
</table>

## Lunch | 11 AM - 6 PM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SNACKS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>GUACAMOLE, SALSA &amp; CHIPS</strong></td>
<td>19</td>
</tr>
<tr>
<td>Housemade Guacamole, Salsa Roja, Corn Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td><strong>WATERMELON BOWL</strong></td>
<td>25</td>
</tr>
<tr>
<td>Fresh Watermelon, Assorted Berries</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN CAESAR WRAP</strong></td>
<td>25</td>
</tr>
<tr>
<td>Romaine, Parmesan, Caesar Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>FRIES</strong></td>
<td></td>
</tr>
<tr>
<td>choice of Capri</td>
<td>15</td>
</tr>
<tr>
<td>Truffle Parmesan</td>
<td>18</td>
</tr>
<tr>
<td><strong>SALADS</strong></td>
<td></td>
</tr>
<tr>
<td>+ Grilled Chicken</td>
<td>10</td>
</tr>
<tr>
<td>+ Steak</td>
<td>15</td>
</tr>
<tr>
<td>+ Salmon</td>
<td>13</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>21</td>
</tr>
<tr>
<td>Gem Lettuce, Grated Parmesan, Caesar Dressing, Parmesan Croutons</td>
<td></td>
</tr>
<tr>
<td><strong>MEDITERRANEAN SALAD</strong></td>
<td>21</td>
</tr>
<tr>
<td>Romaine Lettuce, Cherry Tomato, Cucumber, Red Peppers, Garbanzo Beans, Red Onion, Pepperoncini, Kalamata Olives, Feta, Red Wine Vinegar</td>
<td></td>
</tr>
<tr>
<td><strong>ARUGULA &amp; WATERMELON SALAD</strong></td>
<td>19</td>
</tr>
<tr>
<td>Mint, Feta, Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td><strong>PIZZA</strong></td>
<td></td>
</tr>
<tr>
<td><strong>MARGHERITA</strong></td>
<td>26</td>
</tr>
<tr>
<td>Mozzarella, Heinrich Tomato, Basil</td>
<td></td>
</tr>
<tr>
<td><strong>PEPPERONI</strong></td>
<td>27</td>
</tr>
<tr>
<td>Mozzarella, Pepperoni</td>
<td></td>
</tr>
<tr>
<td><strong>TRUFFLE MUSHROOM &amp; ARUGULA</strong></td>
<td>26</td>
</tr>
<tr>
<td>Cauliflower Crust, Garlic Mushrooms, Truffle Oil</td>
<td></td>
</tr>
<tr>
<td><strong>MAINS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN TENDERS</strong></td>
<td>26</td>
</tr>
<tr>
<td>Hand Breaded to Order, Capri Fries</td>
<td></td>
</tr>
<tr>
<td>choice of Honey Hot Sauce, BBQ or Housemade Ranch</td>
<td></td>
</tr>
<tr>
<td>+ Truffle Parmesan Fries</td>
<td>4</td>
</tr>
<tr>
<td><strong>SMOKED TURKEY CLUB</strong></td>
<td>26</td>
</tr>
<tr>
<td>Rye Bread, Swiss Cheese, Bacon, Dijonnaise, Tomato, Butter Lettuce, Capri Fries</td>
<td></td>
</tr>
<tr>
<td>+ Truffle Parmesan Fries</td>
<td>4</td>
</tr>
<tr>
<td><strong>THE DOUBLE BURGER</strong></td>
<td>26</td>
</tr>
<tr>
<td>Grass-Fed Beef, Sesame Brioche Bun, Bacon, American Cheese, Butter Lettuce, Onion, Tomato, Special Sauce, Pickles, Capri Fries</td>
<td></td>
</tr>
<tr>
<td>+ Truffle Parmesan Fries</td>
<td>4</td>
</tr>
<tr>
<td><strong>CAPRI TACOS</strong></td>
<td>24</td>
</tr>
<tr>
<td>choice of - Carne Asada, Onion, Cilantro, Salsa Roja</td>
<td></td>
</tr>
<tr>
<td>- Blackened Cod, Avocado, Fresno Chile, Chipotle Aioli</td>
<td></td>
</tr>
<tr>
<td><strong>QUINOA BOWL</strong></td>
<td>18</td>
</tr>
<tr>
<td>Red &amp; White Quinoa, Cucumber, Tomato, Avocado, Carrot, Arugula, Olives, Parsley, Radish Sprouts, Citrus Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>SWEETS</strong></td>
<td></td>
</tr>
<tr>
<td><strong>STRAWBERRY CHEESECAKE</strong></td>
<td>16</td>
</tr>
<tr>
<td>Ice Cream Bar</td>
<td></td>
</tr>
<tr>
<td>Strawberry Ice Cream, Graham Cracker Crust</td>
<td></td>
</tr>
<tr>
<td><strong>OREO ICE CREAM SANDWICH</strong></td>
<td>18</td>
</tr>
<tr>
<td>Chocolate Chunked Oreo Cookies, Oreo Ice Cream</td>
<td></td>
</tr>
<tr>
<td><strong>CELEBRATION BEACH BALL</strong></td>
<td>50</td>
</tr>
<tr>
<td>Confetti Cake, Rainbow Sprinkle Ice Cream, Cookie Crumb - serves four</td>
<td></td>
</tr>
</tbody>
</table>

## Children’s Menu | 15

For guests 12 and under

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SMALL SIDE OF CAPRI FRIES INCLUDED</strong></td>
<td></td>
</tr>
<tr>
<td><strong>HAMBURGER</strong></td>
<td>2</td>
</tr>
<tr>
<td>+ Cheese</td>
<td></td>
</tr>
<tr>
<td><strong>GRILLED CHEESE</strong></td>
<td></td>
</tr>
<tr>
<td><strong>POPcorn CHICKEN</strong></td>
<td></td>
</tr>
<tr>
<td>ADDON: Popsicle</td>
<td>7</td>
</tr>
</tbody>
</table>

## Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MORNING BRUNCH</strong></td>
<td>160</td>
</tr>
<tr>
<td>Fruit Cups, Yogurt Parfait, Breakfast Sliders, Berry &amp; Nutella Waffles</td>
<td></td>
</tr>
<tr>
<td><strong>SEAFOOD TOWER</strong></td>
<td>300</td>
</tr>
<tr>
<td>Lobster, Shrimp, Crab, Tuna Poke</td>
<td></td>
</tr>
<tr>
<td><strong>GUACAMOLE, SALSA &amp; CHIPS</strong></td>
<td>75</td>
</tr>
<tr>
<td>Housemade Guacamole, Salsa Roja, Corn Tortilla Chips</td>
<td></td>
</tr>
<tr>
<td><strong>SLIDERS 100</strong></td>
<td></td>
</tr>
<tr>
<td>choice of - Beef, Chicken or Half &amp; Half*</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN TENDER PLATTER 90</strong></td>
<td></td>
</tr>
<tr>
<td>Hand Breaded Chicken Tenders, BBQ, Housemade Ranch, Honey Hot Sauce</td>
<td></td>
</tr>
<tr>
<td><strong>TACO PLATTER</strong></td>
<td>85</td>
</tr>
<tr>
<td>Fish &amp; Beef</td>
<td></td>
</tr>
<tr>
<td><strong>FRIES PLATTER 70</strong></td>
<td></td>
</tr>
<tr>
<td>Capri &amp; Truffle Parmesan</td>
<td></td>
</tr>
<tr>
<td><strong>FRUIT PLATTER 70</strong></td>
<td></td>
</tr>
<tr>
<td>Chef’s Selection of Seasonal Fruit</td>
<td></td>
</tr>
</tbody>
</table>

For your convenience a discretionary 16% service charge has been added to your final bill for the service staff. If you would like to change the amount of the gratuity prior to paying your bill please ask for a manager to accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TAG US @CAPRILASVEGAS
**Signature Cocktails**

MARGARITA POPSICLES | 10
CLASSIC | MANGO | STRAWBERRY

SEASONAL SANGRIA | 19
Selected Sparkling Wine, Lemon, Orange, Seasonal Berries

CAPRI SPRITZ | 21
SKYV Vodka, Aperol, Lemon, Angostura Bitters

M.I.A. | 21
Beefeater Gin, Luxardo Aperitivo, L’Aperitivo Nonino, Lemon

WESTSIDE PUNCH | 21
Bacardi White Rum, Mint, Grapefruit, Lemon

LEAVING VEGAS | 21
JAJA Tequila, Fresh Cucumber, Lime, Jalapeño

FUN IN THE SHADE | 21
Patron Tequila, Pineapple, Giffard Orgeat, Lime, Red Wine Float

FROZEN PIÑA COLADA
12oz | 21 oz | 30
Bacardi White Rum, Pineapple, Coconut

**WINE BY THE GLASS | BOTTLE**

**WHITE**

The Calling Dutton Ranch Chardonnay
18 | 90
Russian River Valley, California 2021

Craggy Range Te Muna Road Savignon Blanc
16 | 90
Martinborough, New Zealand 2021

Rosé

Château d’Esclans
16 | 80
Côtes de Provence, France

**SPARKLING**

Langlois-Château Crémant de Loire
18 | 90
Loire Valley, France nv

Moët & Chandon Impérial
200
Champagne, France nv

**SPARKLING ROSÉ**

Gérard Bertrand
19 | 95
Cramant de Limoux, France nv

Veuve Clicquot Brut
250
Champagne, France nv

**RED**

DAOU The Pessimist Red Blend
16 | 80
Paso Robles, California 2021

**BEER | 10**

MODELO ESPECIAL LAGER
Mexico | 4.4% | 12 oz

BALLAST POINT SCULPIN IPA
San Diego, CA | 7% | 12 oz

COORS LIGHT LAGER
Golden, CO | 4.2% | 12 oz

STELLA ARTOIS
Belgium | 5.2% | 12 oz

MICHELOB ULTRA LIGHT
St. Louis, MO | 4.2% | 12 oz

BUD LIGHT
St. Louis, MO | 4.2% | 12 oz

**HARD SELTZERS | 10**

WHITE CLAW BLACK CHERRY
Arizona | 5%

WHITE CLAW WATERMELON
Arizona | 5%

HAPPY DAD FRUIT PUNCH
California | 5% | 12 oz

HAPPY DAD GRAPE
California | 5% | 12 oz

DAILY SELTZER MIX OF SIX | 36

**WINE**

**BY THE GLASS | BOTTLE**

**WHITE**

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18 | 90
Russian River Valley, California 2021

Craggy Range Te Muna Road Savignon Blanc
16 | 90
Martinborough, New Zealand 2021

Rosé

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BALLAST POINT SCULPIN IPA
San Diego, CA | 7% | 12 oz

COORS LIGHT LAGER
Golden, CO | 4.2% | 12 oz

STELLA ARTOIS
Belgium | 5.2% | 12 oz

MICHELOB ULTRA LIGHT
St. Louis, MO | 4.2% | 12 oz

BUD LIGHT
St. Louis, MO | 4.2% | 12 oz

**HARD SELTZERS | 10**

WHITE CLAW BLACK CHERRY
Arizona | 5%

WHITE CLAW WATERMELON
Arizona | 5%

HAPPY DAD FRUIT PUNCH
California | 5% | 12 oz

HAPPY DAD GRAPE
California | 5% | 12 oz

DAILY SELTZER MIX OF SIX | 36

**WINE**

**BY THE GLASS | BOTTLE**

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Russian River Valley, California 2021

Craggy Range Te Muna Road Savignon Blanc
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Arizona | 5%

WHITE CLAW WATERMELON
Arizona | 5%

HAPPY DAD FRUIT PUNCH
California | 5% | 12 oz

HAPPY DAD GRAPE
California | 5% | 12 oz

DAILY SELTZER MIX OF SIX | 36

**COLD-PRESSED JUICES | 12**

**TURMERIC & TONIC**
Turmeric, Ginger, Lemon, Agave, Cracked Black Pepper

**GREEN GIANT**
Kale, Mint, Celery, Cucumber, Lime, Apple, Honey

**NOTHING RHYMES WITH ORANGE**
Orange, Carrot, Cantaloupe, Ginger

**HEALTHY SMOOTHIES**

**SUMMER BREEZE**
15
Orange, Banana, Strawberry, Honey

**COCO PIÑA**
15
Pineapple, Coconut Milk, Banana

**CHOCO POWER**
18
Strawberry, Banana, Cacao Powder, Soy Milk, Vegan Protein

**DESERT GREEN**
14
Spinach, Kale, Parsley, Mint, Green Apple, Coconut Water, Ginger

**THIRST QUENCHERS**

**ITALIAN ICE**
7

**POPSICLE**
7

**ACQUA PANNA**
8
Bucket | 45

**PELLERINO**
8
Bucket | 45

**RED BULL**
10
4 FOR 36 | 6 FOR 54

**COFFEE + TEA**

**ICED TEA**
6

**COFFEE**
6

**ICED COFFEE**
12oz | 20oz | 10
+ Salted Caramel or Vanilla | 2

For your convenience a discretionary 18% service charge has been added to your final bill for the service staff. If you would like to change the amount of the gratuity prior to paying your bill please ask for a manager to accommodate your request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Visit our other 50 Eggs properties located at The Venetian Resort:

YARDBIRD | WAKUDA | CHICA | SPRITZ

TAG US @CAPRILASVEGAS