

ALL-DAY DINING MENU

GF GLUTEN-FREE V VEGETARIAN VG VEGAN S SESAME N NUTS

Breakfast

AMERICAN BREAKFAST* Three eggs any style, choice of applewood-smoked bacon, sausage links, or chicken-apple sausage Served with breakfast potatoes and toast or fruit Sub plant-based sausage VG 2 Sub vegan eggs available upon request VG 2	23
BUILD YOUR OWN OMELET* Choose three ingredients to build the perfect omelet: shredded mozzarella, cheddar, ham, bacon, onion, tomato, bell peppers, or jalapeño Served with breakfast potatoes and toast Add short rib 9 Egg whites available upon request Vegan eggs available upon request VG 2	23
EGGS BENEDICT* Poached eggs on toasted English muffin, shaved Canadian bacon, and hollandaise Served with breakfast potatoes Sub short rib Benedict 9	23
UBE FRENCH TOAST V Egg-soaked brioche, ube crème anglaise, and toasted coconut	19
AVOCADO TOAST V S Whole grain country wheat bread with avocado, sliced tomatoes, burrata cheese, fresh basil, balsamic reduction Served with fruit VG GF Add 2 poached eggs* 7	21
BREAKFAST BURRITO Scrambled eggs, housemade chorizo, potatoes, chipotle aioli, and pepper jack cheese in a flour tortilla Served with a side of pico de gallo and roasted tomato salsa Add fresh guacamole on the side VG GF 1.5oz. 5 3oz. 7	22
BREAKFAST SANDWICH Scrambled eggs, peppered bacon, and cheddar cheese on a brioche bun with chipotle mayo Served with fruit VG GF	19
SHORT RIB HASH* Choice of two eggs any style with signature short ribs, russet potatoes, onion, and roasted poblano peppers	25
TROPICAL AÇAÍ BOWL VG GF N Fresh banana, berries, and pineapple Served with housemade granola Add peanut butter 3	19
GREEK YOGURT V N Orange and lavender honey, fresh berries, and granola	12
FRESH FRUIT VG GF Seasonal melons, berries, and citrus	10

Pizzas | 12"

FOUR CHEESE V A blend of mozzarella, Parmesan, Oaxaca, and Romano cheeses, tomato sauce, and fresh basil Add pepperoni 2	20
THE MEAT LOVERS Hot Italian sausage, pepperoni, bacon, mozzarella, and tomato sauce	23
THE VEGAN VG Vegan mozzarella, plant-based sausage, roasted tomatoes, and tomato sauce	23

Sushi Burritos

Served with crispy wonton strips, pickled ginger, and soy sauce	
SALMON & GILLFUNKEL* S Salmon, lettuce, red onion, jalapeño, cucumber, seaweed salad, avocado, and spicy mayo	21
TUNA TURNER* S Spicy tuna, red onion, jalapeño, cucumber, seaweed salad, avocado, and spicy mayo	23
VEGGIE MERCURY VG Avocado, cucumber, daikon, red onion, and vegan spicy mayo	19

Appetizers

CHIPS, GUACAMOLE & SALSA VG GF Crispy corn tortillas, roasted salsa, freshly made guacamole	16
KOREAN FRIED CAULIFLOWER BITES VG GF S Tossed with Korean garlic-soy sauce and topped with sesame seeds and green onion	14
FRENCH FRY FLIGHT V Three sides of fries. Parmesan truffle fries, Cajun fries, and garlic fries Served with spicy ketchup, garlic aioli, and chipotle ranch	16

Salads

Add chicken 9 salmon* 12	
CAESAR SALAD* Hearts of romaine, Parmesan, housemade croutons, and creamy Caesar dressing	16
TOSCANO SALAD Arugula, prosciutto, salami, pepperoncini, roasted tomatoes, artichokes, shaved Parmesan, and lemon vinaigrette	21
GREEK SALAD V GF Mixed greens, heirloom tomatoes, feta, cucumber, red onion, Kalamata olives, and Mediterranean vinaigrette	18

Mains

POKE BOWL* S GF Ahi tuna or salmon Served with white rice, cucumber, avocado, pickled red onion, edamame, wakame salad, sesame seeds, furikake, ginger, and poke sauce	23
TURKEY CLUB Fresh-sliced turkey, honey-smoked bacon, tomato, lettuce, avocado, and spicy aioli on white toast Served with French fries VG Sub Cajun, garlic, or Parmesan truffle fries V 3	21
CHICKEN PAILLARD Grilled marinated chicken breast served with an arugula, fennel, and roasted tomato salad tossed with a lemon garlic vinaigrette and topped with shaved Parmesan	21
BACON CHEESEBURGER* Angus beef patty, peppered bacon, cheddar cheese, special sauce, lettuce, tomato, and pickle on a brioche bun Served with French fries VG Sub Cajun, garlic, or Parmesan truffle fries V 3 Sub plant-based burger V 3	25
CHICKEN TENDERS Choice of 2 dipping sauces: ranch, chipotle ranch, Buffalo, BBQ, or honey mustard Served with French fries VG Sub Cajun, garlic, or Parmesan truffle fries V 3	23
BUFFALO CHICKEN WRAP Crispy chicken tossed in Buffalo sauce, romaine lettuce, and creamy ranch in a flour tortilla Served with French fries VG Sub Cajun, garlic, or Parmesan truffle fries V 3	19

Sweets

HÄAGEN-DAZS ICE CREAM Chocolate V Strawberry V Vanilla Bean V	6
PALETAS V Mexican frozen fruit popsicles Please ask your server for current selection	6

Sides

2 EGGS* V	7
VEGAN EGGS VG	9
BACON*	7
SAUSAGE*	7
CHICKEN SAUSAGE*	7
PLANT-BASED SAUSAGE VG	9
TOAST V	5
BAGEL WITH CREAM CHEESE V	10
FRENCH FRIES VG	8
BREAKFAST POTATOES V	7
SIDE SALAD VG	8
SIDE BERRIES VG	8
FRUIT CUP VG	6



For your convenience, parties of 6 or more guests will have an 18% gratuity added to the final check.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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CAPRI

Bottomless



90-MINUTE TIME LIMIT

BOTTOMLESS BELLINIS

40 per person
PROSECCO

CHOICE OF White Peach, Guava, Lavender, Watermelon, Passion Fruit, Mango, Blood Orange, Pineapple, Cranberry, Grapefruit, or Orange

BOTTOMLESS ROSÉ

48 per person
Sparkling Rosé

WINE BY THE GLASS | BOTTLE

SPARKLING

PROSECCO Bisol Jeio Brut, Veneto, Italy	17	78
SPARKLING ROSÉ, Ferrari Brut, Trento, Italy	27	128
CHAMPAGNE Perrier-Jouët Grand Brut, France	29	135
MOSCATO D'ASTI Elvio Tintero Sorì Gramella, Piedmont, Italy	16	64
BRUT CHAMPAGNE Veuve Clicquot, France	-	195
CHAMPAGNE Perrier-Jouët Belle Époque, Brut, France	-	550
ROSÉ CHAMPAGNE Perrier-Jouët Belle Époque, Brut, France	-	1,350

WHITE & ROSÉ WINE

PINOT GRIGIO Torre Rosazza, Friuli, Italy	16	65
SAUVIGNON BLANC The Crossings, Marlborough, New Zealand	16	65
CHARDONNAY Antinori Castello della Sala Bramito, Umbria, Italy	18	72
ROSÉ Summer Water, Central Coast, California	15	58

RED WINE

PINOT NOIR Nielson, Santa Barbara, CA	17	70
CABERNET SAUVIGNON Daou, Paso Robles, CA	17	70

ITALIAN SODAS | 9

DRAGON FRUIT
Dragon Fruit, Mango, Soda Water

CACTUS COOLER
Orange, Pineapple, Soda Water

STRAWBERRY
Strawberry, Vanilla, Coconut, Soda Water

PINK GUAVA
Guava, Pink Grapefruit, Orange, Soda Water

SOFT DRINKS

COKE®, DIET COKE®, COKE ZERO®, SPRITE®, BARQ'S ROOT BEER, POWERADE, PIBB XTRA	7
FRESHLY BREWED BLACK ICED TEA	7
LEMONADE	7
VITA COCO COCONUT WATER	9
SMARTWATER 500ml	9
EVIAN 500ml	9 1L 11
SAN PELLEGRINO 500ml	9 1L 11

SPECIALTY COCKTAILS

REGULAR 22 | 32oz SOUVENIR CUP 42

WALK IN THE PARK

Garden-Fresh Lemonade
Grey Goose Essences Watermelon & Basil Vodka, Moletto Tomato, Aperol, Lillet Rosé, Strawberry Lemonade, Balsamic

SUNS OUT, BUNS OUT

A Mexican Classic, a Little Tarty, a Little Tangy, and Tequila, of Course
Don Julio Blanco Tequila, Juicy Yuzu, Pernod, Smoked Peach, Lime, Fever-Tree Grapefruit Soda

SO FRESH & SO CLEAN

Refreshing Spa Water
Ketel One Botanical Cucumber & Mint Vodka, The Venetian Select Svöl Aquavit, Italicus Bergamot, Kiwi, Lemon, Fever-Tree Sparkling Cucumber

FROZEN COCKTAILS

REGULAR 22 | SOUVENIR CUP 42
REGULAR VIRGIN 15

PIÑA COLADA

Havana Club Rum, RumHaven Coconut Water, Pineapple, Coconut

MIAMI VICE

Piña Colada with Strawberry Swirl

DOLE WHIP

Choose from Pineapple, Strawberry, or Swirl
Regular | 15
Spiked with Malibu Rum | 23

CHILE MANGO MARGARITA

¡Ay Dios Mio!
The Venetian Select Paladar Reposado Tequila, Nixta Elote Liqueur, Honey Mango, Lime, Tamarind, Valentina Hot Sauce, Tajín

TEA IT UP

If Arnold Palmer Had a Cool Hipster Brother
Sage and Jasmine-Infused Tito's Handmade Vodka, Fernet-Branca, Lemon, Lavender, Blackberry Tea

BRAZILIAN WAX

Mule Kick
Absolut Elyx Vodka, Avuá Prata Cachaça, Falernum, Amaro Montenegro, Lime, Pistachio Orgeat, Q Tropical Ginger Beer

ISLAND IN THE SUN

Tequila Sunrise Made a Baby With a Mimosa
Lemon Verbena-Infused Patrón Cristalino Tequila, Cointreau, Cold-Pressed Orange Juice, Grenadine, Aperitivo Select, Prosecco

NON-ALCOHOLIC COCKTAILS

REGULAR | 15

CUCUMBER KIWI NO-JITO

Lyre's White Cane Spirit, Lime, Kiwi, Mint, Fever-Tree Sparkling Cucumber

ELDERFLOWER FIZZ

Giffard Elderflower, Lyre's Italian Orange, Lavender, Fever-Tree Sparkling Lemonade



Ererybody Gets Lei'd | 25

A TIKI FAVORITE

Escape to a Tropical Paradise with Every Sip

Toasted Coconut-Infused Kuleana Hawaiian Rum, Hibiscus Aperitivo, Guava, Lime, Mint, Dole Whip



Bloody damn Good Flight

4 BLOODYS, 1 BOARD | 45 SINGLE | 22

Topped with Deliciousness

CLASSIC*

Green Chile-Infused Vodka, Signature Bloody Mary Mix

MARIA CALIENTE

Jalapeño and Cucumber Tequila, Signature Spicy and Smoky Chile Maria Mix

ITALIAN JOB

Roasted Garlic and Olive-Infused Vodka, Basil, Balsamic, Signature Bloody Mary Mix

TICKLE PICKLE

Destihl Spicy Pickle Beer, House Michelada Mix



BEER

DOMESTIC | 11

BUD LIGHT 16 oz

BUDWEISER 16 oz

MICHELOB ULTRA 16 oz

COORS LIGHT 12 oz

ELYSIAN SPACE DUST IPA 12 oz

KONA BIG WAVE GOLDEN ALE 12 oz

IMPORTED | 11

CORONA PREMIER

CORONA

HEINEKEN

MODELO ESPECIAL

STELLA ARTOIS

NON-ALCOHOLIC | 9

HEINEKEN 0.0

ATHLETIC BREWING CO. HAZY IPA

SPECIALTY & SELTZER | 11

HIGH NOON – PEACH

PRAIRIE PINK GUAVA COLADA ALE

SUNTORY SELTZER – LEMON

DESTIHL SUCKERPUNCH SPICY PICKLE

Make it a Michelada | 3

THE COFFEE BAR

DRIP COFFEE 7

COLD BREW 8

ESPRESSO single | 6 double | 8

CAPPUCCINO, LATTE, MOCHA 9

Add Vanilla, Caramel, or Hazelnut | 1

VIETNAMESE ICED COFFEE 10

Cold Brew Coffee, Sweetened Condensed Milk

ICED UBE LATTE 11

Espresso, Ube, Coconut, Condensed Milk, Whipped Cream, Toasted Coconut

ICED FRENCH TOAST LATTE 12

Espresso, Cream, Cinnamon, Vanilla, Maple Syrup, Whipped Cream, Cinnamon

ICED DIRTY CHAI 11

Chai Tea, Vanilla, Oat Milk, Espresso

ICED TIRAMISU LATTE 10

Espresso, Italian Dessert Flavors, Milk, Whipped Cream, Cocoa

Lattes available steamed upon request.

FRESH JUICES

FRESH-SQUEEZED ORANGE 9

PINEAPPLE, GRAPEFRUIT, 8

CRANBERRY, APPLE, 8

OR TOMATO JUICE 8

THE GREENS 12

Fuji Apple, Cucumber, Celery, Romaine Lettuce, Lemon, Kale

RUBY CLEANSE JUICE 12

Cucumber, Apple, Beet, Celery, Wheatgrass, Lemon

IMMUNE BOOSTER 12

Carrot, Orange, Pineapple, Ginger, Turmeric, Mint

WATERMELON JUICE 12

WELLNESS SHOT 10

Orange, Turmeric, Ginger, Black Pepper

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RESTAURANT & BAR

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