



SPRITZ

RESTAURANT & BAR



BREAKFAST | ALL DAY

LUNCH | ALL DAY

TAG US @VENETIANVEGAS

AMERICAN BREAKFAST*	23
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 VG 2	
SPRITZ HERB & CHEESE OMELET*	23
Fresh Herbs, Baby Spinach, Smoked Bacon, and Swiss with Breakfast Potatoes and your choice of Toast	
ADD HONEY HAM, AVOCADO, CARAMELIZED ONION, WILD MUSHROOM, OR SWISS 3	
EGG WHITES AVAILABLE UPON REQUEST	
EGGS BENEDICT*	23
Poached Eggs on toasted English Muffin with shaved Canadian Bacon, Fontina Cheese, and Hollandaise, served with Breakfast Potatoes	
SPRITZ BUBBLE WAFFLE V	22
Whipped Butter, Nutella, and Caramelized Banana	
ADD BLUEBERRIES, BANANAS, OR STRAWBERRIES 3	
AVOCADO TOAST CONTAINS NUTS/VG	21
Plant-Based Whole Grain Bread with Fresh Avocado, Radishes, and Fresh Herbs, served with Fruit	
ADD 2 POACHED EGGS 8	
BREAKFAST BURRITO	19
Scrambled Eggs, Housemade Chorizo, Potatoes, Chipotle Aioli, Pepper Jack Cheese, and Smoked Paprika in a Flour Tortilla, served with a side of Pico de Gallo and Roasted Salsa	
BREAKFAST SANDWICH	18
Scrambled Eggs, Peppered Bacon, Sausage, and Cheddar Cheese, on Brioche Bun with Chipotle Mayo, served with Fruit	
TROPICAL AÇAÍ BOWL GF/VG	19
Fresh Banana, Berries, and Pineapple, served with Housemade Granola	
FRESH FRUIT GF/VG	10
Sweet Seasonal Melon Salad with Strawberries, Blueberries, and Pineapple	

STARTERS

CHIPS WITH GUACAMOLE & SALSA GF/VG	16
Crispy Corn Tortillas, Cup of Roasted Tomato Salsa, and a Bowl of Freshly Made Guacamole	
UPGRADE TO BOWL OF SALSA 2	
CRISPY BEEF & CHEESE EMPANADAS	16
Savory Spices, Peppers, and Smoked Jalapeño Aioli	
AHI TUNA POKE NACHOS* S	18
Marinated Raw Ahi Tuna, Crispy Wonton Chips, Jalapeño, Sriracha Aioli, Green Onions, Mango, Sesame Seeds, and Poke Sauce	

SALADS & BOWLS

CAESAR SALAD	16
Hearts of Romaine, Parmesan, Focaccia Croutons, and Creamy Caesar Dressing	
ADD CHICKEN 8 SALMON* 12	
GREEK SALAD GF/V	18
Mixed Greens, Cherry Tomatoes, Feta, Cucumber, Red Onion, Kalamata Olives, and Mediterranean Vinaigrette	
ADD CHICKEN 8 SALMON* 12	
POKE BOWL* S	23
Poke-Marinated Raw Ahi Tuna or Salmon, White Rice, Cucumber, Avocado, Red Onion, Seaweed Salad, Sesame Seeds, Furikake, Sriracha Aioli, and Edamame	

FAVORITES

SERVED WITH FRENCH FRIES	
TURKEY WRAP	19
Fresh-Sliced Turkey, Honey-Smoked Bacon, Tomato, Butter Lettuce, Avocado, Basil Pesto Aioli, and Flour Tortilla	
BACON CHEESEBURGER*	25
Angus Beef Patty, Cheddar Cheese, Peppered Bacon, Special Sauce, Lettuce, Tomato, and Pickles on a Brioche Bun	
SUB PLANT-BASED BURGER V 3	
CHICKEN TENDERS*	23
Choice of 2 Dipping Sauces: Ranch, Blue Cheese, Buffalo, BBQ, or Honey Mustard	

SUSHI BURRITO

SERVED WITH CRISPY WONTON CHIPS, WASABI, PICKLED GINGER, AND SOY SAUCE	
SALMON & GILLFUNKEL*	21
Poke-Marinated Salmon, Jalapeño, Furikake, Cucumber, Lettuce, Seaweed Salad, Avocado, Red Onion, and Sriracha Aioli	
TUNA TURNER*	21
Poke-Marinated Ahi Tuna, Red Onion, Lettuce, Seaweed Salad, Jalapeño, Avocado, Furikake, Cucumber, and Sriracha Aioli	
VEGGIE MERCURY VG	21
Plant-Based Meat, Lettuce, Red Onion, Jalapeño, Furikake, Cucumber, Seaweed Salad, Avocado, and Vegan Chipotle Mayo	

PIZZA | 12 "

ADD SAUSAGE, BACON, PEPPERONI, PLANT-BASED SAUSAGE, HOT HONEY, ONION, MUSHROOM, OR TOMATO 2 EACH	
MARGHERITA V	21
Fresh Mozzarella Cheese, Basil, Tomato Sauce, and Extra Virgin Olive Oil	
THE SPICY PEPPERONI*	21
Pepperoni, Hot Honey, Mozzarella, and Tomato Sauce	
TRADITIONAL PEPPERONI PIZZA AVAILABLE UPON REQUEST	
THE VEGAN VG	23
Vegan Mozzarella Cheese, Plant-Based Sausage, Mushrooms, and Tomato Sauce	

SWEETS

HÄAGEN-DAZS ICE CREAM V	6
CHOICE OF	
- Chocolate	
- Strawberry	
- Vanilla Bean	
MANGO SORBET VG	6

SIDES

2 EGGS Any Style V	7
VEGAN EGGS VG	9
BACON	7
SAUSAGE	7
CHICKEN SAUSAGE	7
PLANT-BASED SAUSAGE VG	9
TOAST V	5
BREAKFAST POTATOES VG	7
FRENCH FRIES VG	8
SIDE SALAD VG	8
CUP OF BERRIES VG	8
FRUIT CUP VG	5

GF GLUTEN-FREE V VEGETARIAN VG VEGAN S CONTAINS SESAME

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

SPRITZ

RESTAURANT & BAR

BEVERAGES

SIGNATURE COCKTAILS | 21

PITCHER | 75

I CARRIED A WATERMELON

Venetian Select Svöl Aquavit,
Herradura Blanco Tequila, Juicy Yuzu,
Watermelon, Lime

MOVE OVER MIMOSA

Cointreau, Rémy Martin 1738 Cognac,
Amaro Montenegro, Honey Mango, Prosecco

TICKLED PINK LEMONADE

Grey Goose Essences White Peach & Rosemary Vodka,
Venetian Select Svöl Aquavit, Giffard Lychee, Guava,
Fever-Tree Sparkling Sicilian Lemonade

KENTUCKY TEA PARTY

Giffard Peach Lustau Amontillado Sherry,
Old Forester 86 Proof Bourbon, Honey Mango,
Taramind-Infused Twisted Tea

BROUGHT YOU FLOWERS

Ketel One Botanical Grapefruit & Rose Vodka,
St-Germain Elderflower, Signature Rosé Sangria Infusion

WAKE ME UP, BEFORE YOU GO-GO

UNAVAILABLE BY THE PITCHER

Tito's Handmade Vodka, Cold Brew Concentrate,
Skrewball Peanut Butter Whiskey, Meletti Cioccolato,
Caffè Borghetti Espresso

UTAH, GET ME TWO

The Botanist 22 Islay Dry Gin, Borgogno Bianco,
Celery Bitters, Lime, Fever-Tree Sparkling Cucumber

SPECIALTY & SELTZER | 11

NÜTRL

Watermelon

High Noon

Peach, Passionfruit

Twisted Tea Original Hard Tea

FROZEN COCKTAILS | 21

VIRGIN FROZEN COCKTAILS | 14

STRAWBERRY FROSÉ

Bacardí Dragonberry Rum,
Signature Strawberry Frosé Infusion

PIÑA COLADA

Mount Gay Eclipse Rum, Pineapple, Coconut

MIAMI VICE

Piña Colada with Strawberry Pureé

MARGARITA

Olmecca Altos Plata Tequila, Cointreau, Lime, Agave

DOLE WHIP

REGULAR 15

SPIKED WITH MOUNT GAY ECLIPSE RUM 23
Choose from Pineapple, Strawberry, or Swirl

BEER

DOMESTIC 11

16 OZ.

Bud Light
Budweiser
Michelob Ultra

12 OZ.

Coors Light
Elysian Space Dust IPA
Golden Road Guava Cart
Kona Big Wave Golden Ale

IMPORTED 11

Dos Equis Lager
Heineken
Modelo Especial
Stella Artois

NON-ALCOHOLIC 9

Heineken 0.0

BOTTOMLESS

90-Minute Time Limit

BOTTOMLESS SPRITZES

45 PER PERSON

CLASSIC

Aperitivo Select, Prosecco, Fever-Tree Club Soda,
Olive, Orange

BIANCO

St-Germain Elderflower, Borgogno Bianco,
Prosecco, Lemon, Mint

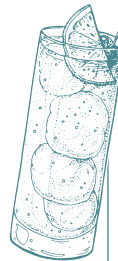
TROPICAL

Martini Bitter, Passion Fruit, Prosecco,
Fever-Tree Club Soda, Basil

BOTTOMLESS BELLINIS

35 PER PERSON

Prosecco, topped with choice of White Peach, Guava,
Lavender, Watermelon, Mango, Passion Fruit



NON-ALCOHOLIC COCKTAILS

16 OZ | 14
PITCHER | 48

CUCUMBER KIWI NO-JITO

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

BLOOD ORANGE NO-MOSA

Lyre's Italian Blood Orange, Lyre's Apéritif Rosso,
Vanilla, Club Soda

WINE BY THE GLASS | BOTTLE

SPARKLING

Prosecco

Bisol "Jeio" Brut, Italy

Sparkling, Ferrari Brut

Trento, Italy

Rosé Sparkling

Casa Luigi, Italy | 250 ml can

Moscato d'Asti,

Elvio Tintero "Sorì Gramella"

Italy

Cava, Campo Viejo

Spain

Champagne, G.H. Mumm

Brut, France

Champagne, Veuve Clicquot

Brut, France

Rosé Champagne,

Moët & Chandon Nectar Impérial

Brut, France

Rosé Champagne,

Perrier-Jouët "Belle Époque"

Brut, France

SOFT DRINKS

Soda 7

Coke®, Diet Coke®, Coke Zero®, Sprite®

Freshly Brewed Black Tea 7

Freshly Brewed Green Tea 7

Vita Coco Coconut Water 9

Lemonade 7

WHITE & ROSÉ WINE

Pinot Grigio, Torre Rosazza

Friuli, Italy

Sauvignon Blanc, The Crossings

Marlborough, New Zealand

Riesling, Dr. Hermann "Dr. H."

Mosel, Germany

Chardonnay,

Davis Bynum "River West"

Russian River Valley, California

Rosé, Château d'Esclans

Côtes de Provence, France

"Whispering Angel"

France

Rosé, Diving into Hampton Water - | 75

RED WINE

Pinot Noir, The Four Graces

Willamette Valley, Oregon

Cabernet Sauvignon, Daou

Paso Robles, California

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

STRAWBERRY MATCHA ICED LATTE 11

Organic Matcha, Oat Milk, Fresh Strawberries

PISTACHIO ROSE ICED LATTE 11

Double Shot of Espresso, Pistachio, Rose Syrup,
Oat Milk

CHAI TEA ICED LATTE 10

Chai Tea, Milk

+ ADD SHOT OF ESPRESSO | 3

FRESH JUICES

Freshly Squeezed Orange or Grapefruit Juice 9

Pineapple, Cranberry, Apple, or Tomato Juice 8

Cold-Pressed Watermelon Juice 10

Cold-Presssed Green Juice 12

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

TROPICAL 12

Orange, Pineapple, Banana, Coconut Water

WELLNESS SHOT 7

Ginger, Lemon, Cayenne Pepper

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