

# COCKTAILS

21 - 16 oz 31 - 24 oz 42 - *Souvenir Cup* 32 oz 75 - *Pitcher*



## SIGNATURE

### POOLSIDE SPRITZ

Sipsmith Strawberry Smash, Aperitivo Select,  
St. George Basil, Madagascar Vanilla,  
Lemon, Prosecco

### I CARRIED A WATERMELON

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

### PARADISE FOUND

Tito's Handmade Vodka, Avuá Prata Cachaça,  
Creyente Mezcal, Smoked Coconut, Lime,  
Q Tropical Ginger Beer

### ITALIAN ICE

Absolut Elyx Vodka, Italicus Bergamot,  
Lavender, Lemon, Moscato d'Asti

### HEAD OVER PEELS

Don Julio Reposado Tequila, Banana,  
Bacardí Coconut Rum, Suze, Blue Curaçao,  
Lustau Manzanilla Sherry

### EYES LIKE THE DESERT

Venetian Select Paladar Reposado Tequila,  
Creyente Mezcal, Martini Bitter, Lime,  
Desert Pear & Rose Infusion, Q Grapefruit Soda

### SUMMER WIND

Bacardí Facundo Neo Rum, Sparkling Rosé,  
Rémy Martin 1738 Cognac, Sorel Hibiscus,  
Dragonfruit, Lime, Mint

### BROUGHT YOU FLOWERS

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

## FROZEN

### MARGARITA

Olmeca Altos Plata Tequila, Cointreau,  
Lime, Agave

### PIÑA COLADA

Mount Gay Eclipse Rum, Pineapple, Coconut

### STRAWBERRY FROSÉ

Bacardí Dragonberry Rum,  
Signature Strawberry Frosé Infusion

## FRESH-PRESSED MARGARITAS

### CLASSIC

Patrón Silver Tequila, Cointreau, Lime, Agave

### SMOKY

Don Julio Reposado Tequila,  
Dos Hombres Mezcal, Cointreau, Lime, Agave

### SPICY

Herradura Blanco Tequila, Tanteo Jalapeño Tequila,  
Cointreau, Lime, Agave, Tajín

# NON-ALCOHOLIC



**COCKTAILS**    14 - 16 oz    21 - 24 oz    30 - Souvenir Cup 32 oz    48 - Pitcher

## CUCUMBER KIWI NO-JITO

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

## BLOOD ORANGE NO-MOSA

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

## REFRESHMENTS

**COKE®, DIET COKE®, COKE ZERO®, SPRITE®**

7

-

**SMARTWATER** 500ml

9

-

**FIJI** 500ml/1 liter

9/11

45/55

**SAN PELLEGRINO**

16.9 oz

9

35

# JUICE



|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>FRESHLY SQUEEZED ORANGE OR GRAPEFRUIT</b>                                                    | 9  |
| <b>FRESH WATERMELON</b>                                                                         | 10 |
| <b>THE GREENS</b><br>Spinach, Green Apple, Parsley, Lemon juice                                 | 12 |
| <b>TROPICAL</b><br>Orange, Pineapple, Banana, Coconut Water                                     | 12 |
| <b>WELLNESS SHOT</b><br>Freshly Squeezed Lemon, Ginger, Orange Juice, Pineapple, Cayenne Pepper | 7  |

# THE COFFEE BAR



|                                                                                       |                          |
|---------------------------------------------------------------------------------------|--------------------------|
| <b>ESPRESSO</b>                                                                       | 6 - Single    8 - Double |
| <b>CAPPUCCINO, LATTE, MOCHA</b><br>Add Vanilla, Caramel, or Hazelnut +1               | 9                        |
| <b>VIETNAMESE ICED COFFEE</b><br>Cold Brew Coffee, Sweetened Condensed Milk           | 10                       |
| <b>CHAI TEA LATTE</b><br>Chai Tea, Milk, Vanilla, Cinnamon<br>Add Shot of Espresso +3 | 10                       |

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

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# BEER

11 - Bottle 60 - Bucket



## DOMESTIC

### 16 OZ

Bud Light  
Budweiser  
Michelob Ultra

### 12 OZ

Coors Light  
Elysian Space Dust IPA  
Fremont Golden Pilsner  
GoodLife Sippy Cup Hazy Pale Ale  
The Joy Bus WOW Wheat  
Kona Big Wave Golden Ale  
Golden Road Mango Cart

## IMPORTED

Dos Equis Lager  
Heineken  
Modelo Especial  
Stella Artois

## NON-ALCOHOLIC

9 - Bottle 48 - Bucket

Heineken 0.0

## SPECIALTY

10 Barrel Cucumber Crush  
Coronado Nice & Dry Hard Cider  
Twisted Tea Original Hard Tea

## HARD SELTZER

Bud Light Seltzer – Black Cherry  
High Noon – Peach, Mango  
NÜTRL – Watermelon



## SIGNATURE CHILE

### PEPPER CHELADA

16

St. George Green Chile Vodka,  
Golden Road Mango Cart,  
Signature Michelada Mix, Tajín

# WINE

|                                                                   | Glass  | Bottle |
|-------------------------------------------------------------------|--------|--------|
| Prosecco, Bisol "Jeio" Brut, IT                                   | 17     | 68     |
| Sparkling, Ferrari Brut, Trento, IT                               | 25     | 122    |
| Rosé Sparkling, Casa Luigi, IT (250ml can)                        | 11 can | —      |
| Cava, Campo Viejo, SP                                             | —      | 60     |
| Champagne, G.H. Mumm Brut, FR                                     | —      | 112    |
| Brut Champagne, Veuve Clicquot, FR                                | —      | 185    |
| Brut Champagne, Dom Pérignon, FR                                  | —      | 707    |
| Brut Rosé Champagne, Moët & Chandon Nectar Impérial, FR           | —      | 225    |
| Brut Rosé Champagne, Perrier-Jouët "Belle Époque," FR             | —      | 1,188  |
| Brut Rosé Champagne, Dom Pérignon Luminous, FR                    | —      | 1,208  |
| Moscato d'Asti, Elvio Tintero 'Sorì Gramella,' IT                 | 16     | 64     |
| Pinot Grigio, Torre Rosazza, Friuli, IT                           | 16     | 64     |
| Sauvignon Blanc, The Crossings, Marlborough, NZ                   | 16     | 64     |
| Riesling, Dr. Hermann "Dr. H.," Mosel, GR                         | 17     | 68     |
| Chardonnay, Davis Bynum, "River West," Russian River Valley, CA   | 17     | 68     |
| Chardonnay, Whitcraft, "Pence Ranch," Sta. Rita Hills, CA         | —      | 150    |
| Rosé, Chateau d'Esclans "Whispering Angel," Côtes de Provence, FR | 17     | 68     |
| Rosé, Diving Into Hampton Water, FR                               | —      | 75     |
| Pinot Noir, The Four Graces, Willamette Valley, OR                | 17     | 68     |
| Cabernet Sauvignon, Daou, Paso Robles, CA                         | 18     | 70     |

## VODKA

Bottle



**ABSOLUT ELYX** 500

**GREY GOOSE** Flavors Available 450

**KETEL ONE** Flavors Available 450

**TITO'S HANDMADE VODKA** 450

## RUM



**BACARDÍ** Flavors Available 400

**CAPTAIN MORGAN** 450

**HAVANA CLUB** 350

**RUMHAVEN COCONUT** 350

## GIN



**BOMBAY SAPPHIRE** 400

**THE BOTANIST GIN** 400

**HENDRICK'S** 400

**TANQUERAY** 400

# TEQUILA

Bottle



|                         |       |
|-------------------------|-------|
| DON JULIO SILVER        | 400   |
| DON JULIO REPOSADO      | 450   |
| DON JULIO AÑEJO         | 500   |
| DON JULIO 1942          | 1,000 |
| HERRADURA SILVER        | 350   |
| OLMECA ALTOS PLATA      | 350   |
| PATRÓN SILVER           | 400   |
| PATRÓN REPOSADO         | 450   |
| PATRÓN AÑEJO            | 500   |
| PATRÓN EL ALTO REPOSADO | 600   |
| GRAN PATRÓN PLATINUM    | 650   |

# WHISKEY

Bottle



BULLEIT RYE

350

CROWN ROYAL

350

JACK DANIEL'S

300

JAMESON

350

JOHNNIE WALKER BLACK

400

JOHNNIE WALKER BLUE

700

MAKER'S MARK

350

# BREAKFAST

All-Day Dining



## AMERICAN BREAKFAST\* 23

Two Eggs Any Style, Choice of Applewood-Smoked Bacon, Sausage Links, or Chicken-Apple Sausage, *Served with Breakfast Potatoes and Toast or Fruit*  
Sub Impossible Sausage **VG** \$2 Sub Vegan Eggs **VG** \$2

## BREAKFAST BURRITO\* 22

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 22

Scrambled Eggs, Peppered Bacon, Sausage, and Cheddar Cheese, on Brioche Bun. *Served with Fruit*

## TROPICAL AÇAÍ BOWL **GF VG** 19

Fresh Banana, Berries, and Pineapple. *Served with Housemade Granola*

## FRESH FRUIT **GF VG** 14

Sweet Seasonal Melon Salad with Strawberries, Blueberries, and Pineapple

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# STARTERS

*All-Day Dining*



**CHIPS WITH GUACAMOLE & SALSA** *GF VG* 16

Crispy Corn Tortillas, Roasted Tomato Salsa, and Freshly Made Guacamole

**AHI TUNA POKE NACHOS\*** 21

Marinated Raw Ahi Tuna, Crispy Wonton Chips, Jalapeno Sauce, Sriracha Aioli, Cilantro, Green Onions, Sesame Seeds, Poke Sauce

**CRISPY BEEF AND CHEESE EMPANADAS** 21

Savory Spices, Peppers, and Smoked Jalapeño Aioli

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# SALADS AND BOWLS

|                                                                                                                                                            |   |   |   |   |   |   |   |   |   |   |   |   |    |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|----|
| ↓                                                                                                                                                          | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓  |
| <b>CAESAR SALAD</b>                                                                                                                                        |   |   |   |   |   |   |   |   |   |   |   |   | 18 |
| Heart of Romaine, Parmesan, Focaccia Croutons, and Creamy Caesar Dressing<br><i>Add Grilled Chicken \$10   Salmon* \$12</i>                                |   |   |   |   |   |   |   |   |   |   |   |   |    |
| <b>GREEK SALAD</b> <b>V</b> <b>GF</b>                                                                                                                      |   |   |   |   |   |   |   |   |   |   |   |   | 20 |
| Mixed Greens, Cherry Tomatoes, Feta, Cucumber, Red Onion, Kalamata Olives, and Mediterranean Vinaigrette<br><i>Add Grilled Chicken \$10   Salmon* \$12</i> |   |   |   |   |   |   |   |   |   |   |   |   |    |
| <b>POKE BOWL*</b> <b>S</b>                                                                                                                                 |   |   |   |   |   |   |   |   |   |   |   |   | 23 |
| Ahi Tuna or Salmon, White Rice, Cucumber, Avocado, Red Onion, Seaweed Salad, Sesame Seeds, Furikake, Edamame, Pickled Red Onion, Ginger, and Poke Sauce    |   |   |   |   |   |   |   |   |   |   |   |   |    |

# SUSHI BURRITOS *Served with Crispy Wonton Strips, Wasabi, Pickled Ginger, and Soy Sauce*

|                                                                                                                       |   |   |   |   |   |   |   |   |   |   |   |   |    |
|-----------------------------------------------------------------------------------------------------------------------|---|---|---|---|---|---|---|---|---|---|---|---|----|
| ↓                                                                                                                     | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓ | ↓  |
| <b>SALMON &amp; GILLFUNKEL*</b>                                                                                       |   |   |   |   |   |   |   |   |   |   |   |   | 21 |
| Poke-Marinated Salmon, Jalapeño, Furikake, Cucumber, Lettuce, Seaweed Salad, Avocado, Red Onion, and Sriracha Aioli   |   |   |   |   |   |   |   |   |   |   |   |   |    |
| <b>TUNA TURNER*</b>                                                                                                   |   |   |   |   |   |   |   |   |   |   |   |   | 21 |
| Poke-Marinated Ahi Tuna, Red Onion, Lettuce, Seaweed Salad, Jalapeño, Avocado, Furikake, Cucumber, and Sriracha Aioli |   |   |   |   |   |   |   |   |   |   |   |   |    |
| <b>VEGGIE MERCURY</b> <b>VG</b>                                                                                       |   |   |   |   |   |   |   |   |   |   |   |   | 21 |
| Plant-Based Meat, Lettuce, Red Onion, Jalapeño, Furikake, Cucumber, Seaweed Salad, Avocado, and Vegan Chipotle Mayo   |   |   |   |   |   |   |   |   |   |   |   |   |    |

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# MAINS

Served with Potato Chips.



## CHICKEN TENDERS\* 23

Choice of 2 Dipping Sauces: Ranch, Blue Cheese, Buffalo, BBQ, Honey Mustard, or Ginger-Soy

## TURKEY WRAP\* 21

Fresh-Sliced Turkey, Honey-Smoked Bacon, Tomato, Butter Lettuce, Avocado, Basil Pesto Aioli, and Flour Tortilla

## ANGUS BEEF SLIDERS\* 3 pcs 25

Angus Beef Patties, Cheddar Cheese, Special Sauce, and Brioche Buns  
Sub Plant-Based Burger **V** \$3

# PIZZA 16"



## THE SPICY PEPPERONI\* 29

Pepperoni, Hot Honey, Mozzarella, and Tomato Sauce  
**Traditional Pepperoni Pizza** available upon request

## MARGHERITA **V** 29

Fresh Mozzarella, Basil, Tomato Sauce, and Extra Virgin Olive Oil

## THE VEGAN **VG** 31

Vegan Mozzarella Cheese, Plant-Based Sausage, Mushrooms, and Tomato Sauce

Add Sausage, Bacon, Pepperoni, Hot Honey, Plant-Based Sausage, Onion, Mushroom, Tomato \$2 each

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# SHAREABLES

*Serves Four to Six*



**GUACAMOLE, SALSA & CHIPS PLATTER** *GF VG* 70

Crispy Corn Tortillas, Roasted Tomato Salsa, and Freshly Made Guacamole

**FRESH FRUIT PLATTER** *GF VG* 65

Sweet Seasonal Melon Salad with Strawberries, Blueberries, and Pineapple

**POWER BRUNCH** 160

Fruit Salad, Tropical Açai Bowl, Belgian Waffle, and Breakfast Burrito

**CRISPY BEEF AND CHEESE EMPANADAS PLATTER** *12 pcs* 90

Beef, Cheese, Spices, and Peppers

*Served with Chipotle Aioli*

**ANGUS BEEF SLIDERS\*** *12 pcs* 100

Angus Beef Patties, Cheddar Cheese, Dijonnaise, and Brioche Buns

Sub plant-based burger *V* \$12

**PARTY TIME** 135

Chicken Tenders with Choice of Dipping Sauce, Fries, Tortilla Chips with Guacamole and Salsa, Caesar Salad, Choice of 16" Pizza (Margherita, Pepperoni, The Spicy Pepperoni, or The Vegan), and Häagen-Dazs Ice Cream

**CATCH & RELEASE** 600

Fresh Crab, Chilled Shrimp, Poached Maine Lobster Tail, Assorted Sushi Rolls, Cognac Cocktail Sauce, Grilled Lemons, Creamy Horseradish, and Tabasco

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# SWEETS



## HÄAGEN-DAZS ICE CREAM **V**

6 each

Chocolate, Strawberry, Vanilla Bean,  
or Mango Sorbet **VG**

## ASSORTED CAKE POP DISPLAY 6 pcs

45

Variety of Red Velvet with Cream Cheese Icing  
and Chocolate Cake with Caramel Mousse

## DECADENT DESSERT JARS Assorted 6 pcs

55

Tiramisu,\* Coconut and Mango Mousse,  
and Chocolate Mousse with Fudge Brownie Bits

*Please allow one hour from the time of order to prepare  
our signature dessert items specially for you.*

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THE VENETIAN RESORT LAS VEGAS