

APPETIZERS

THE VENICE BOARD-WALK 45

selection of artisan meats & cheeses, house baked focaccia, dried cranberries, orange marmalade, apples, turkish apricots, marcona almonds
serves 3-4

CHIPS & GUAC 18

pumpkin seed, coriander (v)

WESTMINSTER WINGS 19

chef's special lemon pepper dry rub, pepperoncini ranch dressing

CALAMARI 23

housemade marinara & lemon aioli sauces

SHRIMP CEVICHE 25

citrus marinated, tostada, avocado, pico de gallo

MELON & PROSCIUTTO 18

cantaloupe, prosciutto di parma, baby mix greens, balsamic vinaigrette, marcona almonds, fresh mint

SALADS & BOWLS

PEACHES & BURRATA 22

grilled californian peaches, burrata, arugula, passionfruit vinaigrette

VALENCIA CAESAR SALAD 18

romaine lettuce, shaved parmesan, sourdough croutons

QUINOA AVOCADO SALAD 20

quinoa, avocado, cucumber, julienne carrots, heirloom tomatoes, cut corn, oregano vinaigrette (v)

POKE BOWL 26

choice of salmon or fried tofu
sushi rice, baby mix, cucumbers, carrots, mango, seaweed, edamame, avocado, poke sauce, sriracha aioli topped with nori seasoning

STEAK SALAD 28

NY strip steak, baby mix greens, avocado, carrots, cherry tomatoes, oregano vinaigrette

*salad & bowl add ons: avocado +\$6, fried tofu +\$8, EXECUTIVE CHEF EMILIO NOSELOTL | SOUS CHEF CHRIS VARGAS
grilled chicken +\$8, grilled salmon +\$10



MAINS

BAJA FISH TACOS 25

crispy cod fish, pineapple slaw, chipotle aioli, pico de gallo on a corn tortilla

WAVECREST LOBSTER ROLL 28

warm butter poached, chive aioli, potato chips on a hawaiian roll

CHICKEN KATSU SANDWICH 25

Panko breaded chicken breast, pickles, pineapple coleslaw, sriracha mayo on a sesame bun & fries

ERWIN'S SECRET BURGER 28

wagyu patty, american cheese, lettuce, tomato, pickles, secret sauce on a potato bun & fries

CALIFORNIA BURRITO 30

NY strip steak, crispy french fries, oaxacan cheese, guacamole, pico de gallo on a flour tortilla with a side of chipotle aioli and baby mix greens



FLATBREADS

CHICKEN CAPRESE FLATBREAD 22

fresh mozzarella, parmesan, grilled chicken, cherry tomatoes, basil, marinara

SUNSET FLATBREAD 24

sweet pepper sofrito, bilabo spanish chorizo, oaxacan cheese, cilantro, and citrus sea salt

WILD MUSHROOM FLATBREAD 22

seasonal mix mushrooms, vegan soy mozzarella, arugula shallots, garlic, thyme, fennel (v)

SIDES

FRIES 12

crispy coated & rosemary seasoned, ketchup (v)

CHEESE CURDS 14

fried white cheddar cheese, chives, housemade marinara

HOUSE SALAD 10

baby mix green, cucumber, tomatoes, carrots, oregano vinaigrette (v)

DESSERTS

STRAWBERRY CREME BRULEE 14

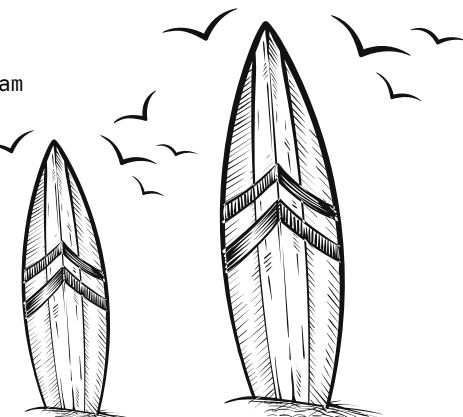
creamy custard, caramel, raspberry saice, mixed seasonal berries

BROWNIE HEAVEN 14

homemade brownie, sweet vanilla ice cream

VANILLA ICE CREAM 10

two scoops of sweet vanilla ice cream with mixed seasonal berries



ask your server about specials or any dietary restrictions
added gratuity of 20% for parties of 6 or more

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-bourne illness

COCKTAILS

SIGNATURE

19

VENICE SODIE

grey goose vodka, cucumber, mint, lime, soda

SUNSET SOUR

tito's vodka, blood orange, lemon, fee foam, bitters

PURPLE RAIN

sipsmith gin, st. germain, lavender, lemon

ERWIN'S MARG

choice of ilegal mezcal or maestro dobel blanco tequila, ginger, lime, agave

SURF'S UP

jalapeño infused hornitos tequila, passionfruit, lemon, agave, tajin

WAVY BABY

818 tequila, watermelon, cointreau, lime, agave

HIGH LIFE

makers mark whiskey, ginger, lemon, honey

TROPICAL ROCKET FUEL

cazadores tequila, oj, lime, red bull yellow tropical edition



BARTENDERS CHOICE

choose the booze and let us take it from there!



*please inform our staff of any allergies

CLASSIC

19

ESPRESSO MARTINI

ketel one vodka, espresso, coffee liqueur

MOSCOW MULE

vodka, lime, ginger beer

APEROL SPRITZ

aperol, prosecco, soda

MEZCAL NEGRONI

ilegal mezcal, campari, sweet vermouth grapefruit peel

PALOMA

cazadores tequila, grapefruit, lime, soda

OLD FASHIONED

whiskey, angostura bitters, simple, orange bitters

MANHATTAN

whiskey, sweet vermouth, angostura bitters, luxardo cherry

SLUSHIES

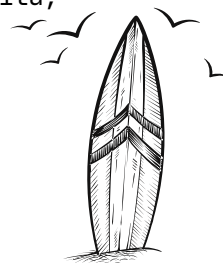
19

CHILLY WILLY

maestro dobel blanco tequila, Cointreau, mango, Lime

PIÑA COLADA

bacardi rum, pineapple, coconut, lime



WINE

ROSE & ORANGE

whispering angel "the beach" | provence 16|65
hampton water rose | france 16|65
panda juice orange | california 18|75

WHITE

neyers chardonnay | sonoma 16|65
dao sauv blanc | paso robles 16|65
il masso pinot grigio | italy 16|65

RED

treana cab sauv | paso robles 16|65
inception pinot noir | sb 16|65
caymus cabernet sauvignon | napa 105

BUBBLES

gambino prosecco | veneto 16|65
g.h.mumm brut | napa 16|75
g.h.mumm brut rose | napa 16|75
g.h.mumm brut prestige | napa 18|75
g.h.mumm brut grand cordon | france 80
veuve vlicquot brut yellow | france 250
dom perignon brut | france 800
dom perignon brut louminous | france 850

BEER

10

DRAFT

stella artois
three weavers expatriate ipa
three weavers seafarer kolsch
golden road mango cart wheat ale
big wave kona lager
pacifico clara pilsner
seasonal rotating draft - ask our staff
santa monica head in the clouds hazy ipa 12

BOTTLES/CANS

maui brewing co. da hawaii life lager
maui brewing co. bikini blonde lager
heineken 0%



ROOFTOP LOUNGE
VENICE BEACH

MOCKTAILS

14

STILL FANCY

lavender, lime, aquafaba, soda

THE PEPINO

cucumber, lime, agave, soda

VIRGIN DONKEY

ginger, pineapple, lime, mint

RED BULL

5

red bull regular
red bull sugar free
red edition (watermelon)
yellow edition (tropical), blue edition (blueberry), coconut edition (coconut berry)

