WINE

SPARKLING WINE & CHAMPAGNE

	GLASS	BOTTLE
Prosecco, Bisol Jeio Brut, Veneto, IT	17	78
Sparkling Rosé, Ferrari Brut, Trento, IT	27	128
Champagne, Perrier-Jouët, Grand Brut, FR	29	135
Moscato d'Asti, Elvio Tintero Sorì Gramella, Piedmont, IT	16	64
Champagne, Veuve Clicquot Brut, FR	-	195
Champagne, Perrier-Jouët Belle Époque Brut, FR	-	550
Champagne, Dom Pérignon Brut, FR	-	940
Rosé Champagne, Perrier-Jouët Belle Époque Brut, FR	-	1,350

WHITE & ROSÉ

	GLASS	BOTTLE
Pinot Grigio, Torre Rosazza, Friuli, IT	16	65
Sauvignon Blanc, The Crossings, Marlborough, NZ	16	65
Chardonnay, Antinori Castello Della Sala Bramito, Umbria, IT	18	72
Rosé, Summer Water, Central Coast, CA	15	58

RED

	GLASS	BOTTLE
Pinot Noir, Nielson, Santa Barbara, CA	17	70
Cabernet Sauvignon, Daou, Paso Robles, CA	17	70

BEER

11 - *Single* **60** - *Bucket of 6*

DOMESTIC

16 oz
Bud Light
Budweiser
Michelob Ultra

12 oz
Coors Light
Elysian Space Dust IPA
Fremont Golden Pilsner
Kona Big Wave Golden Ale

SPECIALTY & SELTZER

Prairie Pink Guava Colada Ale
Destihl Suckerpunch Spicy Pickle
Make it a Michelada $3
Bud Light Seltzer Black Cherry
High Noon – Peach, Mango, Iced Tea
Nütrl Watermelon

IMPORTED

Corona Premier
Corona
Heineken
Modelo Especial
Stella Artois

NON-ALCOHOLIC

9 - *Bottle* **48** - *Bucket of 6*
Heineken 0.0
Athletic Brewing Co. Hazy IPA

NON-ALCOHOLIC COCKTAILS

15 - *16 oz* **22** - *24 oz* **31**- *32 oz Souvenir Cup* **53** - *Pitcher*

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

NON-ALCOHOLIC REFRESHMENTS

COKE®, DIET COKE®, COKE ZERO®, SPRITE® 7

EVIAN NATURAL SPRING WATER
500ML - **9** | *BUCKET* - **45** | *1 LITER* - **11** | *BUCKET* - **55**

SAN PELLEGRINO *250ML* - **9** | *1 LITER* - **11**

ENERGY DRINK *SINGLE* - **9** | *BUCKET* - **50**

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THE VENETIAN

POOL DECK MENU

SIGNATURE COCKTAILS

22 - *16 oz* **32** - *24 oz* **42** - *32 oz Souvenir Cup* **80** - *Pitcher*

POOLSIDE SPRITZ
Effortlessly Chic and Bubbly — The Spritz That's Always in Style
Sipsmith Strawberry Smash, Aperitivo Select, St. George Basil,
Madagascar Vanilla, Lemon, Prosecco

PARADISE FOUND
The Mule That'll Spice Up Your Day
Tito's Handmade Vodka, Avuá Prata Cachaça, Smoked Coconut,
Lime, Q Tropical Ginger Beer

ITALIAN ICE
Sparkling Lemonade with a Twist of Lavender Flare
Absolut Elyx Vodka, Italicus Bergamot, Lavender,
Lemon, Moscato d'Asti

SUAVECITO
Take Your Taste Buds on a Vacation — A Paloma That's Sooo Smooooth
The Venetian Select Paladar Reposado Tequila,
Caribbean Pineapple, Manzanilla Sherry, White Peach,
Lime, Fever-Tree Sparkling Grapefruit

TICKLED PINK LEMONADE
This Ain't Your Grandma's Lemonade
Grey Goose Essences White Peach & Rosemary Vodka,
The Venetian Select Svöl Aquavit, Giffard Lychee, Guava,
Fever-Tree Sparkling Lemonade

I CARRIED A WATERMELON
Sip into Summer with a Splash of the Signature
Sweet and Zesty Margarita from The Venetian Resort
Herradura Blanco Tequila, The Venetian Select Svöl Aquavit,
Juicy Yuzu, Watermelon, Lime

BROUGHT YOU FLOWERS
Pour Yourself a Pink Paradise — A Sangria That's as Bold as it is Beautiful
Ketel One Botanical Grapefruit & Rose Vodka,
St-Germain Elderflower, Signature Rosé Sangria Infusion

HOT OFF THE (FRESH) PRESS

MARGARITAS

CLASSIC
Patrón Silver Tequila,
Cointreau, Lime,
Agave Nectar

SMOKY
Don Julio Reposado Tequila,
Creyente Mezcal, Cointreau,
Lime, Agave Nectar

SPICY
Herradura Blanco Tequila,
21 Seeds Cucumber Jalapeño
Tequila, Cointreau, Lime,
Agave Nectar, Tajín

MOJITOS

CLASSIC
Diplomático Planas Rum,
Lime, Mint, Sugar,
Fever-Tree Sparkling Lime & Yuzu

CARIBBEAN QUEEN
Banks 5 Island Rum,
Manzanilla Sherry, Blue Curaçao,
Coconut, Lime, Mint

LIPSTICK CHERRY
Bacardí Dragonberry Rum,
Fernet-Branca, Lime, Mint,
Strawberries, Cherry

FROZEN COCKTAILS

MARGARITA
Olmeca Altos Plata Tequila,
Cointreau, Lime, Agave Nectar

STRAWBERRY FROSÉ
Bacardí Dragonberry Rum,
Signature Strawberry Frosé Infusion

PIÑA COLADA
Havana Club Blanco Rum,
RumHaven Coconut Water,
Pineapple, Coconut

THE VENETIAN POOL DECK MENU

BREAKFAST

SEASONAL FRESH FRUIT VG GF **10**
Seasonal melons, berries, and citrus

TROPICAL AÇAÍ BOWL VG GF N **19**
Fresh banana, berries, and pineapple
Served with housemade granola
Add peanut butter 3

BREAKFAST BURRITO 22
Scrambled eggs, bacon, potatoes, chipotle aioli,
and pepper jack cheese in a flour tortilla
Served with a side of pico de gallo and roasted salsa
Add fresh guacamole on the side **VG GF** *1.5oz 5 | 3oz 7*

AVOCADO TOAST V S **21**
Whole grain country wheat bread with avocado, sliced tomatoes,
burrata cheese, fresh basil, and balsamic reduction
Served with a side of fruit **VG GF**
Add 2 poached eggs 7*

INDULGE THEN SHARE

GUACAMOLE, SALSA & CHIPS VG GF **16**
Crispy corn tortillas, roasted tomato salsa,
and freshly made guacamole

FLASH-FRIED EAST COAST CALAMARI GF **18**
Pickled cherry peppers, citrus, fennel, marinara, and chipotle aioli

SALADS AND BOWLS

CAESAR SALAD* 16
Hearts of romaine, Parmesan, focaccia croutons,
and creamy Caesar dressing
Add grilled chicken 9 | salmon 12*
Make it a wrap 3

GREEK SALAD V GF **18**
Mixed greens, heirloom tomatoes, feta, cucumber, red onion,
kalamata olives, and Mediterranean vinaigrette
Add grilled chicken 9 | salmon 12*

POKE BOWL* S GF **23**
Ahi tuna or salmon served with white rice, cucumber, avocado,
pickled red onion, edamame, wakame salad, sesame seeds,
furikake, ginger, and poke sauce

MAINS

Served with potato chips | Sub fries **VG** *3 | Sub cajun fries* **VG** *5*

CHICKEN TENDERS 23
Choice of 2 dipping sauces: ranch, chipotle ranch, Buffalo,
honey BBQ, and honey mustard

TURKEY WRAP 19
Fresh-sliced turkey, honey-smoked bacon, tomato, butter lettuce,
avocado, and basil aioli in a flour tortilla

STREET TACOS 23
Choice of Baja fish, chicken, or barbacoa beef topped with cabbage,
pico de gallo, and creamy chipotle sauce

ANGUS BEEF SLIDERS* 25
Angus beef patties, cheddar cheese, and special sauce
on a brioche bun
Sub plant-based burgers **V** *3*

FLATBREADS

CAPRESE V **16**
Tomato bruschetta, fresh mozzarella, and basil leaves

SPICY PEPPERONI 18
Hot honey, mozzarella, and pomodoro sauce

THE BOSS 18
Prosciutto, bacon tomato jam, whipped ricotta, Parmesan,
fresh arugula, and aged balsamic

SWEETS

PALETAS V **6** *Each*
Mexican frozen fruit popsicles
Please ask your server for current selections

HÄAGEN-DAZS ICE CREAM V **6** *Each*
Chocolate, strawberry, vanilla bean

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

**Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in the case of certain medical conditions.*

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