

High Rooftop Lounge – Venice Beach

SHAREABLES

FRITTO MISTO

shrimp | calamari | veggies | lemon | calabrian aioli

HOUSE-MADE CHIPS + GUAC

avo | onion | tomato | cilantro | cotija (vg)(gf)

FRIES | chipotle ketchup (v)(gf)

MAIN BITES

CAPTAIN HOOK CRAB SANDY + MALT VINEGAR CHIPS

house-made crab salad | herbs | celery | old bay | lemon | brioche

HOT DAWG + FRIES

bacon wrapped | onion | jalapeno | ketchup | mustard

CARNITAS TACOS

jalapeno salsa | onion | cilantro (gf)

BBQ CHICKEN SANDWICH + MALT VINEGAR CHIPS

hoisin bbq sauce | broccoli slaw | honey mustard | house pickles

ERWIN BURGER + FRIES

truffle aioli | jalapeno | american cheese | fried onions | bacon
beyond burger available +1

EL HEFE BURRITO

red chile chicken | cheddar | pico de gallo | black beans | sour cream | avo

COUS COUS SALAD

arugula | cucumber | garbanzo beans | pickled onion | herbs | soft boiled egg | golden balsamic vinaigrette (vg)
add chicken +6

VENICE WAY PIZZA

by the 5 x 5 in. square slice | focaccia-style done the L.A. way

SLICE | cheese

SLICE | veggie | pepperoni | special

VENICE BEACH 3-WAY

choose 3 slices from above flavors

VEGGIE

house smoked mozzarella, caramelized onions, pine nuts, arugula, lemon, shaved pecorino

SPECIAL

mozzarella, canadian bacon, red onion, pineapple, chunky bacon lardon, chipotle glaze

PEPPERONI

tomato sauce, mozzarella, double-dose of artisanal pepperoni

CHEESE

tomato sauce, mozzarella, fontina cheese, shaved pecorino

MAGNUM + MAGNUM 140

Magnum of Château de Berne 2019 Romance Rosé paired perfectly with a Massive Magnum of our High Shoestring Fries

Served with 3 of our house-made dipping sauces.

DRAFT BEER

by the pint or pitcher (48 oz)

PACIFICO LAGER | 4.5% mexico

STELLA ARTOIS PILSNER | 5% belgium

HOUSE BEER LAGER | 4.8% venice, ca

MICHELOB ULTRA LIGHT LAGER | 4.2% st louis, mo

805 BLONDE ALE | 4.7% firestone walker, west coast, ca

HEAD IN THE CLOUDS, HAZY | 8.5% santa monica, ca

BOTTLED BEER

ALLAGASH WHITE WITBIER | 5.2% portland, me

STONE IPA | 6.9% west coast, ca

SAMUEL SMITH ORGANIC LAGER | 5% england

SAMUEL SMITH ORGANIC PEAR CIDER | 5% england

COCKTAILS 18

SPICY MARGARITA

ghost tequila | fresh lime | agave

LIFEGUARD LEMONADE

vodka | lemonade | pomegranate juice | tropical red bull

SUMMER SPRITZ

aperol | lilet | prosecco | soda | orange slice

PALOMA

angelisco tequila | grapefruit | lime juice | agave | dash of salt

MINT JULEP

bourbon | mint | sugar | bitters

THE DUDE LEBOWSKI

vodka | kahlua | cream

MAI TAI

rum | cointreau | orgeat | lime | kraken float

NEGRONI

hendriks gin | campari | sweet vermouth

FROSÉ

sparkling rosé wine | bacardi grapefruit | lemonade | peach

SANGRIA

red wine | st.remy vsop | citrus | orange juice | ice

BOTTOMLESS MIMOSAS 25

saturday + sunday 12-3pm

PLEASE NOTE THAT A 20% GRATUITY IS ADDED TO ALL FINAL CHECKS

AS WE ENTER THIS NEW PHASE, WE WANT TO DO OUR BEST TO ENSURE ALL OF OUR SAFETY & COMFORT

face masks encouraged while in public areas | max group size: 6 | 21 & over | please see a manager if you need something or have feedback

The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen. Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol

SPARKLING & CHAMPAGNE

VILLA SANDI | prosecco | italy

GH. MUMM CORDON ROUGE | champagne | france

VEUVE CLICQUOT YELLOW LABEL | champagne | france

DOM PÉRIGNON | champagne | france

WHITE & ROSÉ

MOMO | sauv blanc | new zealand '19

LAGARIA | pinot grigio | veneto, italy '17

A TO Z | unoaked chardonnay | oregon '17

FESS PARKER | chardonnay | santa barbara, ca '17

ROMANCE | rosé | chateau de berne, france '19

ROMANCE BY THE MAGNUM | 1.5 L chateau de berne

REDS

GUNDLACH BUNDSCHU | red blend | sonoma, ca '18

DECERO | malbec | mendoza, ar '17

ANNE DE JOYEUSE | cabernet sauvignon | limoux, france '16

PACIFIC 5-O 25

5 cans of pacifico cans in a bucket, limes

WHITE CLAW 8

natural lime | black cherry

RED BULL 6

original | sugar-free | tropical

COCA-COLA 5

fountain flavors

LA CROIX 5

tangerine

EVIAN water 8

still 750 ml

BEDOIT water 8

sparkling 750 ml

BY THE BOTTLE

pick your mix – includes ice, garnishes
choice of orange or cranberry juice
choice of canned soda waters or tonic
+ 5 cans of red bull | original | sugar-free | tropical

VODKA

grey goose 1L | france

ketel one | 1L netherlands

hangar one 1L | california

tito's 1L | usa

GIN

hendricks gin 1L | scotland

bombay sapphire 1L | england

RUM

the kracken spiced rum 1L | caribbean

bacardi silver 1L | puerto rico

zaya 1L | trinidad & tobago

TEQUILA

don julio 1942 750ml | mexico

casamigos silver 1L | mexico

casamigos mescal 1L | mexico

BOURBON | WHISKEY

johnnie walker black label scotch 1L | scotland

toki by suntory whiskey 1L | japan

maker's mark bourbon 1L | usa

old forester bourbon 1L bourbon | kentucky

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