

VENUS

COCKTAILS & KITCHEN

SNACKS

- v ⑥ **CHIPS & FRENCH ONION DIP**
house kennebec chips, caramelized onions, chives 10.50
- v ⑥ **FRIES**
fresh herbs, garlic aioli, ketchup 9.50
make it awesome + cheese sauce + lobster + calabrian chilis +12.95
- v **FOCACCIA**
sea salt, rosemary, whipped butter 6.50
- ⑥ **CAVIAR BUMPS (four)**
potato chip, crème fraîche, caviar, chives 20.95

SHARE PLATES

- v ④ **CITRUS WHIPPED FETA**
heirloom tomatoes, seasonal fruit
candied pecans, hot honey 18.95
- ⑥ ④ ⑤ **CRISPY BRUSSELS SPROUTS**
date jalapeño cashew cream, black garlic sauce,
rose pickled onions, nori sprinkles 16.95
- v **FIVE MAC & CHEESE**
fresh parsley 14.95
make it awesome + add lobster + calabrian chilis +12.95
- CRAB CAKES**
dungeness crab, tartar sauce 24.95
- THAI CHILI CALAMARI**
crispy garlic, thai basil, chili oil,
cilantro lime aioli, sesame 18.95

BETWEEN BREAD

VENUS BURGER

american cheese, spirit aioli, caramelized onions,
shredded lettuce, pickles, fries 20.95

⑥ *lettuce wrap available

EL LADRÓN BURGER

pepper jack, honey bbq sauce, grilled peppers, chipotle
aioli, onion hay, crispy bacon, fries 22.95

⑥ *lettuce wrap available

LOBSTER ROLL

tarragon aioli, house old bay seasoned chips 36.95

CALAMARI ROLL

tartar sauce, house old bay seasoned chips 22.95

TACO 'BOUT IT WEDNESDAYS

\$10 house margarita
\$12 fish tacos

HAPPY HOUR

wed & thurs // 5-6pm
friday // 4-5pm

SHELLS + SEA

- OYSTERS** half dozen/ dozen
house mignonette, hot sauce, bloody mary
cocktail sauce, lemon market
- OYSTERS ROCKEFELLER**
tarragon aioli, spinach, spiced parmesan crumble 22.95
- CHORIZO MUSSELS**
spanish chorizo, house made focaccia 18.95
- ⑥ **COCONUT LIME CEVICHE**
rock cod, coconut milk, thai chili, radish,
crispy rice paper 18.95
- ⑥ **SHRIMP COCKTAIL**
bloody mary cocktail sauce, lemon 16.95

SOUPS + SALADS

- CLAM CHOWDER**
clams, potato, carrots 8.50/12.50
 - v ⑥ **GREEN CURRY COCONUT SOUP**
fried zucchini, vegan lime cream, chili 8.50/12.50
 - ⑥ **THE WEDGE**
grated gin cured egg yolk, bacon, rose pickled onion,
tomato, blue cheese, black garlic blue cheese dressing 16.95
 - CAESAR SALAD**
romaine, radicchio, pecorino, house garlic croutons 16.95
 - v ⑥ **MARKET SALAD**
sherry vinaigrette, fennel, goat cheese,
roasted beets, seasonal fruit 16.95
- new zealand salmon +15 // crab cakes (2) +16 // marinated chicken +10 // avo +4

MAINS

- BEER BATTERED FISH + CHIPS**
local halibut, tartar sauce, steak fries 24.95
- ⑥ **NEW YORK STRIP**
broccolini, marble potatoes, chimichurri 38.95
- ⑥ **MISO GLAZED SALMON**
forbidden rice, grilled asparagus, miso beurre blanc 32.95
- v ④ ⑥ **ELOTE CHILI RELLENO**
romanesco sauce, oaxaca cheese, grilled corn,
pickled fresno peppers, spanish rice 24.95
- v **GOAT CHEESE RAVIOLI**
basil corn puree, slow roasted tomatoes
spring peas, lemon zest 28.95

20% gratuity will be added for parties of 7 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

⑥ Gluten Free

④ Nut Allergy

v Vegetarian

⑤ Vegan

* cross contamination may occur

COCKTAILS

FROZEN PALOMA LIBRE

el ladrón blanco agave, pamplemousse
liqueur, aperol, riesling, lime, grapefruit 15
+ make it a mini 8

GIN + TONICS

house tonic + choose one:
gin no. 01, gin no. 02, seasonal gin 14

GINS N' ROSES

venus gin no. 01, butterfly pea flower,
elderflower, lemon, rosewater, seltzer 14

BEACH DON'T KILL MY VIBE

venus gin no. 01, strawberry, lemon, basil 14

WATERMELON COOLER

mint infused vodka, watermelon juice
hibiscus tea, lemon, simple syrup, tajin 14

PINEAPPLE EXPRESS

el ladrón blanco, mezcal, pineapple juice
lime, tajin rim 14

LAURA PALMER

venus gin no. 01, hibiscus tea reduction,
rose water, lemon, seltzer 14

BLUSH NEGRONI

venus spring gin, bitter bianco, amaro
nonino, pamplemousse liqueur, campari 15

EL LADRÓN MARGARITA

el ladrón blanco agave spirit, triple sec
lime, sea salt 14

VENUS LILIKOI

venus aquavit, dolin blanc, lemon,
passionfruit liqueur 14

® GUNSMOKE

single malt, walnut liqueur, averna, chocolate
bitters, peated whiskey spritz, cinnamon 16

BOURBON SMASH

bourbon, blood orange, pomegranate liqueur,
thyme syrup, lemon 14

NO PROOF

A ROSE BY ANY OTHER NAME

butterfly pea flower, elderflower, lemon,
rosewater, seltzer 10

SUCKERPUNSCH

passion fruit, lemon, orange, cinnamon + spice,
seltzer 8

SMOKESHOW

smoked black tea, fresh lime, smoky sea salt 10

NO-GRONI

house bitter botanicals, juniper, oak, orange 10

WINE

GLASS BOTTLE

SPARKLING

domaine ste. michelle brut, columbia 14 48

WHITE

alfaro chardonnay 16 54
storr's chardonnay, santa cruz mountains 18 60
pinot grigio, santa cristina 12 40
madson chardonnay, santa cruz mountains 66
morgan sauvignon blanc, monterey 14 46

ROSÉ

birichino vin gris 15 50

RED

birichino scylla (carignane, grenache, mourvedre) 50
santa cruz red dot cabernet sauvignon 16 54
sarah's vineyard pinot noir, central coast 14 46
soquel vineyards trinity rosso 13 46
bargetto vineyards old vine zinfandel, soquel 13 44

DRAFT BEER

fruition slip pale lager 10
fruition citrosa IPA 10
uncle dave's IPA 10
pacifico 8

NON-ALCOHOLIC

house lemonade 4
iced tea 4
house tonic 4
sprite 4
pellegrino 500ml 6
pellegrino 750ml 10
martinelli's apple cider 4
coke 4
diet coke 4

BOTTLES TO-GO

VENUS SPIRITS

gin blend no. 01 34
gin blend no. 02 40
aquavit blend no. 01 36
venus vodka 24
seasonal gin 36

EL LADRÓN

blanco agave spirit 44
reposado agave spirit 46
añejo agave spirit 60
yolo agave spirit 90
blanco rum 40
añejo rum 45

WAYWARD WHISKEY

single malt 60
rye 60
bourbon 60
peat 65

Starting January 1, 2024, The California Beverage Container Recycling and Litter Reduction Act will require that a \$0.10/bottle CRV fee be added to the purchase of bottled spirits

learn more about venus spirits and
the distillery at venusspirits.com

20% gratuity will be included for parties of 7 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness