

VENUS

COCKTAILS & KITCHEN

SNACKS

CORNBREAD

bourbon bacon jam, honey butter, jalapeños 8.50

v © CHIPS & FRENCH ONION DIP

house kennebec chips, caramelized onions, chives 10.50

v © FRIES

fresh herbs, garlic aioli, ketchup 9.50

make it awesome with five mac & cheese sauce, smoked pork + calabrian chilis +6.50

SHARE PLATES

v WHIPPED FETA

house made tomato jam, house made focaccia 18.95

©(N)V CRISPY BRUSSELS SPROUTS

date jalapeño cashew cream, black garlic sauce, rose pickled onions, nori sprinkles 16.95

v FIVE MAC & CHEESE

cornbread crumble, fresh parsley 14.95

make it awesome with smoked pork + calabrian chilis +6.50

© ROCK COD CEVICHE

lime, avocado, salsa verde, house made tortilla chips 18.95

© SAUSAGE BOARD

neto sausages, dilly beans, pimento cheese, candied pecans, honey mustard, sea salt crackers 20.95

* ask for GF crackers

© SAFFRON MUSSELS

mexican chorizo, mirepoix, house made focaccia 18.95

© MOLE BABY BACK RIBS

mole bbq sauce, charred pineapple crema, pineapple salsa, lime 18.95

©(N)V CUMIN ROASTED CAULIFLOWER

whipped tahini, date purée, micro cilantro, toasted pistachios, lemon zest 16.95

HAPPY HOUR

monday - thursday // 5 - 6pm
friday // 4 - 5pm

GET SMASHED MONDAYS

\$10 house negroni
\$12 smash burger + miller

TONIC TUESDAYS

\$8 gin + tonics
all day

TACO 'BOUT IT WEDNESDAYS

\$10 house margarita
\$12 fish tacos

IT'S A THURSDAY THING!

rotating specials

BETWEEN THE BREAD

VENUS BURGER

american cheese, spirit aioli, shredded lettuce, smoked onions, dill pickles, fries 20.95

© *lettuce wrap available

EL LADRÓN BURGER

pepper jack, house bbq sauce, chipotle aioli, green chilis, onion hay, crispy bacon, fries 22.95

© *lettuce wrap available

v BÁNH MÌ

crispy oyster mushroom, pickled daikon & carrot, cucumber, jalapeno, cilantro, thai chili aioli, kimchi fries 20.95

SALADS

new zealand salmon +15 // grilled chicken +10 // avo +4

v © MARKET SALAD

sherry vinaigrette, fennel, seasonal fruit, goat cheese 16.95

© CAESAR SALAD

romaine, radicchio, parmesan, focaccia croutons 16.95

v *ask to make it vegan

© THE WEDGE

grated gin cured egg yolk, bacon, rose pickled onion, tomato, black garlic blue cheese dressing 16.95

MAINS

v LEMON CAPER FETTUCCINE

sundried tomatoes, asparagus, creamy white wine & butter sauce 24.95

new zealand salmon +15 // grilled chicken +10

© 12 OZ PAN SEARED PORK CHOP

strawberry rhubarb coulis, mint salsa verde, sautéed broccoli rabe 36.95

© HANGER STEAK

sweet peppers, summer squash, whipped garlic, house made chimichurri 42.95

© SHRIMP + GRITS

cheesy grits, collard greens, andouille sausage, cherry tomatoes & bell peppers, chive oil 33.95

* ask to make it pescatarian

FRIED CHICKEN

cornbread, honey butter, pickles, seasonal slaw, hot sauce 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.

© Gluten Free

(N) Nut Allergy

v Vegetarian

(V) 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 agave, mezcal
cucumber, pineapple, tajin 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, salt rim 14

VENUS LILIKOI

venus aquavit, dolin blanc, lemon,
passionfruit liqueur 14

🍷 GUNSMOKE

single malt, walnut liqueur, averta, 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 valley 14 46
domaine ste. michelle rosè 14 48

WHITE

benziger sauvignon blanc 14
storrs chardonnay, santa cruz mountains 16 60
morgan albarino, arroyo seco 14 46

ROSÉ

birichino vin gris 15 50

RED

wild thing old vine zinfandel, mendocino 14 46
merry prankster cabernet sauvignon, santa cruz
mountains 16 54
sarah's vineyard pinot noir, central coast 14 46
horse & plow organic red blend, north coast 14 46

DRAFT BEER

10

fruition slip pale lager
fruition citrosa IPA

NON-ALCOHOLIC

house lemonade 4
iced tea 4
house tonic 4
house ginger beer 6
coke can 4
diet coke can 4
sprite can 4
pellegrino 500mL 6
pellegrino 750mL 10
martinelli's apple cider 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

WAYWARD WHISKEY

single malt 60
rye 60
bourbon 60
peat 65

EL LADRÓN

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

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 + the distillery
in the tasting room! open thursday-sunday

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