

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 Epoque Brut, FR	-	550
Champagne, Dom Pérignon Brut, FR	-	940
Rosé Champagne, Perrier-Jouët Belle Epoque 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	IMPORTED
16 oz	Corona Premier
Bud Light	Corona
Budweiser	Heineken
Michelob Ultra	Modelo Especial
12 oz	Stella Artois
Coors Light	
Elysian Space Dust IPA	NON-ALCOHOLIC
Fremont Golden Pilsner	9 - Bottle 48 - Bucket of 6
Kona Big Wave Golden Ale	Heineken 0.0
	Athletic Brewing Co. Hazy IPA
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	

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

ID Required for Suite Charges

25-FAB-1773333 01/2025

THE PALAZZO 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 Smoooth
The Venetian Select Paladar Reposado Tequila, Caribbean Pineapple, Manzanilla Sherry, White Peach, Lime, Fever-Tree Sparkling Grapefruit

TICKLED PINK LEMONADE

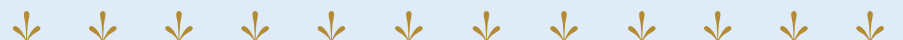
This Ain't Your Grandma's Lemonade
Grey Goose Essences White Peach & Rosemary Vodka, The Venetian Select Svöl Aquavit, Giffard Lychee, Guava, Fever-Tree Sparkling Lemonade

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

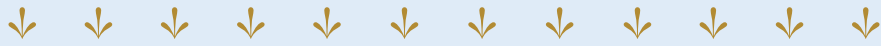
Bacardí Dragonberry Rum, Signature Strawberry Frosé Infusion

PIÑA COLADA

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



THE PALAZZO 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, housemade chorizo, 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

SPECIALTY FRENCH FRIES V 13

Choice of fries: Parmesan truffle, Cajun, or garlic

Choice of 1 dipping sauce: spicy ketchup, garlic aioli, or chipotle ranch

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

SUSHI BURRITOS

SALMON & GILLFUNKEL* S 21

Salmon, lettuce, red onion, jalapeño, cucumber, seaweed salad, avocado, and spicy mayo

TUNA TURNER* S 23

Spicy tuna, red onion, jalapeño, cucumber, seaweed salad, avocado, and spicy mayo

VEGGIE MERCURY VG 19

Avocado, cucumber, daikon, red onion, and vegan spicy mayo

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 CLUB 21

Fresh-sliced turkey, honey-smoked bacon, tomato, lettuce, avocado, and spicy aioli on white toast

BUFFALO CHICKEN WRAP 19

Crispy chicken tossed in Buffalo sauce, romaine lettuce, and creamy ranch in a flour tortilla

ANGUS BEEF SLIDERS* 25

Angus beef patties, cheddar cheese, and special sauce on a brioche bun

Sub plant-based burgers V 3

PIZZAS 12"

THE MEAT LOVERS 23

Hot Italian sausage, pepperoni, bacon, mozzarella, and tomato sauce

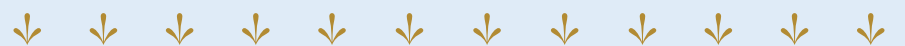
FOUR CHEESE V 20

A blend of mozzarella, Parmesan, Oaxaca, and Romano cheeses, San Marzano tomatoes, fresh basil, and extra virgin olive oil

Add pepperoni 2

THE VEGAN VG 23

Vegan mozzarella, plant-based sausage, roasted tomatoes, and tomato sauce



SWEETS

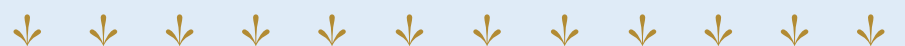
PALETAS V 6 Each

Mexican frozen fruit popsicles

Please ask your server for current selections

HÄAGEN-DAZS ICE CREAM V 6 Each

Chocolate, strawberry, vanilla bean



ID Required for Suite Charges

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.

