

High Rooftop Lounge

1697 Pacific Ave at the Hotel Erwin 90291-3613 · +13104521111 · Updated: Jan 14, 2026

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APPETIZERS 6

The Venice Board-Walk \$45.00

selection of artisan meats & cheeses, house baked focaccia, dried cranberries, orange marmalade, apples, turkish apricots, marcona almonds *serves 3-4*

Chips & Guac \$18.00

pumpkin seed, coriander (v)

Westminster Wings \$19.00

chef's special lemon pepper dry rub, pepperoncini ranch dressing

Calamari \$23.00

housemade marinara & lemon aioli sauces

Shrimp Ceviche \$25.00

citrus marinated, tostada, avocado, pico de gallo

Melon & Prosciutto \$18.00

cantaloupe, prosciutto di parma, baby mix greens, balsamic vinaigrette, marcona almonds, fresh mint

SALADS & BOWLS 5

Peaches & Burrata \$22.00

grilled californian peaches, burrata, arugula, passionfruit vinaigrette

Valencia Caesar Salad \$18.00

romaine lettuce, shaved parmesan, sourdough croutons

Quinoa Avocado Salad \$20.00

quinoa, avocado, cucumber, julienne carrots, heirloom tomatoes, cut corn, oregano vinaigrette (v)

Poke Bowl \$26.00

choice of salmon or fried tofu sushi rice, baby mix, cucumbers, carrots, mango, seaweed, edamame, avocado, poke sauce, sriracha aioli topped with nori seasoning

Steak Salad \$28.00

NY strip steak, baby mix greens, avocado, carrots, cherry tomatoes, oregano vinaigrette

MAINS 5

Baja Fish Tacos \$25.00

crispy cod fish, pineapple slaw, chipotle aioli, pico de gallo on a corn tortilla

Wavecrest Lobster Roll	\$28.00
warm butter poached, chive aioli, potato chips on a hawaiian roll	
Chicken Katsu Sandwich	\$25.00
Panko breaded chicken breast, pickles, pineapple coleslaw, sriracha mayo on a sesame bun & fries	
Erwin's Secret Burger	\$28.00
wagyu patty, american cheese, lettuce, tomato, pickles, secret sauce on a potato bun & fries	
California Burrito	\$30.00
NY strip steak, crispy french fries, oaxacan cheese, guacamole, pico de gallo on a flour tortilla with a side of chipotle aioli and baby mix greens	

FLATBREADS ³

Chicken Caprese Flatbread	\$22.00
fresh mozzarella, parmesan, grilled chicken, cherry tomatoes, basil, marinara	
Sunset Flatbread	\$24.00
sweet pepper sofrito, bilbao spanish chorizo, oaxacan cheese, cilantro, and citrus sea salt	
Wild Mushroom Flatbread	\$22.00
seasonal mix mushrooms, vegan soy mozzarella, arugula shallots, garlic, thyme, fennel (v)	

SIDES ³

Fries	\$12.00
crispy coated & rosemary seasoned, ketchup (v)	
Cheese Curds	\$14.00
fried white cheddar cheese, chives, housemade marinara	
House Salad	\$10.00
baby mix green, cucumber, tomatoes, carrots, oregano vinaigrette (v)	

DESSERTS ³

Strawberry Creme Brulee	\$14.00
creamy custard, caramel, raspberry sauce, mixed seasonal berries	
Brownie Heaven	\$14.00
homemade brownie, sweet vanilla ice cream	
Vanilla Ice Cream	\$10.00
two scoops of sweet vanilla ice cream with mixed seasonal berries	

COCKTAILS ⁹

Venice Sodie	\$19.00
Grey Goose vodka, cucumber, mint, lime, soda	

Sunset Sour	\$19.00
Tito's vodka, blood orange, lemon, fee foam, bitters	
Purple Rain	\$19.00
Sipsmith gin, St. Germain, lavender, lemon	
Erwin's Marg	\$19.00
Choice of Illegal mezcal or Maestro Dobel Blanco tequila, ginger, lime, agave	
Surf's Up	\$19.00
Jalapeño infused Hornitos tequila, passionfruit, lemon, agave, tajin	
Wavy Baby	\$19.00
818 tequila, watermelon, Cointreau, lime, agave	
High Life	\$19.00
Makers Mark whiskey, ginger, lemon, honey	
Tropical Rocket Fuel	\$19.00
Cazadores tequila, OJ, lime, Red Bull Yellow Tropical Edition	
Bartenders Choice	\$19.00
Choose the booze and let us take it from there!	

CLASSIC 7

Espresso Martini	\$19.00
Ketel One vodka, espresso, coffee liqueur	
Moscow Mule	\$19.00
Vodka, lime, ginger beer	
Aperol Spritz	\$19.00
Aperol, prosecco, soda	
Mezcal Negroni	\$19.00
Illegal mezcal, Campari, sweet vermouth grapefruit peel	
Paloma	\$19.00
Cazadores tequila, grapefruit, lime, soda	
Old Fashioned	\$19.00
Whiskey, Angostura bitters, simple, orange bitters	
Manhattan	\$19.00
Whiskey, sweet vermouth, Angostura bitters, Luxardo cherry	

SLUSHIES 2

Chilly Willy	\$19.00
Maestro Dobel Blanco tequila, Cointreau, mango, lime	

Piña Colada

\$19.00

Bacardi rum, pineapple, coconut, lime

WINE 3

Rose & Orange

AVAILABLE OPTIONS

Whispering Angel "The Beach" | Provence, Hampton Water Rosé | France, Panda Juice Orange | California

\$16.00

\$65.00

White

AVAILABLE OPTIONS

Neyers Chardonnay | Sonoma, Dao Sauv Blanc | Paso Robles, Il Masso Pinot Grigio | Italy

\$16.00

\$65.00

Red

AVAILABLE OPTIONS

Treana Cab Sauv | Paso Robles, Inception Pinot Noir | SB, Caymus Cabernet Sauvignon | Napa

\$16.00

\$65.00

BUBBLES 8

Gambino Prosecco | Veneto

AVAILABLE OPTIONS

\$16.00

\$65.00

G.H. Mumm Brut | Napa

AVAILABLE OPTIONS

\$16.00

\$75.00

G.H. Mumm Brut Rosé | Napa

AVAILABLE OPTIONS

\$16.00

\$75.00

G.H. Mumm Brut Prestige | Napa

AVAILABLE OPTIONS

\$18.00

\$75.00

G.H. Mumm Brut Grand Cordon | France

\$80.00

Veuve Clicquot Brut Yellow | France

\$250.00

Dom Perignon Brut | France

\$800.00

Dom Perignon Brut Luminous | France

\$850.00

BEER 2

Draft

AVAILABLE OPTIONS

Stella Artois, Three Weavers Expatriate IPA, Three Weavers Seafarer Kolsch, Golden Road Mango Cart Wheat Ale, Big

\$10.00

Wave Kona Lager, Pacifico Clara Pilsner, Seasonal Rotating Draft – Ask our staff, Santa Monica Head in the Clouds Hazy

\$12.00

IPA

Bottles/Cans

\$10.00

Maui Brewing Co. Da Hawaii Life Lager, Maui Brewing Co. Bikini Blonde Lager, Heineken 0%

MOCKTAILS 3

Still Fancy **\$14.00**

Lavender, lime, aquafaba, soda

The Pepino **\$14.00**

Cucumber, lime, agave, soda

Virgin Donkey **\$14.00**

Ginger, pineapple, lime, mint

RED BULL 4

Red Bull Regular **\$5.00**

Red Bull Sugar Free **\$5.00**

Red Edition (Watermelon) **\$5.00**

Yellow Edition (Tropical), Blue Edition (Blueberry), Coconut Edition (Coconut Berry) **\$5.00**

HAPPY HOURS 3

Cocktails **\$12.00**

Any specialty cocktail

Wine **\$10.00**

House Red, House White, House Sparkling

Beer **\$8.00**

Draft

CHEF'S HH SNACKS 3

Erwin's Secret Burger **\$15.00**

Wagyu patty, American cheese, lettuce, tomato, pickles, secret sauce on a potato bun & fries

Chicken Katsu Sandwich **\$15.00**

Panko breaded chicken breast, pickles, pineapple coleslaw, sriracha mayo on a sesame bun & fries

Fries **\$8.00**

Crispy coated thick cut, ketchup

BRUNCH MENU 11

Granola Yogurt **\$12.00**

Organic Greek Yogurt, Amber Drizzled Honey, and Fresh Berries with Mint

Avocado Toast **\$21.00**

Rockenwagner Whole Wheat 7-Grain Toast, Heirloom Cherry Tomatoes, Pickled Red Onions, and Avocado Mash

Build Your Own Omelette	\$25.00
Choice of 3 Items: Spinach, Onions, Mushrooms, Bell Peppers, Cheddar Cheese, Ham, or Bacon, served with Organic Mixed Green Lettuce or Breakfast Potatoes	
Bagel & Lox	\$23.00
Cream Cheese, Sliced Heirloom Tomatoes, Smoked Salmon, Red Onion, and Capers, served with Organic Mixed Lettuce	
All American Breakfast	\$24.00
Two Eggs Any Style, Bacon, Breakfast Potatoes and Rockenwagner 7-Grain Toast	
Eggs Benedict	\$23.00
Rockenwagner Whole Wheat 7-Grain Toast, Choice of Sliced Prosciutto De Parma or Smoked Salmon, Poached Egg, and House-Made Hollandaise with Organic Mixed Green Lettuce	
Breakfast Flat Bread	\$23.00
Country Gravy Sauce, Scrambled Eggs, Monterey Jack Cheese, Bacon, and Heirloom Tomato	
Moco Loco	\$24.00
Steamed White Sushi Rice, Wagyu Loco Patty, Grilled Mushroom, House-Made Gravy, and Green Onion, topped with a Sunny Side Egg	
Chicken & Waffles	\$23.00
Buttermilk Fried Chicken, Candied Walnuts, Rosemary, and Honey Butter	
Captain Erwin's Seafood Tower	\$55.00
Single Tier of Poached Shrimp, Peruvian Scallops, Kumaji Oysters, Steamed Mussels, Salmon Poke	
Captain Erwin's Deluxe Seafood Tower	\$125.00
Two Tiers of Poached Shrimp, Steamed Mussels, Kumaji Oysters, Peruvian Scallops, Salmon Poke, Shrimp Ceviche, and Whole Fresh Lobster	