

Venice Ale House

2 Rose Ave 90291-2411 · +13103148253 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 9

Prosciutto Wrapped Stuffed Jalapeno \$8.00

Char grilled Jalapeno stuffed with cream cheese, mixed cheeses wrapped in fresh sliced prosciutto.

Hold on to your hat, these are spicy

Stuffed Grape Leaves \$5.00

5 Grape leaves stuffed with Rice served with Lemon wedge and Tzatziki

Mozzarella Stix \$7.00

5 Golden brown fried mozzarella cheese served with Marinara Sauce

Chicken Tenders \$7.00

Traditional, Buffalo, Moonshine BBQ or Garlic, messy but delicious. Served with choice of Ranch or Blue

Cheese dressing

Loaded Nachos AVAILABLE OPTIONS

Topped with Cheese, Jalapenos, Black Olives and Green Onion

\$7.00

Add Chili, Chicken, Pork, or Steak:

\$2.50

Loaded Fries \$8.00

Topped with Bobs Chili, Cheese, Jalapenos and green onion

Buffalo Shrimp \$7.00

5 Golden Fried served with Choice of Ranch or Blue Cheese. Ask for Mild, Med, or Hot

V.A.H. Quesadilla \$11.00

Stuffed with 2 kinds of cheese, Topped with our Salsa Salata and Sour Cream with your choice of chicken, pork or steak

Chicken Wings \$11.00

Traditional Naked, Buffalo, Moonshine BBQ, Garlic or Bob Recommends Our House Sauce. Available

mild, med, hot

SOUPS & SALADS 6

Cup of Soup AVAILABLE OPTIONS

Beer Cheese or Shrimp Gumbo

Cup: \$5.00

Bowl: \$7.00

Bobs by God Chili AVAILABLE OPTIONS

Straight from Bobs own recipe to you Loaded with Sour Cream Shredded Cheese and Scallion

\$5.00

Bowl: \$7.00

Greek Salad

Crisp Mixed Greens, Tomato, Onion, Kalamata Olives, Pepperoncini, Feta Cheese Stuffed Grape leaves with our Greek Dressing

AVAILABLE OPTIONS

\$10.00

Add Chicken or Gyro or Souvlaki: \$4.00

Caesar Salad

Fresh Romaine Lettuce Mixed with Parmigiana cheese and Croutons

AVAILABLE OPTIONS

\$10.00

Add Chicken Grilled Blackened or Fried: \$4.00

Antipasto Salata

A Bounty of Arcadian Mixed Greens Topped with Fresh sliced Ham, Pepperoni and Salami, Provolone along with fresh Tomato, cucumber, egg onions, pepperoncini and croutons

\$10.00

Garden Salad

Mixed Greens, Sliced Tomato, Cucumber, Onion and Seasoned Croutons

AVAILABLE OPTIONS

\$10.00

Add Chicken, Grilled, Blackened or Fried:

\$4.00

SANDWICHES & WRAPS 16

Fish or Shrimp Taco

Grilled or Blackened or Beer Batter Fried topped with our own Salsa Pico, and House made Seasoned Cream Sauce atop Shredded Cabbage

\$11.00

Turkey & Avocado

Fresh Sliced Turkey with Lettuce, Tomato, Onion, Crisp Bacon, Swiss Cheese, Avocado Spread On our own white Texas Bread

\$10.00

Vah Italian Hoagie

Fresh cut Ham, Pepperoni and Salami topped with crisp Leaf Lettuce, Tomato, Onions and Banana Peppers piled atop Amoroso's finest Hoagie Roll, fries and pickle

\$10.00

Ale House Club

Turkey, Ham on Toasted Bread with Swiss Cheese, Bacon, Lettuce, and Tomato

\$10.00

Chicken Bacon Ranch Sandwich

Grilled, Blackened or Fried Chicken Breast with Crisp Bacon and Ranch Spread, Lettuce, Tomato and Onion

\$10.00

Traditional Gyro

Grilled lamb served on warm Pita with lettuce, tomato, onion and Tzatziki sauce

\$10.00

Pork or Chicken Souvlaki

Marinated in greek seasoning offered as sandwich wrap in Pita bread with Arcadian mixed greens, tomato, onion and Tzatziki sauce or open faced platter

\$10.00

Chicken Breast Wrap

Grilled, Blackened or Fried with Mixed Greens, Onion, Tomato, Crisp Bacon with choice of Ranch or Blue Cheese Dressing

\$10.00

Shrimp Wrap

Prepared Grilled, Blackened or Beer Batter Fried Shrimp with Mixed Greens, Tomato and Onions in a warm Tortilla with Choice of Ranch or Blue Cheese Dressing

\$10.00

Pulled Pork Sandwich

Piled High on a Bun Topped with choice of Moonshine Barbecue or our own Venice Ale House Sauce

\$9.00

Vah Signature Fish Sandwich

Deb's Philly Girl Cheese Steak

\$10.00

Debs choice cut Prime steak, Topped with Home made fried onions our own Venice Ale House Sauce

The Vah Farm Burger

\$11.00

A juicy Ale House Chuck Brisket Burger topped with a Fried Egg, Crisp Bacon and smothered in American Cheese

Hamburger Platter

\$10.00

Our Chuck Brisket Burger makes this a cut above all burgers. Comes with Lettuce, Tomato, Onion topped with our own Venice Ale House Sauce Choice of Provolone Swiss or American Yellow Cheese \$1 extra

Veggie Burger Platter

\$9.00

With Lettuce, tomato, Onion Topped with our own Venice Ale House Sauce, fries and pickle

Turkey Burger Platter

\$9.00

With Lettuce, Tomato, Onion Topped with our own Venice Ale House Sauce with fries and pickle

GRINDERS 2

Club Grinder

\$10.00

Turkey, Ham Toasted with Swiss Cheese, Lettuce, Tomato, Onion

Meatball Grinder

\$10.00

Homemade Meatball Sliced, topped with Roasted Green Peppers and Provolone Cheese Toasted to Perfection

DINNER MENU 9

Spanakopita

\$11.00

A Greek Tradition of Spinach and Feta wrapped in a light Filo Pastry dough offered with Greek salad

Moussaka

\$11.00

Homemade Greek dish made with potato, eggplant, ground beef topped with Bechamel Sauce Offered with Greek Salad

Pork Loin Chops

\$13.00

2 Boneless Pork Loin Chops Char Broiled Topped with a Demi Glaze

Meatloaf

\$12.00

Homemade and Delicious

4 Pc Fried Chicken

\$14.00

Breast Wing Leg and Thigh absolutely the best tasting fried chicken around

Fried Shrimp Platter

\$15.00

Ten Fried Golden Brown Hand Battered in Beer Batter

Haddock Dinner

\$15.00

Grilled, Blackened or Golden Fried

Fried Seafood Combo

\$19.00

Beer Batter Breaded Haddock and 6 Fried Shrimp Golden Brown and Delicious

New York Strip 10oz**\$20.00**

Char Broiled to your specifications

A LA CARTE SIDES 7

French Fries**\$4.00****Fried Onion Rings****\$5.00****Cole Slaw****\$3.00****Small Tossed Salad****\$5.00****Grilled Vegetables****\$5.00****Red Skin Potato Salad****\$3.00****Basket Greek Style Fries****\$6.00**

Flavored with Greek Spice and Topped with Feta Cheese Crumbles & Tzatziki

DESSERTS 4

Baklava**\$5.00**

Homemade Greek delicacy Debs Favorite

Hummingbird Cake**\$5.00**

Our Signature dessert a Banana syrup soaked cake with cream cheese pecan, pineapple and coconut icing

Key Lime Pie**\$5.00**

Made in House fresh and Delicious with whipped topping

Dessert of the Month**\$5.00**

Something new each month ask you server

KIDS MENU 1

Kids Menu**\$6.00**

Choice of Grill Cheese, Turkey or Ham Sandwich Served with Fries or Two Chicken Tenders with Fries, Served with Small Beverage

DRAFT BEERS 14

(Bob's Brew) Killian's Red, Coors Brewing Co. (Colorado) 4.9% ABV**\$2.50**

Irish Amber Ale with a thick, creamy finish

Isla Morada Ale, Isla Morada Beer Co. (Key West, FL) 5% ABV**\$5.00**

A light, crisp Ale with strong citrus flavors

Bud Copper Lager, Anheuser-Busch (Saint Louis, MO) 6.2% ABV**\$5.00**

Copper Lager aged in Jim Beam Bourbon barrels

JDUB Passion Wheat, JDUB'S Brewing Co. (Sarasota, FL) 4.2% ABV	\$5.00
Hoppy Ale with flavors of passion fruit and mango	
JDUB Poolside Kolsch, JDUB'S Brewing Co. (Sarasota, FL) 4.5% ABV	\$5.00
Clean, crisp Ale with hints of lemon	
Blue Moon Belgian White, Blue Moon Brewing Co. (Golden, CO) 5.4% ABV	\$5.00
A crisp Ale with sweet citrus aromas and taste	
Stella Artois, Artois Brewery (Leuven, Belgium) 4.8% ABV	\$5.00
Golden Lager with floral aroma and hoppy finish	
Space Dust IPA, Elysian Brewing Co. (Seattle, WA) 8.2% ABV	\$6.00
Pale Ale with sweet, hoppy flavors	
Jai Alai IPA, Cigar City Brewery (Tampa, FL) 7.5% ABV	\$5.00
Indian Pale Ale with strong hoppy and citrus flavors	
Golden Monkey, Victory Brewing Co. (Downingtown, PA) 9.5% ABV	\$6.00
Triple Ale with satisfying and smooth taste	
V-Twin Vienna Lager, Motorworks Brewing Co. (Bradenton, FL) 4.7% ABV	\$5.00
A slightly creamy Lager with a hoppy taste	
Yuengling Traditional Lager, Yuengling Brewery (Pottsville, PA) 4.4% ABV*	\$3.75
A Lager with roasted caramel and malt flavors	
Miller Lite 4.2% ABV*	\$3.75
Bud Light 4.2% ABV*	\$3.75

BOTTLED BEERS 13

Heineken, Heineken International (Netherlands) 5% ABV	\$5.00
A light Lager with crisp flavors	
Fat Tire Amber Ale, New Belgium (Fort Collins, CO) 5.2% ABV	\$5.00
Amber Ale with spicy and fruity flavors	
Woodchuck Gumption, Vermont Hard Cider Co. (Middlebury, VT) 5.5% ABV	\$5.00
A crisp and refreshing Hard Apple Cider	
Redbridge (Gluten Free) Anheuser-Busch (Saint Louis, MO) 4% ABV	\$5.00
Gluten Free Beer with hearty and hoppy flavors	
Guinness (Can), Arthur Guinness Brewery (Dublin, Ireland) 4.2% ABV	\$5.00
A dark, rich, and malty beer	
Clausthaler (N/A) Clausthaler Brewery (Frankfurt, Germany) 0.45% ABV	\$3.75
Non-Alcoholic Ale with light, crisp flavors	
Corona Extra 4.6% ABV	\$5.00

Corona Light 4.1% ABV	\$5.00
Bud Light 4.2% ABV*	\$3.75
Budweiser 5% ABV*	\$3.75
Miller Lite 4.2% ABV*	\$3.75
Mich Ultra 4.2% ABV*	\$3.75
Coors Light 4.2% ABV*	\$3.75

WINES AND SELTZERS ²

Sangria	\$6.00
White or Red with fresh squeezed fruit	
Bon & Viv Spiked Seltzer	\$5.00
Grapefruit, Cranberry, Clementine Hibiscus or Pear Elder Flower served with ice and fresh fruit	

CANYON ROAD WINE* ⁶

Pinot Grigio

Chardonnay

Merlot

Cabernet

Moscato

White Zin