

MOTHER'S DAY BRUNCH 10AM-2PM



Mom gets one day a year. Choose wisely.

THE REGULARS

ON THE MENU EVERY WEEK

SWEETS BASKET cream puffs, chocolate caramel filled donuts, beignets, mango cream éclair, apricot croissant 17

TOMATO AND ASPARAGUS QUICHE sliced tomatoes, asparagus, red onion, mozzarella, parmesan, fresh basil, pinsa bread crust, fresh fruit 16

QUEEN'S PLATE raspberry bear claw, scrambled eggs, sausage links, fresh fruit 15

FRENCH TOAST blueberry compote, whipped cream, bacon 14.5

CORNED BEEF HASH house corned beef, fried potatoes, country gravy, two sunny side up eggs* 17

FRIED CHICKEN BENEDICT buttermilk biscuits, slow poached eggs*, Hollandaise, arugula salad, tots 16

SAUSAGE, BISCUITS, & GRAVY sausage patties, house buttermilk biscuits, country gravy, two sunny side up eggs* 15

BRUNCH COCKTAILS

FROZEN CRAFT COCKTAILS Ask what we're churning up today. You can even take one to go!

FRENCH 75 prosecco, gin, Cointreau, lemon juice, up 11

BLACKBERRY LAVENDER COLLINS vodka, blackberry & lavender simple syrups, lemon juice, lemon wheel & blackberry garnish 10

MOJITO rum, muddled mint, lime juice, simple syrup, mint & lime garnish 9. Flavor It! +\$1: Blackberry, Mango, Peach, Raspberry, Strawberry, Watermelon

THE HARD START Borghetti espresso liquor, Smirnoff Vanilla vodka, crème de cacao, espresso, heavy cream 11

SHAKEN SWEET TEA OR LEMONADE (N/A) Pick your flavor: Sour Cherry Lime, Blackberry Lavender, Guava Mint 5

TROPICAL PUNCH (N/A) pineapple juice, orange juice, sour mix, orgeat, grenadine, orange wheel/mint/Maraschino cherry garnish 8

JUST VISITING

NEW ITEMS EACH WEEK - **MAY 10, 2026**

BASKET OF DINNER ROLLS 8

BLUEBERRY BELGIAN WAFFLE whipped limoncello mousse, shaved white chocolate, sausage links 17

APRICOT CROISSANWICH prosciutto, fresh mozzarella, lemon dressed arugula, hot honey mascarpone, hot cherry pepper slices, dusted powdered sugar, strawberry arugula salad 19

FISH & GRITS fried haddock, smoked gouda Old Bay grits, charred succotash (corn, red bell pepper, red onion), malt vinegar butter, micro greens 24

STEAK & EGGS bistro filet*, potato, asparagus & onion hash, poached eggs*, arugula, chive chili Hollandaise, scallions 31

DESSERT FOR BREAKFAST

BANNOCK & BERRY TRIFLE Strawberry cheesecake mousse, shortbread crumble, whipped mascarpone, fresh strawberries, balsamic reduction 13

BELLA MOON Cannoli cream topped brownie, whipped cream, chocolate shavings 12

STRAWBERRY CREME BRULEE 10

BUBBLES!

MIMOSA FLIGHT blackberry lavender, guava mint, watermelon basil, mango thyme 16

RUFFINO PROSECCO ITALY 9/30

JULES LOREN CUVÉE ROSE BRUTE 27

MOËT & CHANDON IMPERIAL BRUTE CHAMPAGNE 54

***SOME SAY BRUNCH WITHOUT BOOZE
IS JUST SAD LATE BREAKFAST***

*\$5 COCKTAIL SPECIALS...
Bloody Mary, Screwdriver,
Mimosa, Brandy Milk Punch*

9 E QUEENS WAY, DOWNTOWN HAMPTON VA 23669

VENTUREKITCHENANDBAR.COM

PH: 757-325-8868

*The above starred items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of six or more.

VENTURE ON

NEW FEATURE MENU: *Beltane Blooms & Brine*. This menu takes inspiration from the ancient spring festival of Beltane, traditionally marked by bonfires, flowers, and the energy of renewal. You'll see fresh strawberries, herbs, and vegetables alongside pickled, smoked, and roasted flavors. Here through June 2.

HAPPY BIRTHDAY TO US! We're turning 13 year old on Saturday May 23rd so we're throwing ourselves a Birthday Party! On that Friday and Saturday we'll be serving a few dishes and cocktails from our very first menu along with some tasty birthday treats. It's a kind of a How It Started / How It's Going theme. And you'll get to help! Stay tuned for details...

STASH RELEASE DAY (THIRD THURSDAYS): May 21st drops Joseph Magnus Cigar Blend Batches 454 & 469, Penelope Rio, Woodford Masters Nos. 20 & 21, Penelope Founders Reserve, Little Book 9, and Parkers Heritage 11yr.

Invite friends and make it your monthly bourbon ritual. More Info: VentureKitchenAndBar.com/stash.

\$6 MARTINI MONDAY

With half off the new Pizza of the Week

TACO TUESDAY

Half off the Taco & Tequila of the Month
AND that tequila's curated cocktails
AND our classic Tommy's Margarita

WINE/2 TUESDAY

Half off all bottles of wine

WHISKEY WEDNESDAY

Half off select pours & flights
VentureKitchenAndBar.com/stash

SUNDAY BRUNCH

\$5 Mimosas, Bloody Marys,
Screwdrivers, & Brandy Milk Punch

BOOKMARK OUR MENU

Refresh the linked PDF to get the latest
VentureKitchenAndBar.com/menus

TACO OF THE MONTH

HALF PRICE on Tuesday nights

SOLEFIRE PASTOR al pastor pork, pineapple pico, pickled carrots, lime crema, micro cilantro 7

PIZZA OF THE WEEK 5/4-5/10

HALF PRICE on Monday nights

THE OBI ONE garlic oil, fontina, pepperoni, bacon, pineapple, hot pepper relish, goat cheese, chimichurri, micro cilantro 18

DRAFTS

PERONI Lager, 5.1% 7

STELLA ARTOIS Lager, 5.2% 7.5

SLY CLYDE SUBMERSIVE Hard Cider, 6.7% 9

STARR HILL VA PEACHES American Wheat Ale, 5.1% 8.5

OSKAR BLUES NEON RODEO Slightly Sour Fruited Ale 4.3% 8

FROTHY MOON SWEET LILY Irish Red, 6% 8

LEGEND Brown Ale, 6% 8

ST GEORGE Porter, 5% 8

ALEWERKS SUPERB IPA, 6.3% 8.5

TRIPLE CROSSING FALCON SMASH IPA, 7% 10

NEW REALM HAZY LIKE A FOX Hazy IPA, 6.4% 8.5

NEW HOLLAND DRAGON'S MILK Bourbon Barrel-Aged Stout, 11% 15

TEQUILA OF THE MONTH

Half off during Taco Tuesday

TEQUILA: DON FULANO FUERTE BLANCO

The original overproof; one of a kind, it is profoundly aromatic, full of spice and flavor and yet mellow with floral glimmers of jasmine and orange blossom. One for the connoisseur and epicurean, to sip neat or in a cocktail. 1.5oz shot \$19. Get it as a 2oz **Margarita**, **Tommy's Margarita**, **Paloma**, or **Mule** \$27.5.

COCKTAIL: DON DAISY

Don Fulano Fuerte Blanco, Grand Marnier, lemon juice, agave, up, lemon wheel garnish \$24

COCKTAIL: ZINGARO

Don Fulano Fuerte Blanco, lime juice, fennel sesame syrup, Angostura bitters, Fee Brothers Fee Foam, garnished with black sesame, fennel, & a twist of lime \$27

LEGACY TEQUILAS

20% off during Taco Tuesday

Shown below is a full price 1.5oz pour

CALIROSA ROSA BLANCO 100% blue agave aged in California red wine barrels 13

CANTERA NEGRA SILVER earthy with a bit more sweetness than other tequilas, spicy finish 13

MARACAME ANEJO well-regarded sipper with lively aromas and flavors 18

MIJENTA BLANCO intense aromas of cooked agave, vanilla and caramel; floral and fruity notes of cantaloupe and peaches 13

FEATURE MENU



BELTANE BLOOMS & BRINE

Through June 2

Full menu also available

Journey 14 | Excursion 01

Venture On Year 14

COCKTAILS

HARBOR BLOOM

Citadelle Jardin d'Ete gin, Aperol, St~Germain, grapefruit juice, yuzu lemonade, cucumber & orange wheel garnish 16

ONE LAST DRINK

Mezcal, Aperol, lemon juice, simple syrup, Fee Brothers Fee Foam, nutmeg, king cube 12

WATERMELON BRINE

Bacardi rum, muddled mint, salted watermelon simple syrup, lime juice, up, mint garnish 11

SMALLER BITES

HAWTHORN'S HEART SALAD

Baby greens, bacon, strawberries, cucumber, herb goat cheese, red onion, candied walnuts, blush vinaigrette 16

PRIMROSE SHRIMP BRUSCHETTA

Ciabatta, smoky lemon garlic tomatoes, onion, shaved Parmesan, baby shrimp, balsamic glaze, fresh basil 17

SIDHE EGG ROLLS

Black beans, tomatoes, bell pepper, jalapeno, corn, black olives, cilantro, Monterey Jack, bloom sauce 18

FIRELIGHT SHAWARMA NACHOS

Fried pita, shawarma chicken, cucumber, pickled red onion, goat cheese, sliced hot cherry peppers, scallion, lemon crema, cilantro 18

BELFIRE ROASTED OYSTERS

Chipotle bourbon butter, chives 21

* Starred items may be cooked as you like. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

MAINS

ITALIAN ROSE SANDWICH

Toscana salami, Italian rosemary ham, crispy pancetta, smoked provolone, fresh mozzarella, roasted yellow tomatoes, giardiniera, alfalfa bean sprouts, pesto aioli, fries 21

BELENUS SMASH

Ground Wagyu patties, bacon, sweet onion jam, pepper jack cheese, fried green tomato, brown sugar Dijon, tots 22

THE SALTED PETAL PRIMAVERA

Blackened tuna steak*, fresh orecchiette, zucchini, asparagus, red onion, chili butter sauce, fresh basil 34

DERBY PORK CHOP

Bone in bourbon BBO'd pork chop*, charred corn hash (corn, zucchini, onion, red bell pepper, diced potatoes) 39

DESSERTS

BANNOCK & BERRY TRIFLE

Strawberry cheesecake mousse, shortbread crumble, whipped mascarpone, fresh strawberries, balsamic reduction 13

BELLA MOON

Cannoli cream topped brownie, whipped cream, chocolate shavings 12

SPRING/SUMMER DESSERT: **STRAWBERRY CREME BRULEE** 10

Beltane is an ancient spring festival of fire, protection, and the promise of growth. As we step into our 14th year, we celebrate that balance, protecting what we've built over 13 years while pushing toward what's next.



STASH RELEASE DAY → MAY 21, 2026

- Top-tier bottles we've held back from our Allocated Liquor Stash.
- Released each month as two curated flights offered at 25% off for the day.
- Additional pours are full price.
- Keep up with the current lineup: VentureKitchenAndBar.com/stash



Curated Flights · Third Thursday

NEW FLIGHTS RELEASED THE THIRD THURSDAY OF EACH MONTH

Flight pricing reflects the 25% Stash Release Day discount.

Additional pours are full price as shown.

Turn your 2oz pour into an Old Fashioned +\$2 more or a Manhattan +\$4.

NUM		PROOF	2oz 1oz 1/2oz
FINISHED & EXPRESSIVE \$42.38			
58	Joseph Magnus Cigar Blend Batch 454 "Ginger Spice and Everything Nice"	112.92	61.5 30.75 15.5
65	Penelope Bourbon Rio Double Cask Finish	98	40 20 10
41A	Woodford Reserve Masters Collection Sweet Oak, Ltd Ed Series No. 21	110.4	57.5 28.75 14.5
41B	Woodford Reserve Masters Collection Madeira Cask Finish, Ltd Ed Series No. 20	90.4	57.5 28.75 14.5
BOLD & STRUCTURED \$49.88			
58a	Joseph Magnus Cigar Blend Batch 469 "Pepper Pot"	111.8	61.5 30.75 15.5
9	Little Book Chapter 9 "None for Granted"	121.8	53.5 26.75 13.5
79	Parkers Heritage Collection 11yr Cask Strength 19th Edition	122.5	80 40 20
61a	Penelope Estate Collection Founders Reserve 13yr	121.4	61.5 30.75 15.5

INVITE SOME FRIENDS AND MAKE IT YOUR MONTHLY BOURBON RITUAL

\$6 MARTINI MONDAY

Monday May 4, 2026

Start your week the right way!
Indulge in an array of custom made martinis.
Four staples plus one new creation each week.
Each just \$6 Mondays 4-9pm.

COFFEE TINI vodka, coffee, coffee liqueur, Baileys, coffee beans

FRENCH MARTINI vodka, Chambord, pineapple juice

HOT & DIRTY vodka or gin, vermouth, jalapeno, olive juice,
olive

LAVENDER FIELDS gin, lavender syrup, fresh mint, lime juice

THIS WEEK ONLY: JEDI MIND TRICK Smirnoff Orange
vodka, velvet falernum, blue curacao, white cranberry, lime
juice, orange bitters, candied orange peel garnish ~~\$12~~ \$6

HALF OFF #VKBPIZZAOFTHWEEK

Be among the first to try our new
pizza of the week for HALF PRICE.
Mondays 4-10pm. Dine in only.

THE OBI ONE garlic oil, fontina, pepperoni, bacon, pineapple,
hot pepper relish, goat cheese, chimichurri, micro cilantro ~~\$18~~
\$9

TACO OF THE MONTH

MAY

SOLEFIRE PASTOR \$7

al pastor pork, pineapple pico,
pickled carrots, lime crema, micro cilantro

TEQUILA OF THE MONTH:

DON FULANO FUERTE BLANCO \$19 1.5oz shot

Get it as a 2oz Margarita, Tommy's Margarita, Paloma, or Mule \$27.5

The original overproof; one of a kind, it is profoundly aromatic, full of spice and flavor and yet mellow with floral glimmers of jasmine and orange blossom.

One for the connoisseur and epicurean, to sip neat or in a cocktail.

DON DAISY \$24

Don Fulano Fuerte Blanco, Grand Marnier, lemon juice,
agave, up, lemon wheel garnish

ZINGARO \$27

Don Fulano Fuerte Blanco, lime juice, fennel sesame syrup,
Angostura bitters, Fee Brothers Fee Foam,
garnished with black sesame, fennel, & a twist of lime

ELEVATE YOUR TACO TUESDAY

All of the above plus our classic

TOMMY'S MARGARITA

(Lunazul Blanco, agave nectar, lime juice)

HALF OFF ON TACO TUESDAYS!

WHISKEY WEDNESDAY

HALF PRICE 11AM-9PM! WE'RE OPEN UNTIL 10PM.

Discounted 2oz | 1oz | 1/2oz pour prices listed.
Old Fashioned +\$2. Manhattan \$4. Flight +\$2.

TASTING NOTES 5/6/26:

8. Blood Oath Bourbon Pact No.11, p98.6: A complex blend with rich dried fruit, spice, and a smooth, layered finish. 20.75 | 10.38 | 5.25

53. Bulleit Bourbon Single Barrel, p104: High-rye spice balanced by caramel, toasted oak, and a dry finish. 12 | 6 | 3

11. E H Taylor Jr. Single Barrel Bourbon, p100: Rich and classic with vanilla, dark fruit, and firm oak balanced by warm spice. 18.75 | 9.38 | 4.75

29a. Knob Creek Cask Strength Single Barrel Select (VABC), 9yr 9mo, p116.5: Big and bold with roasted peanut, caramel, and powerful oak spice. 11.25 | 5.63 | 2.88

33. Reservoir Rye Whiskey, p100: Bold and spicy with toasted grain, black pepper, and a long warm finish. 16 | 8 | 4

67. Sazerac Rye 6yr Sazerac Single Barrel Select (VABC) Barrel #012, p90: Classic rye spice with cinnamon, citrus, and a smooth, dry finish. 8 | 4 | 2

TASTING NOTES 5/13/26:

5. Basil Hayden 10 Year Bourbon, p80: Light and elegant with vanilla, soft oak, and a gentle peppery finish. 13.25 | 6.63 | 3.38

7. Blanton's Single Barrel Bourbon, p93: Smooth and refined with caramel, citrus peel, and baking spice. 12 | 6 | 3

10. Buffalo Trace Bourbon, p90: Smooth and approachable with vanilla, caramel, and a touch of spice. 6 | 3 | 1.5

13. E H Taylor Jr. Small Batch Whiskey, p100: Balanced and approachable with caramel, sweet corn, and classic oak spice. 9.25 | 4.63 | 2.38

24. Four Roses Private Selection Barrel Strength, Warehouse No. VW, Barrel No. 17-5 W, p120.2: Bright and layered with red fruit, baking spice, and toasted oak. 14.75 | 7.38 | 3.75

27a. High West A Midwinter Nights Dram Act 12, Scene 7, p98.6: A rye finished in wine barrels with dried fruit, baking spice, and a smooth, warming finish. 18 | 9 | 4.5



SHAREABLES

HOUSE MADE TOTS spicy mayo 9 V GF

MEATBALLS three braised Wagyu and Italian sausage meatballs, blackberry chipotle chili glaze, toasted almonds, fresh herbs 12 GF

PORK BELLY sugar spiced apple, honeycomb 10 GF

TEMPURA ONION RINGS honey drizzle, smoked Maldon salt, Aleppo pepper flakes 12 V GF

CRAB RANGOON DIP a creamy, crabby, cheesy dip served with wonton chips 15 G^o

SEARED TUNA* WONTONS slaw, pickled carrot, cucumber wasabi aioli, sweet soy, sesame seeds, micro cilantro 16

CRISPY EGGPLANT STACK fried eggplant, tzatziki verde, Campari tomatoes, artichoke, red onion, olives, bell pepper, chipotle goat cheese 16 V

SPICY SICHUAN SHRIMP udon noodles, snap peas, red onion, wild mushrooms, green onions, micro cilantro, lime wedge 19

PORK RIB TIPS strawberry ginger BBQ, sesame seeds, pickled red cabbage 17 GF

CAPRESE GNOCCHI pan fried ricotta filled gnocchi, heirloom tomato, fresh mozzarella, basil, baby greens, fig balsamic reduction 17 V

VEGETABLE SAMOSAS Indian spiced vegetables wrapped in filo, spicy mango honey yogurt 16 V

NEON MARKET FRIES ginger yuzu miso, hot honey, smoked Aleppo salt, scallions 13 V GF

STRAWBERRY CREME BRULEE 10 V GF

SALADS

GREEN APPLE & PORK BELLY baby greens, sliced apple, roasted pork belly, candied walnuts, shaved Parmesan, clover honey vinaigrette 16 GF

GREEK mixed greens, feta, cucumber, bell pepper, red onion, Kalamata olives, Campari & sun dried tomatoes, roasted yellow tomato, balsamic vinaigrette 16 V^{2o} GF

CAESAR romaine, shaved Parmesan, croutons, Caesar dressing 8/12 G^o

MARKET FRIED CHICKEN crispy baby romaine, cherry tomatoes, cucumber, red onion, red bell pepper, bacon, shredded cheddar, sunflower seeds, dill pickle ranch 21

HOUSE lettuce, tomato, cucumber, red onion, pickled carrot, croutons, & your choice of house made dressing 8/12 V^{2o} G^o

Add... Fried or Grilled Chicken \$6, Fried or Broiled Icelandic Cod \$8, Fried or Broiled Shrimp \$10

House Dressings... Caesar GF, Ranch V GF, Clover Honey Vinaigrette V GF, Balsamic Vinaigrette V² GF

NEW FOR THE SUMMER!

SHAKEN SWEET TEA OR LEMONADE (N/A)
Choose your flavor: Sour Cherry Lime,
Blackberry Lavender, Guava Mint 5

FROZEN CLASSIC COCKTAILS
Classic cocktails, reimagined for summer
You can even take one to go!

PIZZAS

WE MAKE OUR PIZZA DOUGH IN HOUSE
& BAKE IT IN OUR BRICK LINED OVEN



Make it a gluten free crust for \$6 more.

MEAT-ZA red sauce, pepperoni, bacon, Wagyu and Italian sausage meatball, Italian sausage, mozzarella 19 G^o

BBQ CHICKEN BBQ sauce, chicken, cheddar, mozzarella, red onion, bacon, cilantro 18 G^o

SUPREME red sauce, Italian sausage, pepperoni, green pepper, black olives, red onion, roasted red tomato, mozzarella, shredded Parmesan 18 G^o

PEPPERONI red sauce, pepperoni, mozzarella 16 G^o

FIVE CHEESE red sauce, fresh mozzarella, cheddar jack, herbed ricotta, goat cheese, cheddar 17 V G^o

WILD MUSHROOM garlic olive oil, mozzarella, herbed ricotta, caramelized onion, a blend of sautéed wild mushrooms, fresh parsley, finished with truffle oil 17 V G^o

GREEN GODDESS pesto (sans nuts), herbed ricotta, spinach, artichoke, caramelized onion, mozzarella, shredded Parmesan, fresh herbs, basil olive oil drizzle 19 V G^o

HAZY HAWAIIAN pineapple habanero sauce, bacon, pineapple, mozzarella, Roma tomato, jalapeno 19 G^o

CLASSIC MARGHERITA red sauce, fresh basil, fresh mozzarella, olive oil 15.5 V G^o

GREAT WHITE white sauce, herbed ricotta, white cheddar, goat cheese, mozzarella 17 V G^o

FIRE ISLAND HONEY garlic oil, fresh mozzarella, shredded provolone, hot soppressata, Toscano salami, fire roasted pineapple, red bell pepper, red onion, fresh basil, honey sriracha, scallions 18 G^o

ORTOLANA red sauce, cherry tomatoes, green bell pepper, red onion, wild mushrooms, hot cherry peppers, shredded mozzarella, pecorino Romano, chives, fennel pollen 18 V G^o

TACOS

FLOUR TORTILLAS GRIDDLED TO ORDER

For gluten-free, swap in a fresh corn tortilla.

NASHVILLE HOT fried chicken tenders, coleslaw, Nashville hot sauce, chives 6

STEAKHOUSE filet tips, sautéed mushroom & onion, baby greens, goat bleu cheese, fried shallot 9 G^o

PORK BELLY yakiniku sauce, green cabbage, pickled carrot, jalapeno, pickled red onion, cilantro 6 G^o

BAJA FISH fried Icelandic cod, coleslaw, Baja sauce, fresh chives 7

STICKY SHRIMP sticky white rice, fried popcorn shrimp, teriyaki sweet soy sauce, pickled red cabbage, sesame seeds, scallions, cilantro 7

MANGO BLACK BEAN shredded cabbage, avocado, pickled red onion, honey sriracha, cilantro 5.5 V^{2o} G^o

SEARED TUNA* slaw, jalapenos, avocado, pickled red onion, sriracha aioli, sesame seeds, micro cilantro 7.5 G^o

CRISPY EGGPLANT hummus, pickled red onion, baby greens, feta, chili oil, micro cilantro 6.5 V G^o

Please let us know of any dietary restrictions when you place your order. Although our gluten-free items are made with gluten-free ingredients and we do our best to control gluten contamination, we cannot guarantee that our gluten-free items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Our fryer is used to fry gluten containing items.

GF Gluten Free G^o Gluten Free Option Available V Vegetarian (lacto-ovo) V² Vegan V^{2o} Vegan Option Available

*Items may be cooked as you like. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CLASSIC COCKTAILS

YOU CAN'T GO WRONG

FROZEN CLASSICS Rotating classics, made with premium cocktail blends—not the neon slushies you're thinking of. You can even take one to go!

MARTINI gin or vodka with dry vermouth, up 9

VENTURE OLD FASHIONED Four Roses bourbon, Peychaud's & Angostura bitters, simple syrup, king cube, orange twist, Amarena cherry garnish 12. Wood smoke it +\$1.

VENTURE MANHATTAN Woodford Reserve rye, sweet vermouth, black walnut bitters, up, Amarena cherry garnish 15.5

ESPRESSO MARTINI Absolut vodka, Kahlua, chilled espresso, up, coffee beans 15

FRENCH 75 prosecco, gin, Cointreau, lemon juice, up 11

MULE VARIATIONS all start with Goslings ginger beer, lime juice, lime wedge garnish 10

- **Moscow:** Sobieski vodka
- **Kentucky:** Evan Williams bourbon
- **Mexican:** Lunazul blanco tequila

PAINKILLER Pusser's rum, pineapple juice, orange juice, Coco Lopez, nutmeg 13

MARGARITA Lunazul tequila blanco, triple sec, house sour, lime wedge garnish 11

MOJITO rum, muddled mint, lime juice, simple syrup, mint & lime garnish 11

Flavor It! +\$1
Blackberry
Mango
Peach
Raspberry
Strawberry
Watermelon

MOCKTAILS (N/A)

TROPICAL PUNCH pineapple juice, orange juice, sour mix, orgeat, grenadine, orange wheel/mint/Maraschino cherry garnish 8

WATERMELON BASIL COOLER watermelon & basil simple syrups, lemon juice, lemon-lime soda, lemon wheel garnish 7

BERRY MINT POP strawberry simple syrup, muddled mint, lime juice, lemon-lime soda, strawberry boba 8

PINEAPPLE GINGER FIZZ pineapple juice, orange juice, ginger simple syrup, soda water 7

SHAKEN SWEET TEA OR LEMONADE Choose your flavor: Sour Cherry Lime, Blackberry Lavender, Guava Mint 5

WINES

RUFFINO PROSECCO ITALY 9/30

CASTEGGIO MOSCATO ITALY 8/26

CAPOSALDO PINOT GRIGIO ITALY 8.5/28

MAISON LEGRAND SAUVIGNON BLANC FRANCE 9/30

THE LITTLE SHEEP CHARDONNAY FRANCE 9/30

CONO SUR PINOT NOIR CHILE 9/30

TROUBLEMAKER RED BLEND CA 11/36

AUSTIN HOPE PASO ROBLES NV CABERNET SAUVIGNON CA 13.5/44

BOTTLE ONLY FRENCH WINES

HERE UNTIL THEY'RE GONE. NO DISCOUNTS.

JULES LOREN CUVÉE ROSE BRUTE 27

MOËT & CHANDON IMPERIAL BRUTE CHAMPAGNE 54

LAVENDETTE ROSE 28

CELILIER COTES DU RHONE 28

CRAFT COCKTAILS

BE ADVENTUROUS



THE VENTURE our award winning house cocktail... Lunazul blanco tequila, fresh jalapeño, muddled cilantro, cucumber, lime juice, simple syrup, lime garnish 11

BUFFALO TAIL Buffalo Trace bourbon, allspice dram, lime juice, simple syrup, Angostura bitters, king cube, orange peel garnish 16

STRAWBERRY BLOSSOM house infused strawberry vodka, triple sec, lemon juice, simple syrup, prosecco, lemon garnish 10

BLACKBERRY LAVENDER COLLINS vodka, blackberry & lavender simple syrups, lemon juice, lemon wheel & blackberry garnish 10

PINEAPPLE COSMO house infused pineapple vodka, triple sec, lime juice, pineapple juice, splash of cranberry, up, orange wedge garnish 11

ROSEMARY LAVENDER gin or vodka, lavender simple syrup, lemon juice, rosemary garnish 10

THE SCIENTIST Bombay Sapphire gin, St~Germain, lemon & lime juices, rosemary simple syrup, rosemary garnish 13

FIGGIN DELICIOUS Drumshanbo Italian Fig & Laurel gin, muddled mint, lemon juice, ginger simple syrup, Fee Brothers Fee Foam, Angostura bitters, up, lemon wheel & mint garnish 15

MANGO MIRAGE Planteray Cut & Dry Coconut rum, mango simple syrup, lime juice, Fee Brothers Fee Foam, prosecco, mango boba pearls 15

TIKI DRIFT Planteray Stiggins' Fancy Pineapple rum, triple sec, pineapple juice, lime juice, Coco Lopez, orgeat, Angostura bitters, orange wheel/mint/ Maraschino cherry garnish 15

BOTTLES & CANS

ATHLETIC BREWING RUN WILD N/A IPA (Connecticut, 0.4% ABV, 35 IBU) a blend of five Northwest hops, balanced with specialty malt; only 65 calories 5.5

STELLA ARTOIS LIBERTE N/A LAGER (Belgium, 0.0% ABV) offers the full flavor of the original Stella Artois with a floral aroma, balanced malt sweetness, & crisp hop bitterness 7

SAMUEL SMITH ORGANIC PERRY SPARKLING PEAR CIDER (England, 5.0% ABV) 7.5

BLUE MOON BELGIAN WHITE (America, 5.4% ABV, 9 IBU) wheat beer brewed with Valencia orange peel for a subtle sweetness & bright, citrus aroma 6

DAURA DAMM GLUTEN-REMOVED LAGER (Barcelona, 4.8% ABV) the world's most award-winning gluten-removed beer 5.5

DEVIL'S BACKBONE VIENNA LAGER (Roseland, 5.2% ABV, 18 IBU) 7

GUINNESS DRAUGHT STOUT (Ireland, 4.2% ABV) 7

COMMONWEALTH BIG PAPI DOUBLE INDIA PALE ALE (Virginia Beach, 8% ABV, 61 IBU) big, round, hoppy; full of fruit & dank; hazy & super juicy with low bitterness, 16oz can 10

THE USUALS: Bud Light, Coors Light, Miller Lite 4.5; Michelob Ultra 5; Corona 5.5; Modelo Especial, Yuengling Lager 6

JOIN US FOR SUNDAY BRUNCH

Featuring \$5 Cocktail Specials: Bloody Mary, Screwdriver, Mimosa, Brandy Milk Punch

Weekly Brunch Specials are posted to socials:

Facebook/Insta @VentureKitchenAndBar

Web VentureKitchenAndBar.com



VENTURE'S ALLOCATED LIQUOR STASH

APRIL 29, 2026

POUR SIZE

Allocated liquors are 2oz pours. We can also pour 1oz in a Glencairn or a flight of 1/2 oz pours

- We hope you enjoy our little collection! We're open to suggestions.
- Refresh your browser to make sure you have the latest list!
- Keep up to date on FB, Insta, and www.venturekitchenandbar.com/stash
- Find us in Downtown Hampton Virginia at 9 E Queens Way.

TERMINOLOGY

GET WITH THE PROGRAM

- NEAT** pure spirit served room temp
- CUBE** pure spirit poured over a single large block of ice
- ROCKS** pure spirit poured over ice cubes
- FLIGHT** choose three or four 1/2 oz pours +\$2
- BACK** water or ice in a small glass on the side
- SMOKED** smoke it with cherry, oak, or hickory +\$1

GLENCAIRN we use a Glencairn glass for our 1 oz pours and flights; its tapered mouth captures more of the liquor's aroma, allowing you to experience more concentrated notes on your nose while it's bulbous body allows you to admire the body of the liquor

MAKE IT A COCKTAIL It's ok... we're not bourbon snobs **Old Fashioned** +\$2, **Manhattan** +\$4

BOURBON & WHISKEY 2 oz | 1 oz | 1/2 oz

- 1792 Sweet Wheat Bourbon, p91.2 17.5 | 8.75 | 4.5
- 1792 Single Barrel Bourbon, p98.6 20 | 10 | 5
4. Bardstown Bourbon Co Double Barreled Discovery Series #13, p110.8 44 | 22 | 11
5. Basil Hayden 10 Year Bourbon, p80 26.5 | 13.25 | 6.75
7. Blanton's Single Barrel Bourbon, p93 24 | 12 | 6
- 7a. Blanton's Single Barrel Barrel Select (VABC) Bourbon, p93 24 | 12 | 6
8. Blood Oath Bourbon Pact No.11, p98.6 41.5 | 20.75 | 10.5
73. Bombergers Declaration Kentucky Bourbon, 2025, Bottle 1239 of 2638, p108 52 | 26 | 13
10. Buffalo Trace Bourbon, p90 12 | 6 | 3
53. Bulleit Bourbon Single Barrel Non-chill filtered, p104 24 | 12 | 6
12. E H Taylor Jr. Barrel Proof Bourbon, Batch 14, p127.4 53.5 | 26.75 | 13.5
11. E H Taylor Jr. Single Barrel Bourbon, p100 37.5 | 18.75 | 9.5
13. E H Taylor Jr. Small Batch Whiskey, p100 18.5 | 9.25 | 4.75
15. Eagle Rare 10 Year Bourbon, p90 13.5 | 6.75 | 3.5
17. Elijah Craig Single Barrel Barrel Proof, 8 Year, Barrel 7385381, p122 26.5 | 13.25 | 6.75
23. Elmer T Lee Bourbon, p90 34.5 | 17.25 | 8.75
24. Four Roses Private Selection Barrel Strength, Warehouse No. VW, Barrel No. 17-5 W, p120.2 29.5 | 14.75 | 7.5
76. Green River Straight Single Barrel Cask Strength Sour Mash Bourbon (VABC), p126 22 | 11 | 5.5
29. Knob Creek 12 Year Bourbon, p100 22.5 | 11.25 | 5.75
- 29a. Knob Creek Cask Strength Single Barrel Select (VABC), 9yr 9mo, p116.5 22.5 | 11.25 | 5.75
52. Maker's Mark Wood Finishing Series, The Keepers Release 2025, p109.3 26.5 | 13.25 | 6.75
78. Old Charter Finest Oak (Buffalo Trace Distillery), p95 28 | 14 | 7
30. Old Forester Single Barrel Barrel Strength 8yr, Whse. I, Fl 7 (VKB Exclusive Pick 2024), p130.9 32 | 16 | 8
72. Peerless Single Barrel Barrel Proof (VKB Exclusive Pick 2025), p110.3 36 | 18 | 9
71. Penelope Cigar Sessions Chapter 01, p101 26.5 | 13.25 | 6.75
65. Penelope Cooper Series Havana Bourbon, p93 26.5 | 13.25 | 6.75
61. Penelope Estate Collection Omega 11yr finished in French oak barrels, p109.8 41.5 | 20.75 | 10.5
74. Shenks Homestead Sour Mash Whiskey, 2025, Bottle 2008 of 2612, p91.2 45.5 | 22.75 | 11.5
35. Stagg Bourbon, Barrel Proof, Batch 23B, p127.8 29.5 | 14.75 | 7.5
- 37a. Stagg Bourbon, Barrel Proof, Batch 23C, p125.9 29.5 | 14.75 | 7.5
36. Stagg Bourbon, Barrel Proof, Batch 25A, p126.5 29.5 | 14.75 | 7.5
37. Stagg Bourbon, Barrel Proof, Batch 25B, p126.9 29.5 | 14.75 | 7.5
38. Stagg Bourbon, Barrel Proof, Batch 25D, p129.2 29.5 | 14.75 | 7.5
- 38a. Stagg Bourbon, Barrel Proof, Barrel Select (VABC), p131.8 32 | 16 | 8
102. George T. Stagg Kentucky Straight Bourbon Whiskey BTAC 2024, Age 15 yrs 2 mo, p136.1 72 | 36 | 18
68. Wild Turkey 101 8 Year Old Bourbon, p101 20 | 10 | 5
- 68a. Wild Turkey Kentucky Spirit Bourbon Single Barrel 8/27/25 Barrel 3763, Whs CN-D, Rick 40, p101 21.5 | 10.75 | 5.5
41. Woodford Reserve Double Oaked, Barrel Proof, Barrel Select (VKB Exclusive 2025), p95.99 32 | 16 | 8

RYE 2 oz | 1 oz | 1/2 oz

14. E H Taylor Jr. Straight Rye Whiskey, p100 37.5 | 18.75 | 9.5
- 27a. High West A Midwinter Nights Dram Act 12, Scene 7, p98.6 36 | 18 | 9
27. High West A Midwinter Nights Dram Act 13, Scene 9, p98.6 38 | 19 | 9.5
- 60a. Michters U S 1 Barrel Strength Rye Whiskey, Barrel 25B0555, p112 41.5 | 20.75 | 10.5
33. Reservoir Rye Whiskey, p100 32 | 16 | 8
69. Rittenhouse Rye Private Single Barrel (VABC), Rick IK/Fl 4, Barreled 20198, p100 13.5 | 6.75 | 3.5
67. Sazerac Rye 6yr Sazerac Single Barrel Select (VABC) Barrel #012, p90 16 | 8 | 4
104. Thomas H. Handy Sazerac Straight Rye Whiskey BTAC 2024, Age 6 years 3 months, p127.2 44 | 22 | 11
75. Whistlepig 10 Year Single Barrel Rye 10yr (VABC) Barrell 226000, p111.5 29.5 | 14.75 | 7.5

SUNDAY BRUNCH 10AM-2PM

*Bacon & eggs you can do at home.
Be a little adventurous...*



THE REGULARS

ON THE MENU EVERY WEEK

SWEETS BASKET cream puffs, chocolate caramel filled donuts, beignets, mango cream éclair, apricot croissant 17

TOMATO AND ASPARAGUS QUICHE sliced tomatoes, asparagus, red onion, mozzarella, parmesan, fresh basil, pinsa bread crust, fresh fruit 16

QUEEN'S PLATE raspberry bear claw, scrambled eggs, sausage links, fresh fruit 15

FRENCH TOAST blueberry compote, whipped cream, bacon 14.5

CORNED BEEF HASH house corned beef, fried potatoes, country gravy, two sunny side up eggs* 17

FRIED CHICKEN BENEDICT buttermilk biscuits, slow poached eggs*, Hollandaise, arugula salad, tots 16

SAUSAGE, BISCUITS, & GRAVY sausage patties, house buttermilk biscuits, country gravy, two sunny side up eggs* 15

BRUNCH COCKTAILS

FROZEN CRAFT COCKTAILS Ask what we're churning up today. You can even take one to go!

FRENCH 75 prosecco, gin, Cointreau, lemon juice, up 11

BLACKBERRY LAVENDER COLLINS vodka, blackberry & lavender simple syrups, lemon juice, lemon wheel & blackberry garnish 10

MOJITO rum, muddled mint, lime juice, simple syrup, mint & lime garnish 9. Flavor It! +\$1: Blackberry, Mango, Peach, Raspberry, Strawberry, Watermelon

THE HARD START Borghetti espresso liquor, Smirnoff Vanilla vodka, crème de cacao, espresso, heavy cream 11

SHAKEN SWEET TEA OR LEMONADE (N/A) Pick your flavor: Sour Cherry Lime, Blackberry Lavender, Guava Mint 5

TROPICAL PUNCH (N/A) pineapple juice, orange juice, sour mix, orgeat, grenadine, orange wheel/mint/Maraschino cherry garnish 8

JUST VISITING

NEW ITEMS EACH WEEK - **MAY 3, 2026**

RASPBERRY STUFFED FRENCH TOAST vanilla mousse, whipped cream, bacon 16

BACON QUESADILLA scrambled eggs, cheddar jack, jalapeno, red onion, black olives, pineapple pico, micro cilantro, lime crema 17

NASHVILLE HOT CHICKEN BENEDICT poached eggs*, Hollandaise, pickles, scallions, fruit, biscuit 18

BRISKET HASH fried potato, onion, bell pepper, corn, cherry tomatoes, hot peppers, chimichurri, sunny side up egg* 23

DESSERT FOR BREAKFAST

VEGA'S FIREBALL chocolate cremosa, Fireball reduced raspberries, whipped cream 13

STARDUST HARVEST carrot cake bread pudding, raisins, candied walnuts, salted caramel cream cheese whip 12

STRAWBERRY CREME BRULEE 10

***SOME SAY BRUNCH WITHOUT BOOZE
IS JUST SAD LATE BREAKFAST***

\$5 COCKTAIL SPECIALS...

*Bloody Mary, Screwdriver,
Mimosa, Brandy Milk Punch*

9 E QUEENS WAY, DOWNTOWN HAMPTON VA 23669

VENTUREKITCHENANDBAR.COM

PH: 757-325-8868

*The above starred items may be undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% gratuity will be added to parties of six or more.