

SUNDAY BRUNCH 10AM-2PM

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



THE REGULARS

ON THE MENU EVERY WEEK

CHURRO WAFFLE STICKS if you just can't wait to eat... share a plate of crispy cinnamon & sugar goodness 10

FRENCH TOAST blueberry compote, whipped cream, bacon 14.5

CORNER 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

SMOKED SALMON BOWL sweet baby kale, smoked salmon, pickled red onion, cucumber, capers, roasted pineapple, whipped cream cheese, mixed berries, clover honey vinaigrette, toasted bagel 22 ^{GO}

SIDES

TOAST, BISCUIT, COUNTRY GRAVY, HOLLANDAISE, BACON, SAUSAGE LINKS, SAUSAGE PATTIES, TOTS, ARUGULA SALAD \$5

2 SUNNY SIDE UP* OR SLOW POACHED EGGS* \$4

CHEESY EGGS \$6 SIDE CAESAR OR HOUSE SALAD \$8

JUST VISITING

NEW ITEMS EACH WEEK - **APRIL 21, 2024**

CHICKEN SALAD CROISSANWICH arugula, tomato, onion, berry kale salad 17

DENVER EGGS BENEDICT biscuit, Canadian bacon, cheesy eggs w/ peppers and onions, Hollandaise, fried potatoes 18

STEAK GORDITAS sliced flank steak*, scrambled eggs, lettuce, shredded cheddar, mango pico de gallo 19

BRUNCH BURGER SMASH bacon, caramelized onions, cheddar, sunny side up egg*, fancy sauce, fries 22

DESSERT FOR BREAKFAST

ITALIAN LEMON CREAM CAKE whipped cream 11

SKILLET CHOCOLATE CHIP COOKIE SUNDAE vanilla gelato, fudge sauce, cherry 11

PORT STRAWBERRY SHORTCAKE sweet biscuit, sugared strawberries, whipped vanilla mascarpone, whipped cream, dark chocolate shavings, tawny port reduction 13

SPARKLING COCKTAILS

MADE WITH DRAFT PROSECCO

ORANGE BLOSSOM St~Germain Elderflower liqueur, sugar cube, orange bitters 8

FRENCH 75 elegant and strong... gin, Cointreau, fresh lemon juice 8.5

APEROL SPRITZ featuring Campari's less bitter, fruitier colleague... light and refreshing, served on the rocks 9

PESCA BELLINI peach vodka, peach nectar, on the rocks 8

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

\$4.5 COCKTAIL SPECIALS...

Bloody Mary, Screwdriver

Mimosa, Brandy Milk Punch

*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.

9 E QUEENS WAY, DOWNTOWN HAMPTON VA 23669

VENTUREKITCHENANDBAR.COM

PH: 757-325-8868

CHEF'S SPECIALS 4/16-4/22

CROQUETTES smashed yellow potatoes, mozzarella, fresh herbs, side red sauce 12

CLAM CHOWDER onion, bacon, celery, potatoes, crusty bread 15

SPICY FRIED CHICKEN SAMMIE lettuce, pickles, Tabasco aioli, fries 17

WAGYU SMASH BANH MI BURGER pickled onion & carrot, sliced cucumber, cilantro, peppadew peppers, spicy mayo, tots 22

SCALLOP LO MEIN fresh noodles, carrot, onion, spinach, scallions, mushrooms 27

SURF & TURF FAJITAS sliced flank steak*, shrimp, bell peppers, onion, mango pico, Calabrese peppers, avocado, flour tortillas 29

#VKBPizzaOfTheWeek...

Preview the new week's POTW
at half price on Monday nights!

SMOKEY BANDIT white BBQ sauce, smoked sausage, tallow onion, bell pepper, cherry peppers, white cheddar, shredded mozzarella 18

DESSERTS...

ITALIAN LEMON CREAM CAKE whipped cream 11

SKILLET CHOCOLATE CHIP COOKIE SUNDAE vanilla gelato, fudge sauce, cherry 11

PORT STRAWBERRY SHORTCAKE sweet biscuit, sugared strawberries, whipped vanilla mascarpone, whipped cream, dark chocolate shavings, tawny port reduction 13

COCKTAIL OF THE WEEK...

JAPANESE SLIPPER Midori, Cointreau, lemon juice, Maraschino cherry 12

DRAFTS

PERONI LAGER (Italy, 5.1% ABV) light & clean like a pilsner; balanced bitterness, citrus & spicy aroma 6

STELLA ARTOIS LAGER (Belgium, 5.2% ABV) well-balanced malt sweetness, crisp hop bitterness and soft dry finish 6

SLY CLYDE SUBMERSIVE HARD CIDER (VA, 6.7% ABV) our local cidery produces this dry cider that surrounds your taste buds with Virginia apples 8

TRADITION RED WILLIE IRISH STYLE RED ALE (VA, 4.3% ABV) polished, medium-body, pleasant maltiness with an ever so subtly bitter finish 8

CENTER OF THE UNIVERSE BREWSKI LAGER (VA, 5ABV, 20 IBU) German Style Dortmunder Lager 7

CAPE CHARLES PUDDLE PIRATE PORTER (VA, 7.5% ABV) a traditional porter with a hint of coconut and chocolate that rides the surf to the rescue 8

LEGEND BROWN ALE (VA, 6% ABV) a full-bodied American Brown Ale that brings flavors of sweet caramel, toasted nuts, coffee, and molasses 7

KONA BIG WAVE GOLDEN ALE (VA, 4.4% ABV, 21 IBU) lighter and smooth with a bright hop aroma 7

BACK BAY ORANGE CRUSH IPA (VA, 6.1% ABV) tons of late addition hops bring out tropical flavor; sweet orange peel and vanilla beans were also used 7

ALEWERKS SUPERB IPA (VA, 6.3% ABV) Amarillo & Simcoe hops say mango and passion fruit while a touch of wheat and oats provide a light, yet full mouth-feel 8

NEW REALM HAZY LIKE A FOX HAZY IPA (VA, 6.4% ABV) a double dry hop wave of full-on-juicy aromas from pineapple to lemon to fresh squeezed oranges 7.5

SHAREABLES

HOUSE MADE TOTS spicy mayo 9 V

MEATBALLS three braised pork meatballs, Thai sweet chili glaze, fresh basil, crispy shallot 9

SHRIMP POTSTICKERS ponzu, sweet soy, chives, togarashi 10

PORK BELLY sugar spiced apples, honeycomb 10 G

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

PIMENTO GOAT CHEESE BALLS a panko crusted mixture of goat cheese, cheddar, and roasted red peppers with honey sriracha sauce 14 V

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

BURRATA CAPRESE BRUSCHETTA heirloom baby tomatoes, fresh basil, toasted ciabatta, olive oil drizzle, cracked black pepper, Maldon salt 18.5 VG°

POPPIN’ RONI ROLLS pizza dough, whipped ricotta, pepperoni, fresh jalapenos, shredded cheddar and mozzarella, side red sauce 18

BLACKENED HAWAIIAN CHICKEN NACHOS fresh fried potato chips, blackened chicken, pepper jack queso, fresh jalapenos, red onion, roasted pineapple, crispy Spam, cilantro, red pepper crema 18.5 G

TEMPURA SHRIMP COCKTAIL six large fried shrimp, house cocktail 19 G

YELLOWFIN TUNA POKE BOWL seaweed salad, mango, roasted pineapple, red onion, cucumber, avocado, cucumber wasabi, sweet soy, sesame seeds, fried corn tortilla 19 G

MUSSELS PROVENCAL one pound of steamed mussels, Provencal butter, toasted ciabatta loaf 19 G°

PORT STRAWBERRY SHORTCAKE sweet biscuit, sugared strawberries, whipped vanilla mascarpone, whipped cream, dark chocolate shavings, tawny port reduction 13 V

SALADS

GREEN APPLE & PORK BELLY arugula, shaved endive, sliced apple, roasted pork belly, candied walnuts, shaved Parmesan, clover honey vinaigrette 16 G

GREEK spinach, mixed greens, feta, cucumber, tri-color bell pepper, red onion, Kalamata olive, Roma tomato, sun dried tomato, roasted yellow tomato, balsamic vinaigrette 16 V²OG

BERRY BERRY SWEET KALE baby kale, strawberries, raspberries, blueberries, blackberries, goat cheese, red onion, pistachio granola, rose vinaigrette 18 VG

TORTELLINI ANTIPASTO chopped romaine, cheese tortellini, black olives, red onion, bell peppers, roasted red tomatoes, banana peppers, fresh basil, dry Calabrese salumi, soppressata salami, prosciutto, oregano vinaigrette, truffle rosemary finish salt 22

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

HOUSE lettuce, tomato, cucumber, red onion, shredded carrot, croutons, & your choice of House Dressing 8/12 V²OG°

Add... Chicken \$5 Icelandic Cod \$8 4 Large Shrimp \$12 G°

House Dressings... Caesar G, Ranch VG, Clover Honey Vinaigrette VG, Balsamic Vinaigrette V²G, Rosé Vinaigrette VG, Oregano Vinaigrette VG

* 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.

V Vegetarian (lacto-ovo)
V² Vegan

G Gluten Free
O Option

PIZZA

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, pork meatball, sweet Italian sausage, mozzarella 18 G°

BBQ CHICKEN BBQ sauce, chicken, cheddar, mozzarella, red onion, bacon, cilantro 16.5 G°

SUPREME red sauce, sweet Italian sausage, pepperoni, green peppers, black olives, red onion, roasted red tomatoes, mozzarella, shredded Parmesan 18

PEPPERONI red sauce, pepperoni, mozzarella 15 G°

FIVE CHEESE red sauce, fresh mozzarella, cheddar jack, seasoned ricotta, goat cheese, cheddar 16 VG°

MEDITERRANEAN red sauce, artichoke, spinach, red onion, roasted red pepper, Roma tomato, mozzarella, feta 16 VG°

WILD MUSHROOM garlic olive oil, shredded mozzarella, seasoned ricotta, caramelized onions, a blend of sautéed wild mushrooms, fresh parsley, finished with truffle oil 17 VG°

GREEN GODDESS pesto (sans nuts), seasoned ricotta, spinach, artichokes, caramelized onions, mozzarella, shredded Parmesan, fresh herb garnish, basil olive oil drizzle 19 V

HAZY HAWAIIAN pineapple habanero sauce, Spam, pineapple, shredded mozzarella, Roma tomato, jalapeno 19 G°

CLASSIC MARGHERITA red sauce, fresh basil, fresh mozzarella, olive oil 15.5 VG°

PMO red sauce, pepperoni, wild mushrooms, onion, mozzarella 18 G°

ROMAN red sauce, sweet Italian sausage, button mushrooms, fresh mozzarella, Parmesan, fresh herbs 17 G°

GREAT WHITE white sauce, ricotta, white cheddar, goat cheese, shredded mozzarella 15 VG°

THAI ME UP ginger wasabi peanut sauce, chicken, shredded carrots, red onion, shredded mozzarella, sriracha swirl, cilantro, chives 16.5 G°

TACOS

FLOUR TORTILLAS GRIDDLED TO ORDER

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

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

STEAKHOUSE filet tips, sautéed mushroom & onion, spinach, goat bleu cheese, fried shallots 8 G°

PORK BELLY yakiniku sauce, green cabbage, shredded carrot, jalapeno, pickled red onion, cilantro, sriracha 6 G°

SHRIMP ENCHILADA fried shrimp, pepper jack tomato rice, roasted corn and jalapeno, enchilada sauce, pickled red onion, cilantro, pepper jack 6.5

MANGO BLACK BEAN shredded cabbage, avocado, pickled red onion, honey sriracha, cilantro 5 V²OG°

BAJA FISH fried Icelandic cod, coleslaw, Baja sauce, fresh chives 6

CLASSIC GROUND WAGYU shredded lettuce, chopped roma tomatoes, shredded cheddar, sour cream 5.5 G°

SHOVELHEAD LOBSTER baby kale, tropical tequila sauce, fresh jalapeno, cilantro 9 G°

HALF OFF PREVIEW OF THE
#VKBPizzaOfTheWeek &
\$6 MARTINI MONDAYS 4PM - 9PM

A 20% gratuity will be added to parties of six or more. Comments or concerns? Contact Carlyle anytime at (757) 291-1408.

CLASSIC COCKTAILS

YOU CAN'T GO WRONG

MARTINI New Amsterdam gin or Sobieski vodka with dry vermouth, up 8

VENTURE OLD FASHIONED Four Roses bourbon, Peychaud's & Angostura bitters, simple syrup, orange twist, Amarena cherry garnish 9.5. Wood smoke it +\$1.

VENTURE MANHATTAN Woodford Reserve, sweet vermouth, black walnut bitters, up, Amarena cherry garnish 12

PAINKILLER Pusser's rum, pineapple juice, orange juice, Coco Lopez, nutmeg 10

PALOMA tequila, grapefruit juice, lime juice, salt rim, lime garnish 9

ESPRESSO MARTINI Absolut vodka, Kahlua, espresso, up, coffee beans 13

APEROL NEGRONI Bombay Sapphire, sweet vermouth, Aperol, expressed orange peel 9

BROOKLYN Old Overholt rye, Luxardo, dry vermouth, Angostura & orange bitters, up or on the rocks 10.5

MOJITO rum, muddled mint, lime juice, simple syrup, mint garnish 8. Add peach puree or muddled cucumber +\$2.

CORPSE REVIVER #2 equal parts gin, Lillet Blanc, Cointreau, fresh lemon juice, up 9

MOSCOW MULE vodka, Gosling's ginger beer, lime juice, lemon wedge garnish 8. Make it a Dark & Stormy (Goslings) +\$1, Kentucky (Evan Williams) +\$1, or Mexican (Lunazul blanco) +\$2.

SPARKLING COCKTAILS

ALL MADE WITH PROSECCO ON DRAFT

ORANGE BLOSSOM St~Germain Elderflower liqueur, sugar cube, orange bitters 8

FRENCH 75 elegant and strong... gin, Cointreau, fresh lemon juice 8.5

APEROL SPRITZ light & refreshing, on the rocks 9

PESCA BELLINI peach vodka, peach nectar, on the rocks 8

BOTTLES & CANS

STELLA ARTOIS LIBERTE non-alcoholic beer 5.5

NUTRL BLACK CHERRY gluten-free, 100 calorie, vodka seltzer 4.5% ABV 6

DEVIL'S BACKBONE ORANGE SMASH with fresh crushed fruit & real vodka, canned cocktails are all the rage! 7. Add a shot of vodka & triple sec +\$4.

SAMUEL SMITH ORGANIC PERRY SPARKLING PEAR CIDER (England, 5% ABV) dry, sparkling pear cider, smooth body, crisp but rich flavor 7

REDBRIDGE GLUTEN-FREE LAGER (USA, 4.8% ABV) a gluten-free lager brewed from sorghum; fruity hop aroma, sweet toasted grain flavor, and a well-balanced, moderately hopped finish 5

DEVIL'S BACKBONE VIENNA LAGER (Roseland, 5.2% ABV, 18 IBU) smooth, medium-bodied, and semi-sweet, while not too heavy or bitter 5

GUINNESS DRAUGHT STOUT (Ireland, 4.2% ABV) dry Irish stout in the widget can 5.5

COMMONWEALTH BIG PAPI DOUBLE INDIA PALE ALE (Virginia Beach, 8% ABV, 61 IBU) big, round, hoppy; full of fruit and dank; hazy and super juicy with low bitterness, 16oz can 8.5

CRAFT COCKTAILS

BE ADVENTUROUS



THE VENTURE our award winning house cocktail... tequila, fresh jalapeño, muddled cilantro, cucumber, lime juice, simple syrup, lime garnish 9

ISLAND TIME Mount Gay rum, Malibu, passion fruit juice, orgeat, lime juice, with mint, orange, and cherry garnish 13

DIRTY BANANA rum, Kahlua, crème de banana, milk, chocolate swirl, chocolate covered banana slice garnish 10.5

MELON SANGRIA white wine, peach schnapps, orange and rosemary sprig garnish 8

SMOKED OAXACAN Hornitos, Monte Alban, agave nectar, orange peel, king cube, smoked with hickory wood 12

STRAWBERRY BLOSSOM house infused strawberry vodka, triple sec, fresh lemon juice, simple syrup, topped with prosecco, lemon garnish 9

PINEAPPLE COSMO house infused pineapple vodka, triple sec, fresh lime juice, pineapple juice, splash of cranberry, up, orange wedge garnish 8

BANANA INFUSED JAMESON you just have to trust us, it's delicious; served neat or on the rocks 10

ROSEMARY LAVENDER gin, house lavender syrup, fresh lemon juice, rosemary garnish 8

BASIL HONEY GIMLET vodka, fresh lemon juice, fresh basil, clover honey solution, up 8

THE SCIENTIST Bombay Sapphire gin, St~Germain, fresh lemon & lime juices, house rosemary syrup, rosemary garnish 10.5

WINES

KUNG FU GIRL RIESLING WA white stone fruit, white peach, apricot, Fuji apple, shiro plum, lime leaves 8.5/28

CAPOSALDO PINOT GRIGIO ITALY dry, crisp, vibrant texture, delicate aromas of white fruit, flowers, & almonds 8/26

MAISON LEGRAND SAUVIGNON BLANC FRANCE floral aromas with citrus and pineapple starts a brightly finished, light bodied wine with subtle layered flavors 8/26

FABULOUS ANT CHARDONNAY HUNGARY complex fruitiness, fine notes of pear and also exotic hints are charming on the nose, full-bodied and smooth 7.5/25

WHALE ROUTE CINSULT ROSE SOUTH AFRICA soft and juicy with succulent ripe strawberries, raspberries, and floral notes with a hint of spice and a crisp, dry finish 8.5/28

CONO SUR PINOT NOIR CHILE fresh, juicy and crisp red fruit notes of cherry, raspberry & strawberry intertwine with softer traces of black fruit plum 9/30

CELILIER COTES DU RHONE FRANCE soft and spicy with smooth tannins, fresh acidity, notes of cherry and chocolate; finish is balanced and harmonious with cherry & spice 8.5/28

DRUMHELLER CABERNET SAUVIGNON WA ripe, dark fruits & hints of baking spice, blackberry, black currant, licorice 8/27

MARGARETT'S RIVER MERLOT CA silky, elegant and supple with aromas and flavors of ripe black cherries, plums, and soft mocha followed by toasty oak and undertones of baking spices 9.5/34

TROUBLEMAKER RED BLEND CA aromas of dark fruit and black pepper; on the pallet sweet vanilla, black berry cobbler, fresh currant and the Austin Hope signature splash of acidity; lingering flavor finished with smooth & silky tannins 9.5/34

AUSTIN HOPE PASO ROBLES NV CABERNET SAUVIGNON CA fruit forward with aromas of dark fruit, fresh vanilla bean, hints of coffee; on the palette, dark fruit flavors, savory notes, black pepper, touch of tobacco 12/44

\$6 MARTINI MONDAYS & WINE/2 TUESDAYS 4PM-9PM

\$6 MARTINI MONDAY

Monday April 15, 2024

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, Kahlua, 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: FLUTTER BY vodka, lavender syrup, butterfly pea flower, lime, mint ~~\$8~~ \$6

#VKBPIZZAOfTheWeek PREVIEW

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

SMOKEY BANDIT white BBQ sauce, smoked sausage, tallow onion, bell pepper, cherry peppers, white cheddar, shredded mozzarella ~~\$18~~ \$9