



the village beach club

snacks and shareables

CHIPS & DIP | \$9

Guacamole, Salsa Roja, Tortilla Chips
v, gf

AVOCADO TOAST | \$10

Add an over easy egg | +\$3

Avocado Mash, Everything Spice, Pickled Shallots, Herbs
v

CRUDITÉ | \$6

Baby Garden Vegetables, Green Goddess Dip
v, gf

AÇAÍ BOWL | \$11

Frozen Açaí Fruit, Coconut, Banana, Chef's Granola, Berries, Local Honey
gf

TUNA CEVICHE | \$16

Dragonfruit, Avocado, Jalapeño, Coconut, Plantain Chips
gf

SHRIMP COCKTAIL | \$14 per half dozen

Jumbo Gulf Shrimp, Pickled Peppers, Horseradish-Tomatillo Salsa
gf

POPCORN CHICKEN | \$15

Country Breeding, House Ranch, Honey Hot Sauce, Fries

ELOTE | \$3 each

Grilled Corn, Crema, Cotija Cheese, Hot "Cheeto" Crumble
gf

BEEF SATAY | \$5 each

Thai-Marinated Beef, Scallions, Cilantro, Peanut Sauce

21+ FRUIT "COCKTAIL" | \$10

Tropical Fruit, Aged Rum, Lime Zest, Tajin
Virgin Fruit Plate | \$8

v, gf

french fries | \$5

Served with garlic aioli

v, gf

CLASSIC

TRUFFLE-PARMESAN / +\$2

HAMPTON SPICE

SWEET POTATO

salads

Add protein: Chicken Breast | +\$5, Grilled Shrimp | +\$7, Steak | +\$9

CHINESE TAKE OUT | \$12

Napa Cabbage, Soba Noodles, Cashews, Mint, Wonton Crisps, Mandarins, Black Soy Dressing
v

GRAINS & SEEDS | \$13

Red and White Quinoa, Sunflower Seeds, Shaved Vegetables, Goat Cheese, Lemon-Chile Vinaigrette
gf

TUNA POKE BOWL | \$18

Brown Rice, Seaweed, Ginger Vinaigrette, Marinated Tuna, Sesame Seeds, Spicy Mayo, Cilantro

KALE CAESAR | \$11

Baby Kale, Parmesan, Focaccia Crumble, Peppercorn Dressing

sandwiches

All sandwiches served with french fries or a side salad.

Gluten free bun available upon request.

THE CLUB | \$14

Roasted Turkey, Black Forest Ham, Avocado, Gem Lettuce, Tomato, Bacon, Dijonnaise, Texas Toast

BAJA SHRIMP TACOS | \$16

Gulf Shrimp, Cotija Cheese, Baja Salsa, Jalapeño Crema, Cilantro, Corn tortillas

gf

VILLAGE BURGER | \$15

Grass-Fed Beef, Smoked Cheddar, Pickles, Remoulade, Everything Bun, Impossible patty available upon request

THE HANGOVER | \$13

House-Made Sausage, Fried Egg, Cheddar Cheese, Arugula, Spicy Mayo, Everything Bun

desserts

PALETAS | \$3

Watermelon-Basil or Pineapple-Cucumber
v

ICE CREAM SANDWICH | \$6

Mint Chocolate Chip or Coconut-Vanilla Bean
gf

v vegan

gf gluten free

vcc general manager:
Brodi Brown

vcc executive chef:
Mark Doody

 
@thevillagedallas
#diveinathevcc

We've got your back, Villagers! If you have any allergies, please alert your server as not all ingredients are listed. We remind you that consuming raw or undercooked meat, seafood, or eggs may increase risk of illness. Now that that's covered, DIVE IN!
For your convenience a discretionary 22% gratuity has been added on your final check for the service team.



the village beach club

signature cocktails

VIVA LAS VILLAGE | \$12
Hornitos Blanco, 1800 Coconut, Blue Curaçao, Agave, Lime

HAPPY DAZE | \$13
Cazadores Reposado, Aperol, Watermelon, Lime

FUN IN THE SHADE | \$12
Jim Beam, Blackberry, Lemon, Mint

GOLDEN HOUR | \$13
2022's favorite
New Amsterdam Passionfruit, Monin Desert Pear, Lemon

EMERALD CITY | \$13
Rum Haven, Midori, Orgeat, Lime

LIQUID LUXE | \$11
New Amsterdam Vodka, Owen's Transfusion

beer | \$6 ea or \$30 bucket

MICHELOB ULTRA

MODELO ESPECIAL

DOS EQUIS

PACIFICO

KONA BIG WAVE

hard seltzer

NUTRL VODKA SELTZER
\$8 ea, \$35 bucket of 5, \$160 for 24

HIGH NOON VODKA SELTZER
\$10 ea, \$45 bucket of 5, \$200 for 24

HORNITOS RANCH WATER
\$8 ea, \$35 bucket of 5, \$160 for 24

frozen cocktails | \$12 ea

MANGO CHILE PINA COLADA
Bacardi Mango Chile, Lime, Chamoy, Tajin

FROSÉ
Hampton Water, Ciroc Watermelon

sober curious | \$7 ea

SUMMER SPRITZ
Sparkling Cranberry, Lemon, Soda

PALM TONIC
Pomegranate, Lemon, Tonic

wine

SPARKLING

LA MARCA PROSECCO
\$10 glass, \$40 bottle

WHITE

J VINEYARDS PINOT GRIS
\$12 glass, \$48 bottle

TALBOTT CHARDONNAY
\$11 glass, \$42 bottle

KOHA SAUVIGNON BLANC
\$10 glass, \$40 bottle

ROSÉ

CALIFLURIA ROSÉ
\$10 glass, \$42 bottle

HAMPTON WATER ROSÉ
\$14 glass, \$56 bottle

RED

CAMBRIA PINOT NOIR
\$15 glass, \$60 bottle

DECOY CABERNET SAUVIGNON
\$15 glass, \$60 bottle

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packages

DOLCE FAR NIENTE | \$140

"THE ART OF DOING NOTHING"

One Bottle of Aperol, Two Bottles of La Marca Prosecco, Club Soda, Oranges

FULL SEND | \$700

Bottle of Grey Goose, Bottle of Casamigos Blanco, Bottle of Veuve Cliquot Yellow Label, Six Red Bull Watermelon, served with an assortment of mixers, including Owen's Rio Red Grapefruit, Owen's Sparkling Cranberry, and Owen's American Tonic, Club Soda, Pineapple Juice, Lemons and Limes.

SUMMER HOUSE | \$200

Four Bottles of Hampton Water Rosé

TEXAS FOREVER | \$450

Bottle of Espolon Silver, served with *Topo Chico*, Limes, Jalapeños, and *Tajin*

Bottle of Tito's, Four Fireball Minis, served with an assortment of mixers, including Owen's Rio Red Grapefruit, Owen's Sparkling Cranberry, and Owen's American Tonic, Club Soda, Pineapple Juice, Lemons and Limes.

IT'S GIVING LUSH | \$450

Bottle of Veuve Yellow Label Magnum, Six Assorted Moët Chandon Splits

TAP THAT | \$250

Your Very Own Keg (53 beers), Ask your Server what's available

bottles

VODKA

Absolut | \$150

Tito's | \$250

Ketel One | \$300

Grey Goose | \$350

Belvedere | \$400

GIN

Bombay Sapphire | \$150

Hendrick's | \$200

Tanqueray | \$200

Botanist | \$225

RUM

Bacardi Superior | \$150

Captain Morgan Spiced Rum | \$125

Plantation 3 Stars | \$150

BOURBON & WHISKEY

Jameson | \$150

Bulleit Bourbon or Rye | \$200

Jack Daniel's | \$125

Maker's Mark | \$150

RED BULL 6PK | \$25

TEQUILA

Espolon | \$150

Espolon Reposado | \$200

Casamigos Blanco | \$350

Casamigos Reposado | \$400

Don Julio Blanco | \$300

Don Julio Reposado | \$350

Don Julio 1942 | \$600

Don Julio Rosado | \$550

Patron Silver | \$250

Patron Reposado | \$300

818 Blanco | \$350

818 Reposado | \$400

bubbles

MOËT CHANDON GARDEN SPRITZ | \$72

LA MARCA PROSECCO, ITALY | \$48

GILBERT ROSÉ CAVA, SPAIN | \$55

DELAMOTTE BRUT, CHAMPAGNE | \$105

TAITTINGER LA FRANCAISE BRUT, CHAMPAGNE | \$130

VEUVE CLIQUOT YELLOW LABEL, CHAMPAGNE | \$180

VEUVE CLIQUOT BRUT ROSÉ, CHAMPAGNE | \$195

LAURENT-PERRIER BRUT ROSÉ, CHAMPAGNE | \$200

RUINART BLANC DE BLANC, CHAMPAGNE | \$218

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lil' villagers

GRILLED CHEESE | \$6
Texas Toast, Cheddar, Fries

VEGETABLE CRUDITÉS | \$5
Garden Vegetable, Green Goddess Dip
v

**LIL' POPCORN
CHICKEN BASKET** | \$8
Honey Hot Sauce, Side Salad or Fries

LIL' VILLAGER BURGER | \$8
Grass-Fed Beef, Cheddar, House-Made
Bun, Side Salad or Fries
**impossible patty available upon request*

v vegan

gf gluten free

sides

KIDS FRUIT CUP | \$3
Seasonal Fruit

KID DIPPER | \$4
Lettuce Cups, Ranch

french fries | \$6

Served with garlic aioli

v, gf

Classic, Truffle Parmesan,
Hampton Spice, or Sweet Potato

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