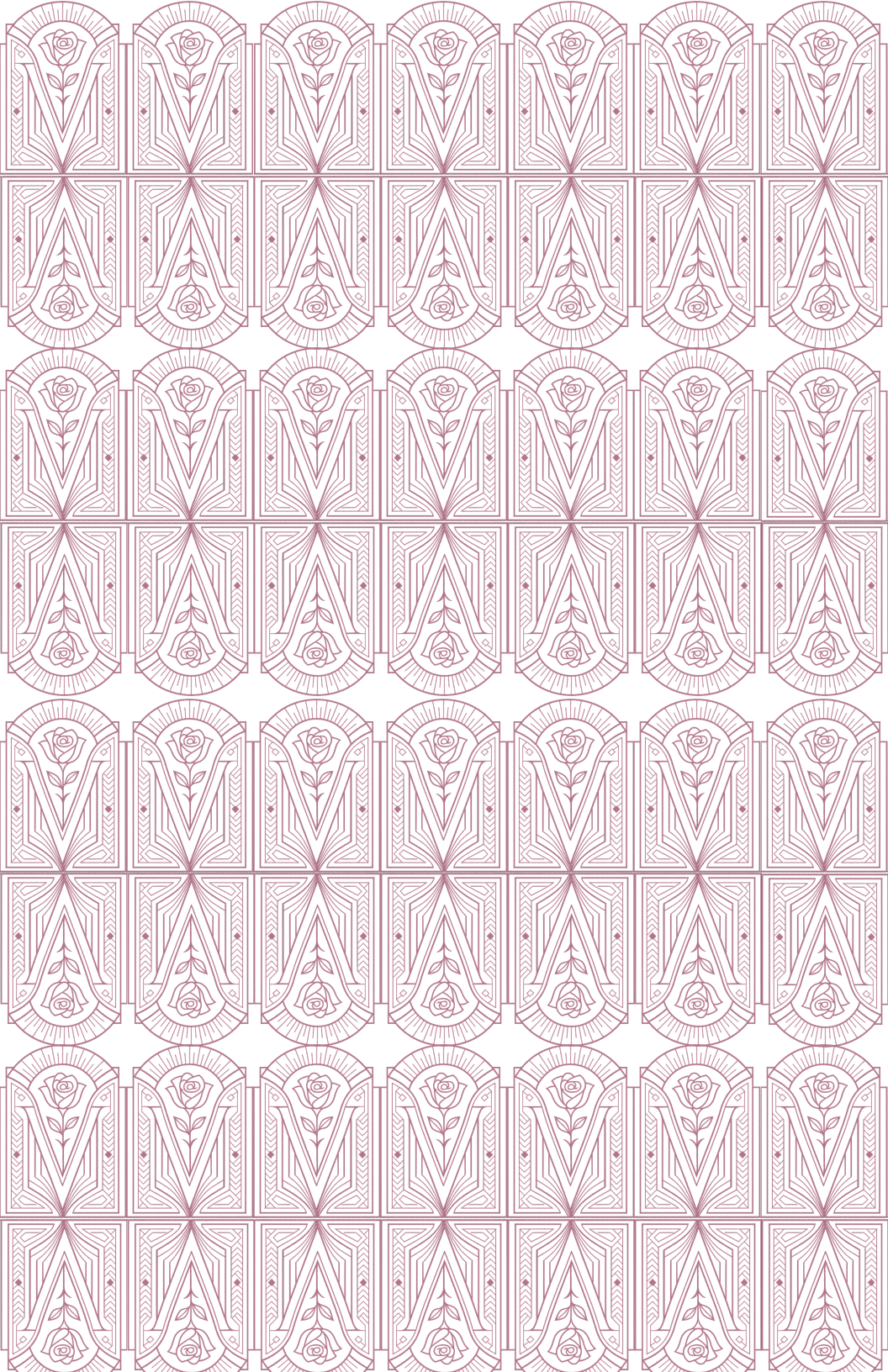


VELVET ROSE

ROOFTOP LOUNGE

THE EDEN  
SANTA MONICA



# VELVET ROSE

at

## THE EDEN

*Since 1939, our Streamline Moderne beauty has been a backdrop for dreamers, drifters, and late-night legends. Reborn as The Eden in 2025, she carries the glamour of her golden era with a wink toward the creativity and culture of today.*

*We like our cocktails with stories, our bites with a little mischief, and our evenings unhurried. True quality takes time, so linger, sip slowly, and know that every glass here is worth the wait. After all, history is best enjoyed one cocktail at a time.*

## RAISE A GLASS, YOU'RE PART OF THE STORY NOW.

*To all who built and believed in Velvet Rose – thank you for helping us craft a place where beauty, strength, and a perfect cocktail meet. Alex and Marieta, your magic lives in every pour.*

*And to Justin & Foonie – this space carries your heart in every detail. Your devotion to this bar has unfolded into something luminous, layered, and alive... Velvet Rose is who she is because of you.*

# OUR ICONS

## THE LAMARR

\$24

*Our Riff on a Clover Club*

St. George Valley Gin, Veso Earl Grey  
Vermouth, Strawberry Hibiscus  
Syrup, Lemon, Egg White

## THE HOPPER

\$20

*Our Riff on a Brown Derby*

Tennessee Whiskey, Grapefruit,  
Rosemary-Honey Syrup, Madeira

## THE DIETRICH

\$22

*Our Riff on a Dirty Martini*

St. George Green Chili Vodka, Mezcal,  
Cocchi Americano, Olive Brine, Dry  
Vermouth

## THE BLY

\$22

*Our Riff on a Machete*

Viva Mexico Reposado, Pineapple,  
Lime, Rosemary-Honey Syrup,  
Habanero Salt

## THE BAKER

\$24

*Our Riff on a French-75*

St. George Valley Gin, Creme de  
Mûre, Lemon, Sparkling Rosé,  
Cardamom Bitters

# LES FEMMES

*Born a marvel in 1939, our building shares its era with women whose courage and brilliance proved that true glamour lies in breaking boundaries.*

## HEDY LAMARR (1914 - 2000)

A luminous Hollywood star who captivated audiences, Lamarr secretly co-invented frequency-hopping technology – the foundation for WiFi and Bluetooth. She proved that glamour and genius can exist in the same frame.

## GRACE HOPPER (1906 - 1992)

A Navy Rear Admiral and computer pioneer, Hopper taught computers to understand human language – opening the door to the digital world we live in today. Her fearless intellect cracked open the future of tech and forever changed how the world connects.

## MARLENE DIETRICH (1901 - 1992)

An icon of cinema and style, Dietrich defied gender norms with her androgynous elegance and unwavering independence. During WWII, she risked her life performing on the front lines for Allied soldiers and publicly denounced the Nazi regime.

## NELLIE BLY (1864 - 1922)

A fearless journalist, Bly exposed inhumane conditions in asylums and then famously circled the globe alone in just 72 days, traveling by steamship, train, and sheer determination. She was the inspiration for the book, 'Around The World in 80 Days'.

## JOSEPHINE BAKER (1906 - 1975)

The world's first Black international superstar, Baker risked everything as a French Resistance spy and civil rights activist. She was interrogated, targeted, and nearly killed – yet turned her fame into fearless power.

# SMALL LUXURIES

## DEVEILED EGGS

\$17

A classic reborn – Kewpie mayo, dijon, olive brine, and a touch of Sriracha, topped with Lao Gan Ma chili crisp, fried shallots, and scallions.

## CONSERVAS

\$14

Choice of:

- FANGST Danish Freshwater Trout,
- Ati Manel Spiced Tuna
- Nice Cans Sardines with Rosemary & Fennel

Served with lemon, butter, Maldon sea salt, and cornichon, served with crostini\*.

## MEZZE BOARD

\$29

Meant for sharing! Dolmas, hummus, proscuitto, pickled veg, cornichon, house marinated olives, and grilled pita\*.

## THE BOARD

Served with onion jam, dijon, house nut selection, cornichon, and crackers\*.

**PICK 2 ITEMS ..... \$26**

**THE WORKS ..... \$29**

### Selection of Cheeses:

#### Noord Hollander, 4- Year Double Aged Gouda

Butterscotch, caramel popcorn, and roasted coffee beans.

#### Fromager d’Affinois

Rich & creamy, mild and buttery with subtle earthy or mushroom notes.

### Selection of Meats:

#### Bresola

Beef - savory, earthy, and slightly sweet taste.

#### Proscuitto di Parma

Salty, slightly sweet, everything you’d dream of for a proscuitto.

## SNACKS

**House Marinated Castelvetrano Olives ..... \$14**

**Torres Chips ..... \$7**

*Choice of Olive Oil, Black Truffle, or Mediterranean Herb*

- GF Crackers Available Upon Request

An 18% gratuity is added to all bills and shared among the team who help create your experience at Velvet Rose. Please Drink Responsibly.

# BEYOND THE ICONS

## WINE - SPARKLING

<b>Veso</b> , Strawberry Solstice Spritz – CA	<b>\$16</b>
NV, <b>Scarpetta</b> , Prosecco – Grave del Friuli, IT	<b>\$18</b>
2024, <b>Bortolomiol</b> , Filanda Rosé Brut – Valdobbiadene, Italy	<b>\$18</b>
NV, <b>Piper-Heidsieck</b> Brut, FR	<b>\$24</b>

## WINE - WHITE & ROSE

2023 <b>Terrunyo</b> , Sauvignon Blanc – Chile	<b>\$18</b>
2024 <b>Offscript</b> , Chardonnay & Albariño – Monterey County	<b>\$18</b>
2024 <b>Peyrassol Les Templiers</b> , Côtes De Provence Rosé – France	<b>\$18</b>

## WINE - RED

2022 <b>Orin Swift</b> , Eight Years in the Desert – Red Blend, CA	<b>\$18</b>
2021 <b>Cloudline</b> , Pinot Noir, Oregon, CA	<b>\$19</b>

# BEYOND THE ICONS

## BEER

<b>Duvel</b> Belgian Strong Blonde, Belgium	<b>\$10</b>
<b>Topa Topa</b> 'Dos Topas' – Mexican Lager, Ventura, CA	<b>\$11</b>
<b>Harland Brewing</b> West Coast IPA, San Diego, CA	<b>\$10</b>
<b>2 Towns Ciderhouse</b> Unfiltered Pineapple Cider, Corvallis, OR	<b>\$13</b>
<b>Ask for our Rotating beers</b>	<b>\$12</b>

## MODERN LIBATIONS

<b>Livewire</b> – Pomelo Rum Punch, Ventura, CA	<b>\$12</b>
<b>Livewire</b> – Honeydew Gin Collins, Ventura, CA	<b>\$12</b>
<b>Quirk</b> – Hard Seltzer Cherry Blossom & Lime	<b>\$10</b>
<b>Sake High</b> – Ceremonial Matcha & Lemon, SD	<b>\$10</b>

## NIGHTCAP

*every glamorous evening calls for a final glass.*

<b>Campari</b> – Italy	<b>\$13</b>
<b>St. George Bruto Americano</b> – California	<b>\$13</b>
<b>Jägermeister</b> – Germany	<b>\$12</b>
<b>Blandy's 5-Year Malmsey Madeira</b> , Portugal	<b>\$16</b>
<b>Sandeman</b> – 10-Year Old Tawny Port, Douro	<b>\$15</b>
<b>Sandeman</b> – 20-Year Old Tawny Port, Douro	<b>\$18</b>
<b>Fonseca</b> – 20-Year Tawny Port, Douro	<b>\$20</b>

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# BEYOND THE ICONS

## NON-ALC COCKTAILS

**Lyre's Amalfi Spritz** \$14

**My New Ritual** \$15  
*Ritual Zero Proof Gin, CoCo Lopez, Ginger Tea, Pineapple*

**Espress-NO Martini** \$14  
*Coffee Manufactory Espresso, Ritual Zero Proof Rum, Housemade Vanilla Syrup*

## NON-ALCOHOLIC

Heineken 0.0 – Non-Alcoholic \$9

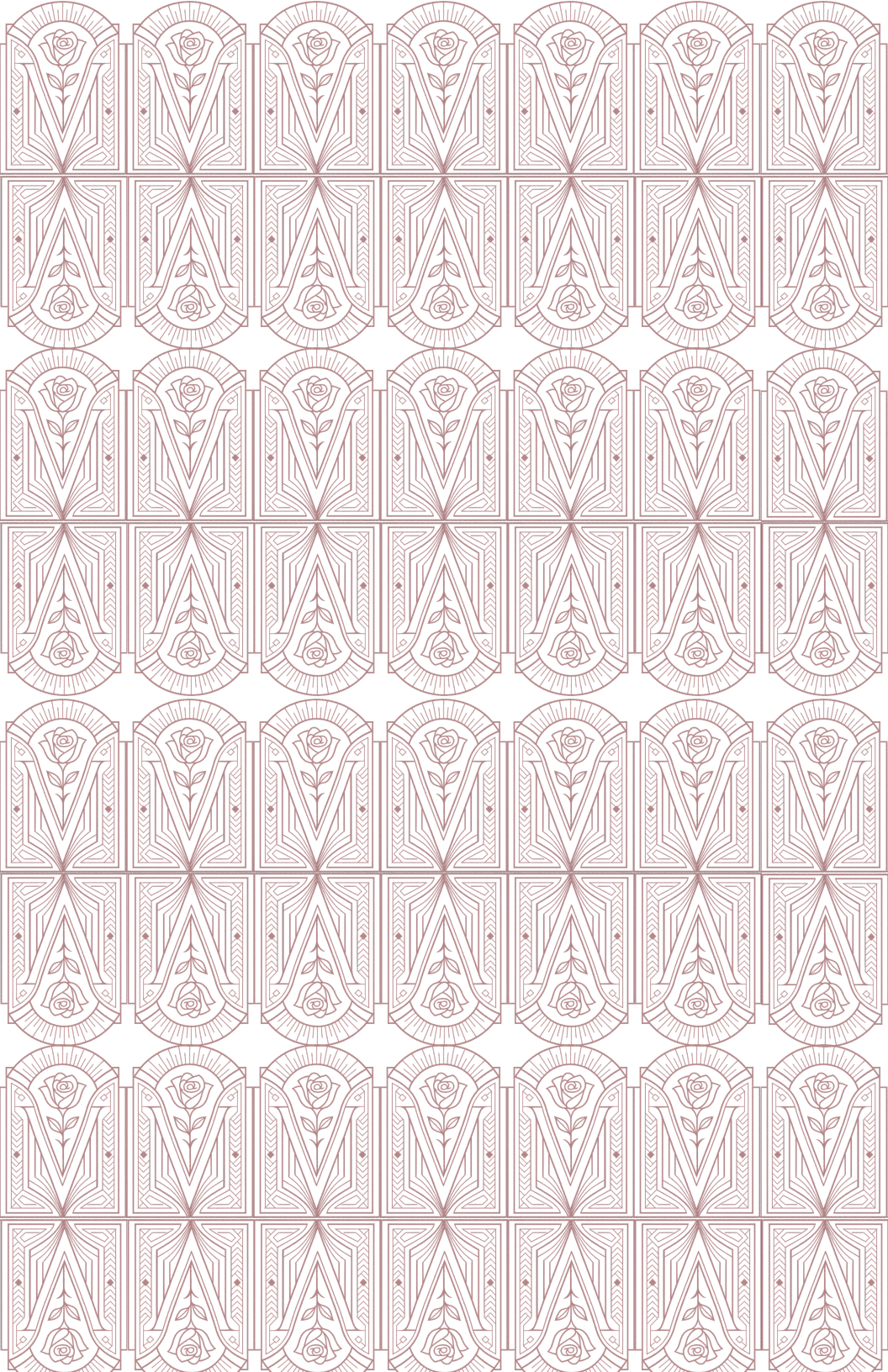
Rationale – Non-Alcoholic Mexican Lager \$9

Rationale - Non-Alcoholic Japanese Lager \$9

Evian Still Water \$10

Evian Sparkling Water \$10

Sodas - \$7  
Cola, Rootbeer, Diet Rootbeer,  
Orange Cream, Ginger Beer



THE EDEN  

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SANTA MONICA