

## STARTERS

CRISPY ROCK SHRIMP\* \$13  
SWEET AND SOUR SLAW, THAI CHILI



BAKED FRENCH ONION SOUP \$9



TUNA SASHIMI\* \$14  
AVOCADO, HEARTS OF PALM, SIRACHA



FIG AND BLEU CHEESE TART \$11  
ROASTED FIG, CABRALES BLEU, ARUGULA, PORT SYRUP



## SALADS

AQUEOUS SIGNATURE SALAD \$11  
GRILLED DOUBLE CUT BACON, POPPYSEED DRESSING,  
FIREFLY FARMS BLEU CHEESE



HEARTS OF ROMAINE CAESAR \$10  
HOUSE MADE DRESSING, ROASTED TOMATO,  
PARMESAN REGGIANO



ICEBERG \$9  
ROASTED BEETS, BLEU CHEESE, BACON,  
PICKLED ONION, MARINATED TOMATOES



LOCAL SPINACH \$11  
MUSHROOMS, RED ONION AND WARM BACON DRESSING



### ADDITIONS

GRILLED SKIRT STEAK\* \$12



TIGER SHRIMP\* \$12



CRISPY OR GRILLED CHICKEN\* \$6

## AQUEOUS



SAMPLE MENU  
SUBJECT TO CHANGE

## SANDWICHES AND ENTRÉES

TOMATO BASIL FOCCACIA \$13  
ROMA TOMATOES, FRESH MOZZARELLA, GARLIC, BABY ARUGULA



SHRIMP SCAMPI FOCCACIA\* \$14  
ROCK SHRIMP, SCAMPI BUTTER, FENNEL SALAD



SMOKED SALMON RUEBEN\* \$15  
SLICED SMOKED SALMON, MARBEL RYE, SAUERKRAUT,  
RUSSIAN DRESSING, SWISS



DRY AGED STRIPLIN BURGER\* \$12  
WHITE CHEDDAR, SMOKED BACON



QUESADILLA \$11  
PEPPER JACK CHEESE, CARMELIZED ONIONS, CILANTRO SOUR CREAM  
ADD CHICKEN\* \$13 / STEAK\* \$14 / SHRIMP \$15



HERB GRILLED SKIRT STEAK\* \$16  
YUKON GOLD CHORIZO HASH, CRISPY ONIONS, YELLOW PEPPER ROMESCO



GRILLED CHICKEN CLUB\* \$12  
HERB CIABATTA, FINE HERB AIOLI, APPLE BACON



## DESSERTS

CARAMEL CHEESE CAKE \$12  
BOURBON CARAMEL, ROASTED BANANA ICE CREAM,  
TOASTED MACADAMIA



LAVENDER SCENTED CRÈME BRÛLÉE \$12  
HONEY ICE CREAM, FRESH HONEY COMB



STRAWBERRY SHORTCAKE \$12  
BALSAMIC COULIS, MACERATED BERRIES,  
CRÈME FRAÎCHE



ICE CREAM SAMPLER \$12  
CHEF'S DAILY FLAVORS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS\* 4.09