

AQUA Grille

SOCIAL HOUR

4 P.M. to 6 P.M. served daily
(In the bar and lounge only)

EAT

RAW OYSTERS

Guanábana Mignonette, Mango **\$9 for Three**

'BAJA'-STYLE LOCAL FISH TACOS

Avocado, Pasilla Pepper, Cilantro,
Salvadoran 'Curtido' Slaw **\$6 each**

CARIBBEAN MUSSELS

Tom Kha Broth, Vadouvan Curry, Lacquered Shiitakes **\$16**

ROASTED OYSTERS

Black Garlic, Piquillo, Manchego **\$9 for Three**

CALAMARI FRITO MIXTO

Shishitos, Meyer Lemon, Black Magic **\$15**

AQ FRENCH DIP

Gruyère, Bacon-Onion Marmalade,
Horseradish Remoulade, Au-Rigato Jus **\$20**

HOUSE-SMOKED BABY BACK RIBS

Guava BBQ, Cucumber Banchan **\$15**

POMME FRITES

Grana Padano, Remoulade **\$5**

BRUSSELS SPROUTS

Passion Fruit Kung Pao, Mango, Cilantro, Peanuts **\$13**

PETIT LALIQUE LETTUCE

Manchego, Fines Herbes, Citronette **\$9**

BLISTERED SHISHITOS

Meyer Lemon Aioli, Espelette, Fleur de Sel **\$12**

KUNG POW! CHICKEN WINGS

Sesame, Sichuan Peppercorn **\$14 for Six**

AquaGrille

DRINK

BEER \$5

All Tap Selections

HOUSE SPIRITS \$7

VODKA Green Mark

DRY GIN Broker's London

RUM Plantation 3 Stars

TEQUILA Corazon Blanco

BOURBON Old Forester

WHISKEY Old Overholt Rye

WINE \$9

PINOT GRIGIO Le Monde

RIESLING KABINETT Darting

CHARDONNAY Six Hats

ROSÉ Elvio Tintero

OLD VINES GARNACHA Espelt

PINOT NOIR The Pinot Project

CABERNET SAUVIGNON Misiones de Renga

CRAFT COCKTAILS \$11

APPLETINI

Vodka, Granny Smith, Lemon Sherbet,
Orchard Shrub, Burlesque Bitters, Rose

EL DIABLO

Reposado Tequila, Crème de Mure, Lime,
Falernum, Ginger Beer, Ghost Pepper Tincture

LONG ISLAND ICED TEA

Vodka, White Rum, Blanco Tequila, Gin, Citrus,
Brown Sugar Cola, Amaro, Pimento

OLD CUBAN

Aged Rum, Lime, Falernum, Mint,
Angostura, Conca del Riu Anioia

MANHATTAN (THE WRIGHT WAY)

Rye, Bourbon, Antica Formula, Chocolate Bitters,
Cocoa Nib-infused Ruby Port, Botanicals