

AQUA

LOUNGE

WINE BY THE GLASS



SPARKLING

Domaine Chandon, Brut	Napa	13
Jean-Charles Boisset N°21, Sparkling	Burgundy	13
La Marca, Prosecco	Italy	13
Domaine Chandon, Rosé	Napa	14
Taittinger, Brut La Francaise	Champagne	23
Veuve Clicquot Yellow Label, Brut	Reims	28

WHITE

Bianchi, Pinot Grigio	Santa Barbara	12
Hess Shirtail Ranch, Chardonnay	Mount Vedeer	12
Smoke Tree, Rosé	California	13
Kim Crawford, Sauvignon Blanc	Marlborough	16
Sonoma-Cutrer, Russian River Ranches, Chardonnay	Sonoma	17
Rombauer, Chardonnay	Napa	23

RED

La Crema, Pinot Noir	Monterey	12
Hess Shirtail Ranch, Cabernet Sauvignon	North Coast	12
Kaiken, Malbec	Argentina	13
Daou, Cabernet Sauvignon	Paso Robles	16
Justin, Cabernet Sauvignon	Paso Robles	18
The Prisoner, Red Blend	Napa	25

CRAFT DRAFT BEER

Ace Pear Cider 5% ABV, Sonoma County, CA	9	Saint Archer White Ale 5% ABV, San Diego, CA	9
Allagash Saison 6.1% ABV, Portland, ME	9	Ballast Point Sculpin IPA 7% ABV, San Diego, CA	10
The Bruery Mischief Belgian Ale 8.5% ABV, Anaheim, CA	9	Breckenridge Vanilla Porter 5.4% ABV, Breckenridge, CO	10
Garage Brewing Co. Mango Hefeweizen 5.5% ABV, Temecula, CA	9	Local Rotational Tap 4.5% ABV-9.9% ABV, Orange County, CA	10
Towne Park Mexican Lager "Towne Chela," 4.7% ABV, Anaheim, CA	9	Pizza Port Amber Ale 4.9% ABV, Carlsbad, CA	10
Modern Times Orderville IPA 7.2% ABV, San Diego, CA	9	Stone Brewing Rotational Tap 4.7% ABV-9.4% ABV, Escondido, CA	10

LIBATIONS

AQUA OLD FASHIONED 14 Sazerac Rye, Cane Sugar, Fee Brothers Peach Bitters	SOUTH SIDE 14 Ketel One Botanical Cucumber & Mint, Lime Juice, Lavender Syrup
BACK BAY BRAMBLE 14 Botanist Gin, Lemon Juice, Cane Syrup, St. George Raspberry Liqueur	SPA WATER 14 Fords Gin, Giffard Elderflower, Lemon Juice, Lemonade, Soda Water
DUTCH MULE 14 Ketel One Vodka, Lime Juice, Fee Brothers Orange Bitters, Q Ginger Beer	SUMMER BODY 14 Casamigos Reposado Tequila, Agave Nectar, Cointreau Liqueur, Lime Juice
G.N.O. 14 Ketel One Botanicals Peach & Orange Blossom Vodka, Cointreau, Cane Sugar, Lemon, Fee Brothers Orange Bitters, Chandon Rosé	SUNSHINE STATE 14 Tito's Vodka, St. George Raspberry Liqueur, Cane Sugar, Lime Juice, Lemon Juice, House-Made Pomegranate Syrup
HERE COMES THE SUN 14 Bulleit Bourbon, Lemon Juice, Honey Syrup, Peach Bitters	TATTED UP 14 Sailor Jerry Spiced Rum, Giffard Banana, Lime Juice, Cane Sugar, Peychaud's Bitters

BITES & SHAREABLES

CHARRED SHISHITO PEPPERS** 9 Furikake Aioli	FRIED BURRATA 15 Spicy Marinara Sauce, Ciabatta Crostini, Basil
CAULIFLOWER HUMMUS* 16 Farmers Market Vegetables <i>Add pita +4</i>	AHI TUNA WONTON SALAD† 16 Asian Slaw of Carrots, Red Pepper, Greens with Wasabi Aioli, Sesame Ginger Dressing
HEIRLOOM TOMATO & MOZZARELLA THIN-CRUST PIZZA* 15 Red Onions, Basil <i>Add pepperoni +3</i>	THE CLASSIC BURGER**† 16 L.T.O., Cheese, 1000 Island, Fries
ULTIMATE GRILLED CHEESE**† 15 Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>	PRAWN COCKTAIL† 17 Pickled Relish, Cocktail Sauce, Basil Oil
WARM ARTICHOKE & PARMESAN DIP* 15 Tortilla Chips	OYSTER ON THE HALF SHELL† 17 Classic Mignonette
	LOCAL ARTISAN CHEESE & CHARCUTERIE 31 Artisanal Cheese & Charcuterie Board, Whole Grain Mustard, Fresh Honeycomb, Marcona Almonds, Grilled Crostini

**Available Friday and Saturday from 10-12 p.m.*

Large parties of 8 or more are subject to an 18% gratuity.

†Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.