

# AQUA

## LOUNGE

### WINE BY THE GLASS

#### SPARKLING

<b>Domaine Chandon, Rosé</b>	California	13
<b>Roederer, Brut</b>	Anderson Valley	16
<b>Chandon "Étoile," Brut</b>	California	18
<b>Taittinger, Brut La Francaise</b>	Champagne	23
<b>Veuve Clicquot*, Rosé</b>	Reims	38

#### WHITE

<b>Bianchi, Pinot Grigio</b>	Santa Barbara	13
<b>Landmark "Overlook," Chardonnay</b>	Sonoma	13
<b>Orogeny, Chardonnay</b>	Russian River	14
<b>Sonoma-Cutrer, Russian River Ranches, Chardonnay</b>	Sonoma	17
<b>Rombauer*, Chardonnay</b>	Napa	23

#### RED

<b>Erath, Pinot Noir</b>	Oregon	13
<b>Daou, Cabernet Sauvignon</b>	Paso Robles	16
<b>Justin, Cabernet Sauvignon</b>	Paso Robles	18
<b>Emeritus "Hallberg Ranch," Pinot Noir</b>	Russian River	20
<b>The Prisoner, Red Blend</b>	Napa	25
<b>Duckhorn Vineyards*, Cabernet Sauvignon</b>	Napa	27

### CRAFT DRAFT BEER

Ace Pear Cider	9	Left Coast Del Mar Lager	9
Ballast Point Grunion Pale Ale	9	Saint Archer White Ale	9
Boulevard Brewing Tank 7 Farmhouse Ale	9	Ballast Point Sculpin IPA	10
The Bruery Mischief Belgian Ale	9		

*\*Excluded from happy hour promotion*

## LIBATIONS

<b>COCO NO. 5</b> 14 Nolet's Gin, Lime Juice, Simple Syrup, Raspberries	<b>SOUTH SIDE</b> 14 Absolut Elyx Vodka, Lime Juice, Cucumber, Mint, Cane Sugar
<b>DUTCH MULE</b> 14 Ketel One Vodka, Ginger Beer, Lemon Juice	<b>PUSS IN BOOTS</b> 14 Parita Verde Mezcal, Lime Juice, Blackberries, Combier Orange
<b>EASY STREET COLLINS</b> 14 Aviation Gin, Lemon Juice, St. Germain, Cucumber, Soda Water	<b>AQUA OLD FASHION</b> 14 Templeton Rye, Angustura Bitters, Luxardo Cherries
<b>PEAR-A-DISE</b> 14 Grey Goose La Poire Vodka, Lime Juice, Clover Honey, Mint, Sparkling Wine	<b>BEETLE JUICE</b> 14 Old Forester Bourbon, Lemon Juice, Blackberries, Sage, Gillfard Muroise du Val de Loire
<b>FLOWER BOMB</b> 14 Grey Goose Vodka, Ju Passion Fruit, Lime Juice, Agave, Combier Pamplemousse Rose	<b>SASSY LOPEZ</b> 14 Corralejo Tequila Blanco, Lime Juice, Agave, Strawberries, Basil
<b>INFANTE</b> 14 El Silencio Mezcal, Lime Juice, Liquid Alchemist Almond, Nutmeg	<b>SLEEPLESS IN NEWPORT</b> 14 Stoli Vodka, Vanilla, Tia

## BITES & SHAREABLES

<b>CHARRED SHISHITO PEPPERS</b> 9 Furikake Aioli	<b>FRIED BURRATA</b> 15 Spicy Marinara Sauce, Ciabatta Crostini, Basil
<b>CAULIFLOWER HUMMUS</b> 16 Farmers Market Vegetables <i>Add pita +4</i>	<b>AHI TUNA WONTON SALAD</b> 16 Asian Slaw of Carrots, Red Pepper, Greens with Wasabi Aioli, Sesame Ginger Dressing
<b>TOMATO &amp; MOZZARELLA THIN-CRUST PIZZA</b> 14 Red Onions, Basil	<b>PRAWN COCKTAIL*</b> 17 Pickled Relish, Cocktail Sauce, Basil Oil
<b>ULTIMATE GRILLED CHEESE</b> 15 Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>	<b>OYSTER ON THE HALF SHELL*</b> 17 Classic Mignonette
<b>WARM ARTICHOKE &amp; PARMESAN DIP</b> 15 Tortilla Chips	<b>LOCAL ARTISAN (3) 19   (5) 25 CHEESE &amp; CHARCUTERIE*</b> Stone Mustard, Fresh Honeycomb, Parmesan Lavash

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## AFTER-HOURS MENU

Fridays & Saturdays | 10 p.m. – midnight

<b>CHARRED SHISHITO PEPPERS</b> 9 Furikake Aioli	<b>ULTIMATE GRILLED CHEESE</b> 15 Provolone, Gruyere, White Cheddar, Caramelized Onions, Herb Mayo, Tarragon Butter <i>Add lobster +9</i>
<b>CAULIFLOWER HUMMUS</b> 16 Farmers Market Vegetables <i>Add pita +4</i>	<b>WARM ARTICHOKE &amp; PARMESAN DIP</b> 15 Tortilla Chips
<b>TOMATO &amp; MOZZARELLA THIN-CRUST PIZZA</b> 14 Red Onions, Basil	<b>THE CLASSIC BURGER</b> 16 L.T.O., Cheese, 1000 Island, Fries