

Aquatica

by Malibu Farm

Breakfast

ACAI BOWL \$12

+ Strawberries + Banana + Gluten Free Granola

FRIED EGG SANDWICH \$16

+ Bacon + Arugula + Baby Potatoes + Havarti Cheese + Lemon Aioli + Country Wheat

BREAKFAST BURRITO \$17

+ Scrambled Eggs + Chicken Apple Sausage + Black Beans + Cheese + Onion + Peppers + Guacamole

SWEDISH MINI PANCAKES \$14

+ Whipped Cream + Berries

Salads

RAW BRUSSELS SPROUT SALAD \$14

+ Mustard Lemon Dressing + Almonds + Watermelon Radish

BURRATA FRUIT \$18

+ Local Burrata + Seasonal Fruit + Arugula + Candy Sesame Seed

BLT CAESAR \$14

+ Kale + Romaine + Tomato + Bacon + Parmesan + Radish

Add your choice of extra protein:

Avocado \$4

Grilled Chicken Breast \$9

Blackened Salmon \$14

Steak \$16

Sandwiches

Choice of Herbed Potato Chips and Salad or Quinoa Rice

GRILLED CHICKEN SANDWICH \$18

+ Tomato + Red Onions + Lemon Aioli + Country Wheat

SALMON SANDWICH \$20

+ Black Olive Aioli + Arugula + Tomato + Red Onion + Brioche Bun

SOY GINGER SKIRT STEAK \$23

+ Fresh Vegetable Slaw + Lemon Aioli + Country Wheat

GRILLED VEGETABLE SANDWICH \$15

+ Hummus + Avocado + Zucchini + Arugula + Roasted Pepper

Pizza

BUTTERNUT SQUASH \$18

+ Local Ricotta + Pea Shoots + Pumpkin Seed Oil + Pepitas + Sage

CAULIFLOWER \$16

+ Cauliflower Crust + Local Mozzarella + Tomato + Pesto + Arugula

CALLALOO \$18

+ Egg + Tomato Sauce + Bacon Confit + Red Onion + Pickled Chili

TOMATO \$16

+ Heirloom Tomatoes + Tomato Sauce + Local Burrata + Basil

CORN \$19

+ BBQ Roast Chicken + Crème Fraiche + Local Ricotta + Parmesan + Arugula

Hora Alegre

\$6 (Every day 4-6pm)

CHICKEN BROCCOLI QUESADILLA

+ Spicy Aioli

MALIBU BLUE NACHOS

+ Black Beans + Cheese, Salsa + Sour Cream

GRILLED CHEESE PANINI

+ Country Wheat + Havarti + Gruyere Cheese

Bites

CHICKEN BROCCOLI QUESADILLAS \$17

+ Spicy Aioli

MF CRAB CAKES \$20

+ Caper Aioli

MALIBU BLUE NACHOS \$14

+ Black Beans + Cheese + Salsa + Sour Cream

STOP LIGHT TACOS \$24

+ Chicken Salsa Verde + Butternut Squash Habanero + Skirt Steak Tomato Salsa

VEGAN CHOP \$15

+ Kale + Romaine + Butternut Squash + Beets + Avocado + Garbanzo Beans

TORTILLA SALAD \$18

+ Baby Romaine + Frisee + Corn + Black Beans + Cherry Tomatoes + Jalapeno Jack Cheese + Green Beans + Salsa Dressing

Burgers

Choice of Herbed Potato Chips and Salad or Quinoa Rice

CHICKEN RICOTTA \$17

+ Bacon + Brioche Bun + Arugula + Tomato + Red Onion + Spicy Aioli

GRASS FED BURGER \$18

+ Brioche Bun + Havarti Cheese + Pepperoncini Aioli + Tomato + Arugula + Red Onion

PORTOBELLO MUSHROOM \$15

+ Brioche Bun + Arugula + Tomato + Red Onion + Pepperoncini Aioli

Dessert

WHOLE WHEAT OLIVE OIL CAKE \$10

+ Whipped Cream + Berries

GRILLED CHOCOLATE CAKE \$10

+ Sea Salt + Salted Caramel + Whipped Cream

SALTED CARAMEL ICE CREAM SANDWICH \$10

AFFOGATO \$6

+ Espresso + Vanilla Ice Cream

STOP LIGHT TACOS

+ Chicken Salsa Verde + Butternut Squash Habanero + Skirt Steak Tomato Salsa

BREADED MUSTARD CHICKEN SLIDER

+ Arugula + Tomato + Red Onions + Lemon Aioli

Aquatica Bar

Bubbles

\$15

ELDERFLOWER SPRITZ

+ st germain elderflower + passion fruit puree + prosecco + club soda

APEROL SPRITZ

+ aperol + prosecco + club soda

STRAWBERRY SPRITZ

+ new amsterdam vodka + strawberry puree + pineapple juice + fresh lime juice + prosecco

Specialty Cocktails

GLASS \$15 PITCHER \$60

CUCUMBER COOLER

+ hendricks gin + agave syrup + cucumber juice + fresh lime juice

WATERMELON KISS

+ finlandia grapefruit vodka + fresh lime juice + agave syrup + fresh watermelon + basil leaves

VOCO PUNCH

+ new amsterdam vodka + VoCo coconut water + mango puree + fresh lime juice + grenadine

PASSION MULE

+ new amsterdam vodka + passion fruit puree + fresh lime juice + ginger beer + passion fruit foam + bitters

Frozen Cocktails

GLASS \$15 PITCHER \$60

FROZE

+ belvedere vodka + cape mentelle rose + peach + pear + kelvin + slush citrus

MIAMI VICE

+ flor de cana rum + pina colada + strawberry daiquiri

PINA COLADA

+ flor de cana rum + pineapple + coconut + kelvin slush pina

STRAWBERRY DAIQUIRI

+ flor de cana rum + strawberry puree + kelvin slush citrus

Fresh Coconut

\$20

OPENED & INFUSED WITH A CHOICE OF:

+ pineapple vodka + pineapple rum +

coconut vodka + coconut rum

Wine

WHITE

Riesling, August Kessler R, Germany	GL	BTL
Sauvignon Blanc, Mohua, New Zealand	\$11	\$40
Gabbiano Pinot Grigio, delle Venezie Italy	\$12	\$44
Chateau St Jean Robert Young Chardonnay, Alexander Valley	\$11	\$40
	\$12	\$44

ROSÉ

Cape Mentelle, Australia	\$11	\$40
Minuty, Provence France	\$11	\$40
Miraval, Côtes de Provence, France	\$16	\$60

RED

Pinot Noir, Edna Valley, California	\$11	\$40
Cabernet Sauvignon, Liberated, California	\$11	\$40
Malbec, Ben Marco, Argentina	\$12	\$44

SANGRIA

Red Lolea No. 1	\$14	\$50
White Lolea No. 2	\$14	\$50

Tomato Cocktails

\$15

CAESAR

+ hangar 1 vodka + spicy tomato juice + clam juice + bacon

JALAPEÑO

+ tanteo jalapeño tequila + spicy tomato juice + bacon

CITRUS

+ hangar 1 citrus vodka + spicy tomato juice + bacon

MELON COLLINS

+ malibu rum + midori melon + peach schnapps + oj + grapefruit + lemon juice

CEDILLA CAIPIRINA

+ leblon cachasa + cedilla liquor + agave syrup + fresh lime juice + oj

ROC MAI-TAI

+ flor de cana white rum + myers dark rum + triple sec + fresh lime + juice + pineapple juice + passion fruit puree

LAVENDER LEMONADE

+ tito's vodka + lavender syrup + fresh lemonade

Beer

\$8 BUCKET \$34

CIGAR CITY JAI ALAI + india pale ale

CORONA | CORONA LIGHT + pale lager

FOUNDERS ALL DAY IPA + session india pale ale

FOUNDERS RUBAEUS + raspberry fruit beer

HARPOON UFO + witbier

ISLAMORADA + american blonde ale

KONA LONGBOARD + lager

NARRAGANSETT + lager

PERONI + euro pale ale

STIEGL GRAPEFRUIT RADLER + shandy

Champagne

SPARKLING

Prosecco, Mionetto, Italy	GL	BTL
Brut, Veuve Yellow Label, France	\$10	\$40
Rose, Billecart Salmon, France		\$130
Rose, Billecart Salmon, France 1.5L		\$160
Brut, Belle Epoque, Perrier Jouet, France		\$250
Brut, Louis Roederer Cristal, France		\$260
Brut, Krug, France		\$425
Rose, Belle Epoque, Perrier Jouet, France		\$325
Brut, Armand de Brignac "Ace of Spades", France		\$350
Blanc de Blanc, Belle Epoque, Perrier Jouet, France		\$500
		\$380

SPARKLING OVER ICE

Moet Ice Imperial, France	\$125
Moet Ice Rosé Imperial, France	\$160
Veuve Clicquot Rich, France	\$160
Veuve Clicquot Rich Rosé, France	\$175

Other Beverages

ICED TEA \$5

LEMONADE \$5

ASSORTED SODAS \$4

FIJI WATER *Small* \$5 *Large* \$8

SAN PELLEGRINO \$5

ASSORTED JUICES \$4

RED BULL | SUGAR FREE \$6

The consumption of raw or uncooked foods from animal origin may increase your risk of food-borne illness.

Applicable taxes and 20% service charge will be added to all checks