

AQUA LOUNGE RESTAURANT

SMALL PLATE

CAJUN POPCORN SHRIMP 22

Crispy battered shrimp and peppers, tossed in a chili spice. Served with chipotle sauce

JALAPENO POPPERS 16

Cream cheese with jalapenos, breaded and fried golden. Served with ranch dipping sauce

DEEP FRIED MAC N' CHEESE 16

Mac and cheese breaded and deep fried until golden and drizzled with ranch, it is worth the calories.

CHICKEN FINGERS & FRIES 19

Classic childhood favorite, served with fries and plum sauce

NACHOS (GF) 18

Corn tortilla chips, with a hefty lot of cheese, black beans, corn, tomatoes, jalapenos and onions, drizzled with lime sour cream and salsa roja. (ADD Chicken + 5.00)

APPLE BRIE FLATBREAD 17

Freshly baked focaccia style bread, topped with brie, apple and caramelized onions. Drizzled with balsamic reduction and topped with walnuts.

DRY RIBS (GF) 19

Breaded pork served with tangy BBQ sauce

Chicken Wings (1lb) (GF) 19

Choice of: BBQ, hot buffalo, salt and pepper, honey garlic. Served with a side of ranch.

SALAD

GRILLED CAESAR 19

Charred romaine lettuce with a creamy Caesar drizzle, bacon, parmesan, cajun style chicken. Served with fresh focaccia toast

TACO SALAD (GF) 20

Mixed greens, black beans, corn, onions and tomatoes, with salsa roja and lime infused sour cream. With spicy chicken.

CHEF'S SEASONAL 20

Please ask your server about today's creation

HAND HELD

All Hand Held are served with choice of fries, house salad, or soup of the day, unless otherwise stated. Upgrade to Caesar for +5.

GRILLED MAPLE DIJON CHICKEN BURGER 23

Grilled chicken with bacon and brie cheese on a pretzel bun, topped with greens tossed in a maple dijon vinaigrette.

THE BUSTER 26

House made burger patty, topped with candied pepper bacon, smothered in beer cheese sauce, with pickled red onion, onion rings and lettuce, served on a pretzel bun with a chicken wing garnish.

CLASSIC CRISPY CHICKEN 19

Classic crispy chicken sandwich with garlic aioli, greens, tomatoes and pickles.

CRISPY FISH TACO 19

Choice of flour or corn tortillas. Crispy battered fish with black bean and corn salsa, drizzled with lime crema and Salsa Roja. Served with freshly made tortilla chips and salsa.

OLDE TYME BURGER 19

6oz house made burger patty served on a pretzel bun. Topped with lettuce, tomato and onion, with classic burger sauce.

SANTE FE CHICKEN WRAP 19

Cajun style grilled chicken breast, with a lime cumin dressing, greens, black beans, corn, onions, and tomatoes. Wrapped into a flour tortilla and lightly grilled

REUBEN 22

Light Rye toasted, piled high with Montreal smoked meat, Russian dressing, sauerkraut and a pickle.

BLACK BEAN VEGGIE BURGER 20

House made black bean patty, topped with greens, garlic aioli, avocado and tomato. Served on a pretzel bun.

DESSERT

Daily Crème Brulee 14

Rich creamy custard with a crisp caramel crust. See your Server for today's flavor selection

Chocolate Pot de Crème 14

Rich dark chocolate custard, served with a sweet berry compote

Chef's Choice Cheesecake 14

Creamy New York style cheese cake. Please see your server for today's flavor selection

Dessert of the day 16

Please see your server for today's selection

Original Recipes
FROM SCRATCH

MAIN

Made Fresh
PER ORDER

COLOSSAL FISH & CHIPS 6oz 22

Crispy battered Blue Cod served with french fries and creamy coleslaw

STEAK SANDWICH 26

AA sirloin cooked to your liking, served on freshly baked French bread, topped with crispy onion. Served with your choice of fries, salad or Chef's choice potatoe and seasonal vegetable.

PAN SEARED SALMON 30

Pan seared Atlantic salmon topped with a creamy lemon dill sauce. Served with rice pilaf and seasonal vegetable.

SEAFOOD TETRAZZINI 28

A medley of clams, mussels, shrimps and squid in a light citrus cream sauce, with tomatoes and mushrooms. Served with freshly baked French bread.

MUSHROOM BOLOGNESE 26

Linguine tossed in a rich tomato and mushroom sauce. Served with freshly baked French bread.

BUTTER CHICKEN 26

Marinated chicken breast, slowly cooked in a traditional butter chicken sauce, drizzled with cream and topped with fresh cilantro. Served with rice and naan.

TERIYAKI RICE BOWL (GF) 23

Seasonal vegetable sautéed in teriyaki sauce, served over a bed of steam rice. Topped with toasted sesame seeds. Add glazed shrimp or chicken for 7.00. Add glazed salmon for 8.00.

STEAK OSCAR (GF) 37

8oz Sirloin Cooked to your liking, served on top of a bed of spinach and mushroom ragu. Topped with shrimp and fresh hollandaise sauce. Served with Chef's choice potatoes and seasonal vegetables.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS PRIOR TO ORDERING. AQUA IS NOT A NUT-FREE ESTABLISHMENT.

TRY OUR SIGNATURE

MULE

CROWNED JEWEL (1.5oz) 11.00
Ketel One, ginger beer, cranberry juice, blood orange

MEXICAN MULE (1.5oz) 12.00
Casamigos Blanco, ginger beer and fresh lime juice

KENTUCKY MULE (1.5oz) 10.00
Bulleit, ginger beer and fresh lime juice

MOSCOW MULE (1.5oz) 10.00
Ketel One, ginger beer and fresh lime juice

CLASSIC COCKTAIL

CAESAR (1.5oz) 9.00
Smirnoff, clamato, Worcestershire and tabasco

BEE'S KNEES (2oz) 11.00
Hendricks's, honey and fresh lime juice

COSMOPOLITAN (1.5oz) 10.00
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

MARGARITA (2oz) 11.00
Sauza Silver, Cointreau, fresh lime juice and simple syrup

PIMM'S CUP (2oz) 10.00
Pimm's No 1, ginger ale, cucumber and fresh mint

MINT JULEP (2oz) 10.00
Woodford Reserve, house made simple syrup and mint leaves

CUBAN MOJITO (2oz) 10.00
Bacardi Silver, house made simple syrup, fresh lime juice, muddled mint and club soda

WINE

BY GLASS

Jackson Trigg's Chardonnay (5oz) 10.00
Jackson Trigg's Cabernet Sauvignon (5oz) 09.00

WHITE

CHARDONNAY 38.00
Jackson Triggs, Canada

RIESLING 47.00
Featherstone, Canada

ZINFANDEL (ROSE) 38.00
Gallo White, California

CHARDONNAY 38.00
20 Bees, Canada

CHARDONNAY 46.00
Lindeman's, Australia

SAUVIGNON BLANC 50.00
Fumees Blanches, France

RED

CABERNET SAUVIGNON 35.00
Jackson Triggs, Canada

CABERNET MERLOT 35.00
20 Bees, Canada

CABERNET SHIRAZ 35.00
Jacobs Creek, Australia

MERLOT 38.00
Toro Bravo, Spain

CABERNET SAUVIGNON 37.00
Nederburg, South Africa

MERLOT 38.00
Carl Jung, Germany

TEMPRANILLO 38.00
Torre Barreda, Spain

BEER

DRAFT (20oz)

STEAM WHISTLE 11.00

BONESHAKER 12.00

ABSENT LANDLORD 11.00

WATERLOO 11.00

HEINEKEN 12.00

BOTTLE

BUDWEISER 8.00

BUD LIGHT 8.00

CANADIAN 8.00

COORS LIGHT 8.00

COORS ORIGINAL 8.00

RICKARD'S RED 8.00

MILLER GENUINE DRAFT 8.00

GUINNESS 8.00

WATERLOO DARK 8.00

WATERLOO IPA 8.00

CORONA 9.00

STELLA ARTOIS 9.00

HEINEKEN 9.00

FOR TABLES OF 10 OR MORE, A 15% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

ROOM SERVICE

Press 592 on your phone to order
All Room Service have a \$3 delivery charge
+ 18% gratuity automatically added