

ACQUA

bar & lounge

TO BEGIN

- House made siracha chips** 8
With garlic aioli
- Jumbo jalapeno & cream cheese tots** 10
Served with queso and salsa
- Waterway Fries** 8
Queso fresco & cilantro chili fries, garlic aioli
- House smoked lentil hummus** 11
Pecan smoked lentils blended with fresh lemon, garlic & cumin served with tomatoes, cucumber, carrots, radish & fire grilled pita
- Charcuterie & Cheese** 36
Prosciutto, coppa, pistachio mortadella, grilled spicy italian sausage, house made mustard, pickled jalapeno & tomato, marinated olives, smoked gouda & brie cheese, local honey, fruit compote, candied pecans

TO SHARE

- Texas Beef Poutine** 13
Pecan smoked brisket, rich beef gravy, cheese curds, and home style fries
- Mini corn dogs** 12
Texas chili inside cornmeal batter fried golden brown with queso dipping sauce & cumin crème fraiche
- Crispy chicken wings** 6 12 12 20
Sriracha honey glaze, lemon pepper, bourbon teriyaki glaze, garlic parmesan, hot sauce butter, buffalo, served with celery & cucumber, dill ranch or blue cheese dip
- Nachos** 14
Corn tortilla chips, pablano queso cheese sauce, tomato, scallions, pickled jalapenos, black olives, black beans side of pico de gallo & cumin sour cream

Add: Guacamole 4 Brisket 7 Carne asada 7

FLATBREADS

- Margareta flatbread** 17
Heirloom tomatoes, mozzarella, basil, San Marzanno tomato sauce
- Prosciutto flatbread** 18
Parma prosciutto, fig jam, goat cheese spread, toasted walnuts, fresh mozzarella, cured tomato fillets, balsamic, arugula with truffle
- Meatza flatbread** 18
Ham, pepperoni, Italian sausage, smoked bacon, mozzarella & San Marzanno tomato sauce

HANDHELDS

Handhelds served with your choice of fries, or field green salad

- Vegetarian sandwich** 15
Crispy eggplant, fiore de latte, fresh basil, marinara sauce, and garlic butter toasted bun
- Turkey Club sandwich** 17
House smoked turkey breast, applewood smoked bacon, vine ripe tomatoes, crisp lettuce, aioli
- Crispy southern fried chicken sandwich** 17
Red Neck cheddar, avocado, lettuce, Calabrian chili mayonnaise, chili honey
- Rotisserie chicken sandwich** 17
Pulled rotisserie chicken, chimichurri aioli, cheddar cheese, house made herb focaccia
- Porchetta Sandwich** 18
Slow roasted porchetta with fennel, garlic, sage, rosemary, lemon, and chili, provolone cheese served with wild arugula, garlic citrus aioli, house made grilled focaccia
- Woodland Burger** 19
Fire grilled bison, smoked gruyere, bacon, lettuce, vine ripe tomato, bermuda onion, pickled jalapenos, sunny side egg, toasted brioche bun, roasted garlic aioli
- Marriott Burger** 18
Grilled 6 oz beef patty, cheddar cheese, bacon, lettuce, tomato, red onion on a toasted sesame seed bun
- Pan seared white fish Taco** 19
Three tacos with shredded purple cabbage, avocado, red onion, vine ripe tomato, cilantro, cotija cheese, sriracha lime crema, freshly grilled lime

SALADS

- Fire grilled Caesar** 14
Romaine heart, creamy caesar dressing, parmesan, cracked pepper, garlic herb croutons
- Southwestern chopped** 15
Crisp lettuce, black beans, corn, bell peppers, red onion, jicama, zucchini, avocado, cucumber, crispy tortilla hay, cumin lime vinaigrette
- Market street cobb** 14
Romaine lettuce, heirloom tomatoes, avocado, radish, bacon, smoked gruyere, sprouts, cucumber, cage free egg, red onion, kalamata olives,

Add to any salad
Grilled shrimp 7
Grilled chicken breast 7
Smoked brisket 6
Carne asada 7

ENTREES

Available after 5 PM daily
Please choose 2 sides with your entree

- Chili & garlic marinated fire grilled cauliflower steak** 22
Salsa verde, lentil croquettes
- Sriracha honey glazed southern fried chicken** 26
Alabama white sauce, jalapeno coleslaw
- Oven roast thyme & lemon half chicken** 26
Hot sauce butter
- House brined Tomahawk pork chop** 28
Ancho chili glazed apples
- Braised beef cheek & wild mushroom ragout** 27
With handkerchief pasta, sour cream & scallions
- Bourbon & Dr. Pepper braised beef shortrib** 30
- Candied chipotle salmon filet** 28
sauteed kale

SIDES

- Whipped roasted pablano & garlic potatoes** 6
- Hominy risotto with ancho chili & fresh lime** 7
- Grilled asparagus** 7
- Young honey dill carrots** 6
- Sauteed kale** 6
- Fries** 5

DESSERTS

- Tres Leche Cake** 10
Strawberry compote
- Toasted bourbon brownie** 11
Vanilla bean ice cream
- Warm cinnamon sugar donut holes** 10
Salted caramel sauce
- Pecan crème brulee** 12



1601 Lake Robbins Dr. The Woodlands, TX 77381

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNCOOKED MEAT, FISH, EGGS OR POULTRY MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS
03/15/2023

BEER

Domestic beer	7
<i>Bud light. Budweiser. Coors light. Michelob Ultra. Miller light. Yuengling. Yuengling flight.</i>	
Craft beer	7.50
<i>Angry Orchard. Blue Moon. Karbach Hopadillo. Samuel Adams. Shiner bock St. Arnold Amber. St Arnold Elissa IPA. St Arnold Lawnmower.</i>	
Non-alcoholic beer	7
<i>Heineken 0.0,</i>	
Imported beer	8
<i>Corona Extra. Corona premeir. Corona light. Dos Equis. Guinness draught can. Heineken. Modelo Especial. Stella Artois.</i>	

WHITE WINE

	6oz	9oz	BTL
Bulletin place moscato	10	14	32
Chateau St. Michelle reisling	12	15	40
Fleurs de prairie rose	10	14	32
The beach rose			32
Brancott sauvignon blanc	12	16	40
Kim Crawford sauvignon blanc	15	19	55
Three thieves pinot grigio	10	14	32
Pighin pinot grigio	15	19	55
Santa Margarita pinot grigio	18	22	65
Three thieves chardonnay	10	14	32
Meiomi chardonnay	12	18	50
Sonoma Cutrer chardonnay	17	22	65
Cakebread chardonnay	24	32	95
Rombauer chardonnay			110
Aria brut		10	40
Lamarca prosecco		14	45
Mionetto prosecco		16	55
Chandon brut			54
Mumm Napa		18	60
Moet Chandon			120
Veuve Clicquot			150
Dom Perignon			350

Zero - Proof

Orange ginger punch	7
<i>Fever tree blood orange ginger beer, orange and pineapple juice</i>	
Mandarin margarita	7
<i>Lyres agave blanco, lime juice, simple syrup, topo chico</i>	
Strawberry lemonade	6
<i>Lemonade, strawberry puree</i>	

Refills not included

COCKTAILS

All cocktails are hand-crafted using freshly squeezed juices

Southbound greyhound	11
<i>Deep Eddy ruby red, topo chico, tajin rim</i>	
Pineapple pirate	11
<i>Captain Morgan, banana liquor, pineapple juice, grenadine</i>	
Acqua old fashioned	15
<i>Calumet 8 yr bourbon, bitters, bordeaux cherry juice</i>	
Casa ranch water	13
<i>Casa amigos blanco, lime juice, topo chico, tajin rim</i>	
Fizzy flower	13
<i>Hendricks gin, elderflower, simple syrup, topo chico</i>	
Raspberry cosmo	14
<i>Absolut citron, cointreau, chambord, lime and cranberry juice, simple syrup</i>	
Peach ring	13
<i>Makers mark, peach schnapps, lime juice, peach puree</i>	
Jalapeno paloma margarita	14
<i>House infused tequila, cointreau, lime and grapefruit juice, simple syrup</i>	
Sparkling pear	12
<i>Lamarca prosecco, pear liquor</i>	
Espresso martini	15
<i>Absolut vanilla, kaluha, frangelico, espresso</i>	
Lavender lemondrop	15
<i>Grey goose, limeoncello, house infused lavender simple syrup, lemon juice, sugar rim</i>	

RED WINE

	6oz	9oz	BTL
Three thieves pinot noir	10	14	32
Meiomi pinot noir	14	18	52
Erath pinot noir	16	22	60
Bulletin place merlot	10	14	32
J. Lhor Los Osos merlot	11	15	42
St. Francis merlot			60
Three thieves cabernet	10	14	32
Joel Gott cabernet	12	18	45
Aquinas cabernet	13	17	50
Col Crest H3 cabernet	14	18	52
Franciscan cabernet	20	28	80
Hess cabernet			86
Jordan cabernet			130
Caymus cabernet			130
Silver oak cabernet			160
Palisades red blend	10	14	32
Trouble Maker red blend			56
Alamos malbec	12	16	45

A 20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 OR MORE
02/26/2023