

# ACQUA

# bar & lounge

## TO BEGIN

- Texas chips** 8  
*La Ranchera tortilla chips, craft brew queso, salsa*
- Deviled eggs** 8  
*Deviled eggs, prosciutto crisp*
- Cauliflower wings** 8  
*Cauliflower dipped in polynesian sauce, ranch dressing*
- Hummus** 10  
*Grilled pita, caper berries, vegetables*
- Avocado caesar salad** 8  
*Crisp romaine, croutons, avocado caesar dressing*

## TO SHARE

- Woodlands wings** (6) 9 (12) 16  
*Polynesian, buffalo, or bbq*
- Chefs charcuterie board** 16  
*4 meats, 2 cheeses, 2 mustards, house pickles, lingonberry, croutons*
- Slow roasted brisket nachos** 13  
*12 hour smoked brisket, craft cheese sauce, black beans, jalapenos, green onion, tomatoes, sour cream, salsa roja*
- Chicken pesto pizza** 15  
*Chicken, pesto, spinach, mozzarella, fresh herbs  
Cauliflower crust +2*
- Margarita pizza** 15  
*Roasted garlic, heirloom tomatoes, mozzarella cheese, fresh basil  
Cauliflower crust + 2*

## SANDWICHES

- Turkey BLT** 15  
*Toasted sourdough bread, oven roast turkey, lettuce, tomato, bacon, mayo, fries*
- Marriott burger** 16  
*Aged cheddar, bacon, lettuce, tomato, onion, fries*
- Texas cheddar burger** 17  
*Aged cheddar, smoked 12 hour brisket, fries*
- The best veggie burger** 15  
*Vegetable patty, Asian slaw, sweet chili sauce, pretzel roll, fries*
- Tequila lime chicken sandwich** 16  
*Pepper jack cheese, lettuce, guacamole, chipotle mayo, pretzel bun*
- Beef brisket tacos** 14  
*La Ranchera tortillas, jalapeno aioli, cilantro, sliced onion, salsa rojo*
- Fried avocado tacos** 12  
*La Ranchera tortillas, roasted corn relish, jalapeno aioli, Grilled chicken breast + 6  
Pan fried shrimp + 9*

## SALADS

- Southwest caesar** 9  
*Chopped romaine, roasted corn, black beans, grape tomatoes, cheddar, La Ranchera tortilla, chipotle caesar dressing*
- Market** 12  
*Mixed greens, pecan smoked bacon, artichoke, grape tomatoes, kalamata olives, hard boiled egg, blue cheese, buttermilk ranch*
- Add to any salad  
Grilled chicken breast \$6  
Pan fried shrimp \$9  
Salmon \$9

## BIG PLATES

\*With choice of 2 sides

- New York strip steak\*** 29  
*10oz grilled N.Y Strip, garlic herb butter*
- Cedar planked salmon\*** 21  
*Ancho chili butter*
- Shrimp scampi** 21  
*Fettucine, shrimp, white wine, garlic, tomato, basil*
- Chef Nico's beer can chicken\*** 20  
*Ancho chilli butter*
- Super food bowl** 18  
*Grilled portobello mushroom, quinoa, black beans, oven roasted tomato, grilled asparagus, fried egg, sherry gastrique*

## SIDES

- Green beans with bacon**
- Buttered broccolini**
- Grilled asparagus**
- Jalapeno mashed potato**

## DESSERTS

- New York style cheese cake** 8  
*Fresh berries, raspberry sauce*
- Chef Bridgette's seasonal cobbler** 8  
*See server for today's special flavor  
Vanilla Ice Cream + \$1.50*
- Flour less chocolate cake** 9  
*Fresh raspberries*
- Orange blossom creme brulee** 8  
*Shortbread cookie*

## BEER

<b>Domestic beer</b>	<b>7</b>
<i>Bud light. Budweiser. Coors light. Michelob Ultra. Miller light</i>	
<b>Craft beer</b>	<b>7.50</b>
<i>Angry Orchard. Blue Moon. Karbach Hopadillo. Samuel Adams. Shiner bock St. Arnold Amber. St Arnold Elissa IPA. St Arnold Lawnmower.</i>	
<b>Non-alcoholic beer</b>	<b>5.50</b>
<i>Heineken 0.0</i>	
<b>Imported beer</b>	<b>8</b>
<i>Corona Extra. Corona light. Dos Equis. Guinness draught can. Heineken. Modelo Especial. Stella Artois.</i>	

## WHITE WINE

	6oz	9oz	BTL
<b>Beringer white zinfandale</b>	10	12	28
<b>Woodbridge moscato</b>	10	14	32
<b>Chateau St. Michelle reisling</b>	12	15	40
<b>Joel Gott rose</b>	10	14	32
<b>Minuty</b>			68
<b>Brancott sauvignon blanc</b>	12	16	40
<b>Kim Crawford sauvignon blanc</b>	14	18	48
<b>Joel Gott pinot grigio</b>	10	14	32
<b>Pighin pinot grigio</b>	14	18	50
<b>Santa Margarita pinot grigio</b>	18	22	65
<b>Joel Gott chardonnay</b>	10	14	32
<b>Chat St. Jean chardonnay</b>	12	18	42
<b>Meiomi chardonnay</b>	12	18	45
<b>Sonoma chardonnay</b>	16	24	60
<b>Cake Bread chardonnay</b>	24	32	90
<b>Rombauer chardonnay</b>			90
<b>Aria brut</b>		10	40
<b>Lamarca prosecco</b>		14	45
<b>Mumm Napa</b>		18	60
<b>Moet Chandon</b>			115
<b>Veuve Clicquot</b>			140

## COCKTAILS

<b>Waterway cosmo</b>	<b>11</b>
<i>Grey Goose strawberry, Cointreau, cranberry</i>	
<b>Watermelon refresher</b>	<b>11</b>
<i>Grey Goose cucumber, watermelon liquor, lemon, cucumber</i>	
<b>Elderflower martini</b>	<b>11</b>
<i>Hendricks, elderflower, lemon juice</i>	
<b>Cucumber-tini</b>	<b>11</b>
<i>Hendricks gin, elderflower, cucumbers</i>	
<b>Acqua old fashioned</b>	<b>12</b>
<i>Bulleit rye, bitters, cherry juice</i>	
<b>Manhattan</b>	<b>12</b>
<i>Woodford reserve, sweet vermouth, bitters</i>	
<b>Bourbon bramble</b>	<b>10</b>
<i>TX whiskey, creme de cassis, lemon juice</i>	
<b>Ranch water</b>	<b>13</b>
<i>Patron, topochico</i>	
<b>Southbound greyhound</b>	<b>10</b>
<i>Deep Eddy ruby red, topo chico</i>	
<b>Kentucky mule</b>	<b>11</b>
<i>Buffalo Trace bourbon, ginger beer</i>	

## RED WINE

	6oz	9oz	BTL
<b>Joel Gott pinot noir</b>	10	14	32
<b>Erath pinot noir</b>	14	18	52
<b>Meiomi pinot noir</b>	16	22	60
<b>Joel Gott merlot</b>	10	14	32
<b>J. Lhor Los Osos merlot</b>	11	15	42
<b>St. Francis merlot</b>	15	20	54
<b>Raymound Vineyards Reserve merlot</b>			85
<b>Joel Gott cabernet</b>	10	14	32
<b>Aquinas cabernet</b>	13	17	45
<b>Col Crest H3 cabernet</b>	13	17	48
<b>Franciscan cabernet</b>	18	26	60
<b>Hess cabernet</b>			96
<b>Jordan cabernet</b>			140
<b>Trouble Maker red blend</b>	14	19	56
<b>Alamos malbec</b>	12	16	45

## Zero - Proof

<b>Strawberry lemonade</b>	<b>5</b>
<b>Skinny grapefruit margarita</b>	<b>5</b>
<b>Chocolate fake-tini</b>	<b>5</b>