

BISTRO & WINE BAR

Shucked BC Oysters 1 doz. 41 - 1/2 doz. 24 cucumber mignonette, fresh horseradish, lemon

Watermelon & Rocket Salad 22

pickled red onion, goat feta, mint, roasted hazelnuts

Caprese Salad 23

heirloom tomato textures, fior di latte, basil sorbet, balsamic

West Coast Seafood Chowder 25

local seasonal fish, shellfish, bacon, Yukon gold potato, cream, fine herbs, baguette

Crispy Humboldt Squid 23

cucumber yogurt dip, lemon preserve, red pepper, parsley, red onion

Moules Frites 31

Salt Spring Island mussels, garlic, carrot, ginger, pickled vegetable salad, pommes frites, garlic aioli

Soy Ginger Glazed Pork Belly 24

green papaya salad, mango gel, shaved jalapeño, crispy onion & Onigiri, spicy sweet & sour sauce

Aqua Pommes Frites 16

rosemary, Grana Padano, truffle aioli

Roasted Beetroot Hummus 22

lemon cream cheese, vegetable crudité, roasted pistachio

Round of Beer for the Kitchen 10

*The consumption of RAW oysters poses an increased risk of foodborne illness. A cooking step is needed to eliminate potential bacterial or viral contamination. ~ Medical Health Officer - Consuming raw or under cooked meat, seafood or eggs may increase your risk of foodborne illness.



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Korean Fried Chicken Rice Bowl 29

sticky rice, kimchi, yuzu mayo, cucumber, julienne carrots, scallion, cilantro

Fried Pacific Cod Taco 24

Or

Crispy Cauliflower & Kimchi Tacos 22

avocado, chili vinaigrette, marinated cabbage, black sesame, scallion, white corn tortilla

choice of Pommes frites or Organic green salad

Wild Mushroom Flatbread 24

Grana Padano, arugula, truffle aioli, confit garlic

Two Piece Crispy Cod & Frites 24

crispy battered ling cod, pommes frites, coleslaw, sauce rémoulade

Aqua Bistro Double Double 29

ground chuck, American cheddar, bourbon & red onion marmalade, honey cured bacon, bistro sauce, crispy onions, brioche bun choice of Pommes frites or Organic green salad

Steak & Frites 43

AAA Beretta Farms 8oz striploin, pommes frites, truffle aioli, chimichurri sauce, arugula

Cheese & Charcuterie Board 44

daily selection of cured meats & cheeses, house pickled vegetables, baguette, seed crackers, grainy mustard, stewed apricots, iced grapes

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