

# watr



## to share

**edamame 9** v gf  
yuzu, cracked black pepper

**guacamole 15** v  
organic blue corn tortillas

**smoked cancha 8** v

## crudo

**corvina 16**  
ceviche, red onions, baby peppers,  
choclo, cilantro, leche de tigre,  
malanga chips

**hamachi 19** gf  
tiradito, shaved fennel, granny smith  
apple, baby peppers, leche de tigre

**tuna 21**  
tartare, tomatoes, avocado,  
confit shallot, truffle  
vinaigrette, taro crisps

**wild king salmon 18**  
sushi rice, avocado, asian slaw,  
furikake

**kimchi tuna 19**  
quinoa, kimchi, avocado,  
crispy garlic

## campo

**organic green salad 15** v  
Sun Fresh Farms greens, quinoa,  
cherry tomatoes, radish, alfalfa sprouts,  
soy nuts, key lime dressing

**edamame + carrot salad 15** v  
purple + napa cabbage, choclo, scallions,  
sesame, serrano pepper, cilantro,  
carrot cumin dressing

**grilled chicken salad 22**  
Sun Fresh Farms greens, napa cabbage,  
avocado, crispy taro root, charred  
pineapple, sesame ginger dressing

**enhancements:**  
shrimp 12.5, chicken 8, skirt steak 13,  
salmon 14, organic red quinoa 4

## core

**impossible burger 19** v  
plant-based patty, beer mustard,  
tomato, caramelized onions, sprouts, fries

**chicken yakisoba noodles 21**  
japanese stir-fry noodles, vegetables,  
tonkatsu sauce, scallions

**steak saltado tacos 19** gf  
tomato, red onion, aji amarillo,  
cilantro, corn tortilla

**watr burger 23**  
american wagyu beef, kimchi slaw,  
pepper jack cheese, gochujang aioli, fries

vg - vegetarian | v - vegan | gf - gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of a food-borne illness.

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## sushi

### garden roll 13 v

organic baby romaine, pickled carrots, avocado, cucumber, asparagus

### watr roll 25

shrimp tempura, cucumber, 1 spicy mayo, crab salad, tuna, avocado, eel sauce, sesame

### sea bacon 24

warm scallop, smoked salmon, wasabi tobiko, crispy salmon skin, 1 spicy mayo, kabayaki sauce

### spicy tuna roll 19

cucumber, local sprouts, 1 spicy mayo, cilantro

### california roll 17

snow crab salad, avocado, cucumber, sesame

### salmon roll 15

atlantic salmon, avocado, black sesame, lemon

### nigiri + sashimi 40

chef's seasonal selection of nigiri and sashimi

## maki rolls

veggie 9 v

tuna 12

salmon 11

## antichuchos

### mushrooms 15 v

kimchi slaw, yakitori glaze

### shrimp 18

salted honey brussel sprouts

### chicken 16

sweet potato puree, aji panca

### beef 18

smoke rub, truffled taro root puree

## sweets

### coconut lime sphere 12

coconut dacquoise, lime gelée, raspberry preserves

### peruvian chocolate "rocher" 14

63 percent illanka chocolate gateau, warm spiced chocolate shooter

### mochi ice cream (3) 15 vg

green tea, vanilla, chocolate

### fruit bowl 18 v gf

### chilled watermelon 9 v gf

## culinary team

Ross Jansen  
chef de cuisine

Togi Chuluunbaatar  
sushi chef

# watr



## to share

### malanga chips 12

huancaína

### edamame 9 v gf

yuzu, cracked black pepper

### causa trio 18

traditional causa, aji amarillo  
huancaína-avocado, rocoto  
huancaína-octopus, herb  
huancaína-crab

### crispy brussel sprouts 12

smoked cancha, pickled fresno,  
scallions, sherry glaze

## crudo

### corvina 16

ceviche, red onions, baby peppers,  
choclo, cilantro, leche de tigre,  
malanga chips

### hamachi 19 gf

tiradito, shaved fennel,  
granny smith apple, baby peppers,  
leche de tigre

### tuna 21

tartare, tomato, avocado,  
confit shallot, truffle vinaigrette,  
taro crisps

### scallop 19

crudo, serrano chili, radish,  
pickled shallots, citrus ginger broth,  
volcanic rock salt, taro coins

## campo

### organic green salad 15 v

Sun Fresh Farms greens, quinoa,  
cherry tomatoes, radish, alfalfa sprouts,  
soy nuts, key lime dressing

### edamame + carrot salad 15 v

purple + napa cabbage, choclo, scallions,  
sesame, serrano pepper, cilantro,  
carrot cumin dressing

### grilled chicken salad 22

Sun Fresh Farms greens, napa cabbage,  
avocado, crispy taro root, charred  
pineapple, sesame ginger dressing

#### enhancements:

shrimp 12.5, chicken 8, skirt steak 13,  
salmon 14, organic red quinoa 4

## antichuchos

### mushrooms 15 v

kimchi slaw, yakitori glaze

### shrimp 18

salted honey brussel sprouts

### chicken 16

sweet potato puree, aji panca

### beef 18

smoke rub, truffled taro root puree

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## core

### chicken yakisoba noodles 21

japanese stir-fry noodles, vegetables, tonkatsu sauce, scallions

### steak saltado bowl 23

rice, tomato, red onion, aji amarillo, confit potatoes, cilantro

### watr burger 23

american wagyu beef, kimchi slaw, pepper jack cheese, gochujang aioli, fries

### fish + leaf 26

sea bass, sweet potato, asparagus, wild mushrooms, maitake broth

### impossible burger 19 vg

plant-based patty, beer mustard, tomato, caramelized onions, sprouts, fries

### plum sake glazed bone-in short ribs 32

truffled taro root puree, pickled fresno peppers, herbs, scallions  
add fresh truffles for 15

## carbon

### gambas al carbon 40

miso citrus glaze, fennel salad, grilled lemon, rock salt

### charred octopus 19

confit potatoes, baby peppers, asparagus, huancaína, chives

## sushi

### garden roll 15 v

organic baby romaine, pickled carrots, avocado, cucumber, asparagus

### watr roll 25

shrimp tempura, cucumber, 1 spicy mayo, crab salad, tuna, avocado, eel sauce, sesame

### sea bacon 24

warm scallop, smoked salmon, wasabi tobiko, crispy salmon skin, 1 spicy mayo, kabayaki sauce

### "ja-ja ju-ju" eel roll 25

shrimp tempura, barbecue eel, cucumber, tuna, avocado, crema de rocoto, eel sauce

### spicy tuna roll 19

cucumber, local sprouts, 1 spicy mayo, cilantro

### california roll 17

snow crab salad, avocado, cucumber, sesame

### salmon roll 15

atlantic salmon, avocado, black sesame, lemon

### new england "lobster roll" 45

double baked, cucumber, avocado, tobiko, 1 spicy mayo

### nigiri + sashimi 40

chef's seasonal selection of nigiri and sashimi

# watr

## sides

**truffled taro root puree 9**

**sweet potato puree 9 v**

**kimchi slaw 9 v**

**salted honey brussel sprouts 9**

**confit potatoes 9**

## sweets

**coconut lime sphere 12**

coconut dacquoise, lime gelée,  
raspberry preserves

**warm sweet potato  
crumb cake 12**

caramelized pumpkin seeds,  
dulce de leche, lúcuma ice cream

**peruvian chocolate "rocher" 14**

63 percent illanka chocolate gâteau,  
warm spiced chocolate shooter

**mochi ice cream (3) 15 vg**

green tea, vanilla, chocolate

**fruit bowl 18 v gf**

**chilled watermelon 9 v gf**

## our partners

**sun fresh farms**  
produce

**fresh origins**  
herbs

**samuels & son seafood**

**masami beef**  
american-style wagyu

**joyce farms**  
chicken

## culinary team

**Ross Jansen**  
chef de cuisine

**Togi Chuluunbaatar**  
sushi chef



## house cocktails

### pineapple & mint caipirinha 16

yaguara organic cachaça, pineapple syrup, fresh mint, lime

### dark side 16

del maguey mezcal, grapefruit liqueur, lime activated charcoal

### enter the dragon 16

avion reposado tequila, dragon fruit syrup, lemon serrano bitters, q grapefruit soda

### "puro pari" 16

ketel 1 grapefruit + rose, red bull tropical flavor, coconut water, lime, peychaud's bitters

### on "brazilian time" 16

smoked pineapple-infused organic cachaça, giffard banane liqueur, passion fruit, orgeat, lime

### pink toucan 16

hibiscus-infused bacardí superior rum, creme de noyaux, coconut water, lemon, la croix key lime soda

### el jardinero 16

espolòn blanco tequila, cucumber + basil chateau california aloe liqueur, lime, tajin

### fresh coconut 12

add a shot +12

yaguara organic cachaça, mount gay black barrel rum, cointreau, grand marnier or appleton reserve rum

## classic cocktails

### daiquiri 16

appleton estate signature rum, demerara syrup, lime, angostura bitters

### vodka smash 16

grey goose vodka, grapefruit liqueur, basil, q club soda, lemon

### last word 16

botanist gin, green chartreuse, luxardo maraschino, lime juice

### whiskey highball 16

toki japanese whisky, q soda, peach bitters

## frozen drinks

Prepared using Kelvin Slush Co. Mixes:  
USDA Organic, Non-GMO, Vegan, Gluten-Free,  
Kosher and All Natural

### the skinny piña 16

bacardí superior rum + coconut rum, organic coconut water, pineapple, fresh lime

### 1sb aperol spritz 16

aperol, bombay gin, prosecco, passion fruit, fresh citrus

### hemingway daiquiri 16

bacardí superior rum, grapefruit juice, luxardo maraschino, fresh citrus

### frosé all day 16

rosé wine, skyy vodka, peach, lillet rouge, fresh citrus

Add a float +12

Mount Gay Black Barrel, Chambord, Cointreau, St-Germain



## mix 'n' mingle

### rooftop sangria 16 | 65

rosé wine, fresh citrus,  
watermelon, strawberry

### house-made draft mojito 16 | 65

bacardí superior rum, mint,  
fresh lime, demerara sugar

### house-made draft margarita 16 | 65

espolón blanco tequila,  
cointreau, fresh lime

## beer in a can

### house premium crafted lager 8

house brewing

### la rubia blonde ale 8

wynwood brewing

### jai alai IPA 8

cigar city brewing

### salt life lager 8

abita brewing

### mandarin IPA 8

concrete beach brewing

### peroni nastro azzurro lager 8

birra peroni

### stella artois pilsner 8

brouwerij artois

## draft beer

### hibiscus & mandarin blonde ale 9

wynwood brewing + 1 hotel

### litehaus pilsner 9

biscayne bay brewing

### biscayne bay IPA 12

biscayne bay brewing

### south peach shandy 9

south beach brewing

### ommegang witte wheat ale 9

ommegang brewery

## virgin territory

### coconut water 8

(500 ml)

### sunburnt on south beach 9

coconut water, mango, lime,  
mint, ginger beer

### fresh coconut 12

### red bull 7

original or sugarfree

### q spectacular drinks 6

club soda, ginger ale, ginger beer,  
tonic water, grapefruit, kola



## white wine

**pinot grigio 16 | 64**  
jermann friuli

**sauvignon blanc 13 | 49**  
"perles", gérard bertrand, languedoc

**sauvignon blanc 15 | 60**  
justin, central coast

**sauvignon blanc 17 | 68**  
mason cellars, napa valley

**chardonnay 12 | 48**  
acrobat, oregon

**chardonnay 16 | 64**  
"overlook", landmark, sonoma

## red wine

**pinot noir 14 | 56**  
acrobat, oregon

**cabernet sauvignon 14 | 56**  
rickshaw, california

**red blend 16 | 61**  
banshee, "mordecai", sonoma

**malbec 12 | 48**  
reserva, terrazas, mendoza

## rosé

**château la gordonne 13 | 49**  
"font freye", côtes de provence

**fleur de mer 15 | 60**  
provence

**quinn 17 | 68**  
côte d'azure, provence

## bubbles

**giuliana prosecco 15 | 68**

**flor prosecco rosé 15 | 68**

**g.h. mumm grand cordon  
brut 29 | 130**

**veuve clicquot rosé 41 | 180**

**veuve clicquot rich nv 45 | 199**

### our partners

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produce

**fresh origins**  
herbs

**samuels & son seafood**

**masami beef**  
american-style wagyu

**joyce farms**  
chicken