

# watr



## to share

**smoked cancha 8** vg  
spiced peruvian corn

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

**guacamole 15** vg  
organic blue corn tortillas

**papa a la huancaína 12** v  
confit potatoes, huancaína, queso fresco, chili oil, chives

**causa trio 18**  
traditional causa, huancaína-aji, amarillo-avocado, rocoto-octopus, verde-crab

**crispy brussel sprouts 12**  
smoked cancha, pickled fresno, sherry glaze, scallions

## antichuchos street food

**shrooms 15** gf  
kimchi slaw, sesame, chives

**shrimp 18**  
salted sherry honey brussel sprouts, chives

**chicken 16** gf  
sweet potato purée, chives, aji panca

## campo harvest at its best

**organic green salad 15** vg gf  
paradise farms greens, quinoa, cherry tomatoes, radish, alfalfa sprouts, soy nuts, key lime dressing

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

**grilled chicken salad 22**  
paradise farms greens, napa cabbage, avocado, crispy taro root, charred pineapple, sesame ginger dressing

**enhancements:**  
shrimp 13, chicken 9, skirt steak 13, salmon 14, organic red quinoa 4

**partnership** paradise farms

## crudo showcase the purity of the element

**corvina 18**  
ceviche, red onions, baby peppers, choclo, cilantro, leche de tigre, malanga chips

**octopus 18**  
ceviche, choclo, red onions, cilantro, sweet potato, aji amarillo leche de tigre, smoked cancha

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

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

**partnerships** skuna bay | baja aqua farms | bristol seafood

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## sushi *handcrafted + signature*

**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

**charred salmon roll 25** sc  
shrimp tempura, cucumber,  
wasabi tobiko, salmon tartare,  
crema de rocoto, eel sauce, chives,  
bonito furikake

**spicy tuna roll 19** gf  
cucumber, local sprouts,  
1 spicy mayo, cilantro

**california roll 17**  
snow crab salad, avocado,  
cucumber, sesame

**skuna bay salmon roll 15** gf  
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

**partnerships** skuna bay | baja aqua farms |  
bristol seafood

## maki rolls

**veggie 9** vg

**tuna 12**

**salmon 11**

## core *essentials at the rooftop*

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

**steak saltado bowl 23** gf  
beef, tomato, red onion, aji amarillo,  
confit potatoes, cilantro

**watr burger 24**  
wagyu beef, kimchi slaw,  
pepper jack cheese, gochujang aioli, fries

**miso glazed corvina 26**  
coconut ginger rice, charred bok choy,  
aji amarillo sweet potato purée,  
wild mushrooms, citrus maitake broth

**impossible burger 21** vg  
plant-based patty, beer mustard, tomato,  
caramelized onions, sprouts, fries

**plum sake glazed short ribs 32**  
truffle taro root purée, pickled fresno,  
fresh herbs, scallions  
**add fresh truffles for 15**

**charred octopus 19**  
confit potatoes, baby peppers, asparagus,  
huancaína, chives

**partnerships** jackman ranch wagyu | allen poultry |  
1855 black angus

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## sides

- truffled taro root purée 9**
- sweet potato purée 9**
- kimchi slaw 9**
- salted honey brussel sprouts 9**
- confit potatoes 9**

## sweets

- tipsy coconut cake 12**  
mango calamansi cream,  
vanilla-scented mango, meringue crisps
- salted caramel tart 14**  
peruvian chocolate pot de crème,  
caramel shell, hot chocolate
- mochi ice cream (3) 15** vg gf  
green tea, vanilla, chocolate
- fruit bowl 18** vg gf
- chilled watermelon 9** vg gf

## our partners

**bristol seafood**

**paradise farms**  
produce

**baja aqua farms**  
tuna

**skuna bay**  
salmon

**jackman ranch wagyu**  
burger

**1855 black angus**

**joyce farms**  
poultry

## culinary team

**Ross Jansen**  
chef de cuisine

**Togi Chuluunbaatar**  
sushi chef



5pm - 6pm



## to share

**guacamole 15** vg  
organic blue corn tortillas

**smoked cancha 8** vg  
spiced peruvian corn

## sushi handcrafted + signature

**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

**spicy tuna roll 19** gf  
cucumber, local sprouts,  
1 spicy mayo, cilantro

**california roll 17**  
snow crab salad, avocado,  
cucumber, sesame

**skuna bay salmon roll 15** gf  
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

**partnerships** skuna bay | baja aqua farms | bristol seafood

## maki rolls

**veggie 9** vg

**tuna 12**

**salmon 11**

## our partners

**bristol seafood**

**paradise farms**  
produce

**baja aqua farms**  
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**skuna bay**  
salmon

**jackman ranch wagyu**  
burger

**1855 black angus**

**joyce farms**  
poultry

## culinary team

**Ross Jansen** chef de cuisine  
**Togi Chuluunbaatar** sushi chef

v - **vegetarian** | vg - **vegan** | gf - **gluten free** | cn - **contains nuts** | sc - **sustainable choice**

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

Applicable taxes and 18% service charge will be added to all checks.

Se agregarán impuestos aplicables y un cargo por servicio del 18% a todos los actos

Taks ki aplikab ak yon chaj sèvis 18% yo pral ajoute nan tout chèk yo

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## to share

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

**guacamole 15** vg  
organic blue corn tortillas

**smoked cancha 8** vg  
spiced peruvian corn

## campo *harvest at its best*

**organic green salad 15** vg gf  
paradise farms greens, quinoa,  
cherry tomatoes, radish, alfalfa sprouts,  
soy nuts, key lime dressing

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

**grilled chicken salad 22**  
paradise farms greens, napa cabbage,  
avocado, crispy taro root, charred  
pineapple, sesame ginger dressing

**enhancements:**  
shrimp 13, chicken 9, skirt steak 13,  
salmon 14, organic red quinoa 4

**partnership** paradise farms

## crudo *showcase the purity of the element*

**corvina 18**  
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** sc  
tartare, tomatoes, avocado,  
confit shallot, truffle vinaigrette,  
taro crisps

**skuna bay salmon poke 18** gf  
sushi rice, avocado, asian slaw, furikake

**partnerships** skuna bay | baja aqua farms |  
bristol seafood

## core *essentials at the rooftop*

**impossible burger 21** vg  
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 24**  
wagyu beef, kimchi slaw, pepper jack  
cheese, gochujang aioli, fries

**partnerships** jackman ranch wagyu | joyce farms |  
1855 black angus

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## sushi handcrafted + signature

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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

**partnerships**  
skuna bay | baja aqua farms | bristol seafood

## maki rolls

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kimchi slaw, sesame, chives

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mango calamansi cream,  
vanilla-scented mango, meringue crisps

**salted caramel tart 14**  
peruvian chocolate pot de crème,  
caramel shell, hot chocolate

**mochi ice cream (3) 15 vg gf**  
green tea, vanilla, chocolate

**fruit bowl 18 vg gf**

**chilled watermelon 9 vg gf**

### culinary team

**Ross Jansen** chef de cuisine  
**Togi Chuluunbaatar** sushi chef

### our partners

bristol seafood | paradise farms |  
baja aqua farms | jackman ranch wagyu |  
skuna bay | 1855 black angus | joyce farms



## 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

avión 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, psychaud’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

espolón 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

### fever tree 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