

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

watr



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

watr

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

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paradise farms
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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

watr



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

watr



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

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

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

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



“Delia” 29

appleton signature blend, chateau aloe vera liqueur, coconut water, lime, hibiscus

Named after Delia, our whale in the lobby which is made up of plastic pollution found in our oceans and raises awareness to protect our seas.

Comes with reusable 1 Hotel straw to reduce waste

\$1 for each Delia sold will be donated to Debris Free Oceans which is dedicated to cleaning our oceans and coast.

house cocktails 16

floridian 75

malfy pink grapefruit gin, prosecco, kumquat marmalade, lemon

pineapple - chipotle caipirinha

yaguara organic cachaca, pineapple + chipotle syrup, lime

el jardinero

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

la paloma negra

casa noble crystal tequila, combier grapefruit, lime, fever tree club soda, activated charcoal

spicy latina

ilegal mezcal, ginger, passion fruit, lime, peychaud's bitters

banana daiquiri

appleton estate reserve, combier banana, angostura bitters, lime, simple syrup

classic cocktails 16

aperol spritz

aperol, prosecco, fever tree club soda, orange wheel

vodka smash

grey goose vodka, combier grapefruit, basil, fever club soda, lemon

aged rum old fashioned

mt. gay black barrel rum, aromatic syrup, chocolate + chili bitters

spanish style g&t

beefeater gin, fever tree mediterranean tonic water, lime, cucumber, strawberry

born on the bayou

wild turkey bourbon, combier apricot, lemon, peach bitters, fever tree ginger beer

frozen drinks 16

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

the skinny piña 16

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

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

CBD lavender lemonade 16 | 65

kalma cbd infused, on draft

house-made draft margarita 16 | 65

espolón blanco tequila, cointreau,
fresh lime, agave

beer in a can

90 mile pale ale 8

nightlife brewing

la rubia blonde ale 8

wynwood brewing

rosé ale 8

concrete beach brewing

salt life lager 8

salt life

peroni nastro azzurro lager 8

birra peroni

stella artois pilsner 8

brouwerij artois

pacífico clara 24oz 15

grupo modelo

draft beer

hibiscus & mandarin blonde ale 9

wynwood brewing

litehaus pilsner 9

biscayne bay brewing

double nine ipa 12

biscayne bay brewing

gunfighter blonde hefeweizen 9

nightlife brewing

havana lager 9

concrete beach brewery

blood orange ipa 9

south beach brewing

virgin territory

coconut water 8

(500 ml)

sunburnt on south beach 9

coconut water, mango, lime,
mint, fever tree ginger beer

fresh coconut 12

red bull 7

original or sugarfree

fever tree drinks 6

club soda, ginger ale, ginger beer,
mediterranean tonic water



white wine

pinot gris 16 | 64

four graces, willamette valley

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

sea sun, california

chardonnay 16 | 64

"overlook," landmark, sonoma

red wine

pinot noir 16 | 64

lincourt, santa rita hills

cabernet sauvignon 17 | 64

banshee, paso robles

pinot noir 19 | 76

four graces, willamette valley

malbec 14 | 56

don nicanor, 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