

watr



sushi handcrafted + signature

garden roll 13 v
organic baby romaine, pickled carrots,
avocado, cucumber, asparagus

watr roll 25
shrimp tempura, cucumber, tuna,
1 spicy mayo, crab salad, 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
avocado, black sesame, lemon

double baked lobster roll 45
cucumber, avocado, tobiko, 1 spicy mayo

nigiri + sashimi 40
chef's seasonal selection
of nigiri and sashimi

maki rolls

veggie 9 vg

tuna 12

salmon 11

anticuchos 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

sticky toffee date pudding 14
coconut marshmallow,
whiskey ice cream

guava & cheese mousse 14 sc
crispy puff pastry, angostura bitters
& pisco sauce

mochi ice cream (3) 15 v gf
mango, vanilla, chocolate

fruit bowl 18 vg gf

chilled watermelon 9 vg gf

culinary team

Ross Jansen chef de cuisine

our partners

bristol seafood | skuna bay |
Chef's Garden | Murray's Chicken |
1855 Black Angus | Jackman Ranch Wagyu

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
mixed greens, quinoa, cherry tomatoes,
radish, alfalfa sprouts, soy nuts,
key lime dressing

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

grilled chicken salad 22
mixed 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

crudo *showcase the purity of the element*

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

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

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

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

core *essentials at the rooftop*

Enhancement: Fresh Truffle for \$15

vegan burger 21 vg
plant-based patty, organic quinoa, vegan
aioli, tomato, bibb lettuce, balsamic
onion jam, fries

parmesan crusted scallops 15
citrus compound butter, chives, lime juice

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

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

short rib tostadas 15 sc
queso frito, mirin infused figs,
sweety drop peppers, sesame hoisin
emulsion, scallions

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

----- **chef's selection** | 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



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, tuna,
1 spicy mayo, crab salad, 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

double baked lobster roll 45
cucumber, avocado, tobiko,
1 spicy mayo

nigiri + sashimi 40
chef's seasonal selection
of nigiri and sashimi

maki rolls

veggie 9 vg

tuna 12

salmon 11

our partners

bristol seafood

skuna bay

chef's garden

murray's chicken

1855 black angus

jackman ranch wagyu

culinary team

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to share

smoked cancha 8 vg
spiced peruvian corn

edamame 9 vg gf
yuzu, cracked black pepper

guacamole 15 vg
organic blue corn tortillas

crispy brussels sprouts 12
smoked cancha, pickled fresno,
sherry glaze, scallions

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

anticuchos 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
mixed greens, quinoa, cherry tomatoes,
radish, alfalfa sprouts, soy nuts, key
lime dressing

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

grilled chicken salad 22
mixed 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

crudo showcase the purity of the element

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

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

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

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

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

watr roll 25
shrimp tempura, cucumber, 1 spicy
mayo, crab salad, tuna, avocado,
eel sauce, sesame

truffle scallop roll 30 gf
hamachi, jalapenos, avocado,
1 spicy mayo, charred scallops,
truffle ponzu, volcanic rock salt,
fresh truffles

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
avocado, black sesame, lemon

double baked lobster roll 45
cucumber, avocado, tobiko,
1 spicy mayo

nigiri + sashimi 40 gf
chef's seasonal selection
of nigiri and sashimi

maki rolls

veggie 9 vg
tuna 12
salmon 11

core *essentials at the rooftop*

Enhancement Fresh Truffles 15

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

parmesan crusted scallops 28 sc
quinoa chaufa, roasted asian pear
& kabocha squash, aji amarillo
puree, maple ginger gastrique

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

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

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

vegan burger 21 vg
plant-based patty, organic quinoa,
vegan aioli, tomato, bibb lettuce,
balsamic onion jam, 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

watr

sides

truffled taro root purée 9 v

sweet potato purée 9 v

kimchi slaw 9

salted honey brussel sprouts 9

confit potatoes 9

coconut ginger rice 9 vg

sweets

guava & cheese mousse 14 sc
crispy puff pastry, angostura bitters & pisco sauce

sticky toffee date pudding 14
coconut marshmallow, whiskey ice cream

mochi ice cream (3) 15 v gf
mango, vanilla, chocolate

fruit bowl 18 vg gf

chilled watermelon 9 vg gf

our partners

bristol seafood

skuna bay

chef's garden

murray's chicken

1855 black angus

jackman ranch wagyu

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chef de cuisine



“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

maker's mark 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

"la marea" american lager 9

1 hotel + biscayne bay brewing
collaboration

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," g rard 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

ros 

ch teau la gordonne 13 | 49

"font freye," c tes de provence

gerard bertrand 16 | 64

cote des roses, languedoc

la fete 18 | 70

st tropez

bubbles

giuliana prosecco 15 | 68

flor prosecco ros  15 | 68

piper heidsieck brut 25 | 110

veuve clicquot ros  41 | 180

veuve clicquot rich nv 45 | 199

Kids

watr



food

kids noodles

seasonal vegetables **15** v
vegetables and chicken **19**

chicken tenders **14**

fries or fruit

kids chicken **18**

organic chicken breast, confit
potatoes, sautéed vegetables

kids burger **21**

wagyu beef, american cheese,
fries or fruit

kids maki roll

veggie **9** vg
tuna **12**
salmon **11**

dessert

local ice cream **8** v

vanilla, chocolate

Kids who complete the origami cup
on the back of this menu receive a
seasonal treat from our Chef

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