

AQUA

BISTRO & WINE BAR

Shucked BC Oysters doz 41 1/2 doz 23
cucumber mignonette,
fresh horseradish, lemon

West Coast Seafood Chowder 24
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

Green Curry & Coconut Moules Frites 31
Salt Spring Island mussels, garlic, carrot,
ginger, pickled vegetable salad,
pommes frites, garlic aioli

Soy Ginger Glazed Pork Belly 23
green papaya salad, mango gel,
shaved jalapeño, crispy onion & onigiri,
spicy sweet & sour sauce

Aqua Pommes Frites 16
rosemary, Grana Padano, truffle aioli

French Onion Soup 21
beef broth, red wine,
caramelized onions,
parmesan croutons, Gruyère

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

Wild Mushroom Flatbread 24

Grana Padano, arugula,
truffle aioli, confit garlic

Aqua Bistro Double Double 28

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*

Pappardelle Wagyu Bolognese 29

Prontissima pappardelle, ground Brant Lake
Wagyu beef, charred baguette,
parmesan mousse, basil

Wagyu Steak & Frites 43

8 oz Brant Lake Wagyu flat iron,
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

Executive Chef

Richard Benson

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