

# AQUA

## Farm To Table Brunch

### **Dungeness Crab Cake Benedict**

dungeness crab cakes, poached eggs, toasted ciabatta,  
and ginger hollandaise with roasted Gathering Together potatoes

17

### **Chilled Melon Soup**

melon, yogurt, and thai basil soup  
served with grilled watermelon and a citrus sprout salad

9

### **Farmer's Breakfast**

two eggs any style, Sweet Briar Farms bacon,  
sourdough toast, and roasted Gathering Together potatoes

12

### **\*Doctor Knows Best**

li hing mui berry salad, organic cottage cheese, and housemade granola

10

### **Coconut Pancakes**

roasted macadamia nut caramel and pineapple confit

10

### **Heirloom Tomato Mushroom Truffle**

Denison Farms brandywine tomato, florentine quiche, sautéed maitake mushrooms, savory basil whipped cream, and  
sundried tomato oil

14

### **Open Face Salmon Nicoise Sandwich**

French baguette with grilled salmon, olive tapenade, Denison Farms Tomatoes, Gathering Together Farms Cucumber,  
spring greens, green beans, poached egg, fried capers, and housemade potato chips

15

All products were locally purchased from our Corvallis Farmer's Market and local businesses. Please ask for details.

\* Denotes gluten free options

*Chef Jason Biga*

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## Cocktails

### AQUA Mimosas \$6.00

Fresh squeezed orange juice and Prosecco.

Or choose from any of these flavors:

Mango, Apricot, Passion fruit, Guava, Peach or Raspberry.

### AQUA Bloody Mariner \$9.00

Ocean Organic Hawaiian vodka, wasabi, Sriracha, yuzu lemon, and other secret ingredients.

Black and red Hawaiian sea salt rim.

With house made spicy tuna stuffed olives and house pickled asparagus.

### French 75 \$8.00

Prosecco, Plymouth gin, fresh lemon and sugar.

### Bellini \$7.25

Prosecco, Monopolova vodka, white peach puree, peach bitters.

### Screwdriver \$6.00

Fresh squeezed orange juice, and Monopolova vodka.

### Rhubix \$6.50

New Amsterdam gin, fresh rhubarb and brown sugar compote, topped with soda.

### Saffron Fizz \$7.50

Bacardi Silver, apricot puree, saffron tincture, fresh lemon, topped with prosecco.

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*Chef Jason Biga*