

SOUP & STARTERS

Grilled Little Gem Caesar Salad 10

Charred baby gem lettuce, grated aged Parmesan Reggiano, garlic herb breadcrumbs, white anchovy Caesar dressing and crispy capers

Charred Corn & Peach Salad VE/WF 10

Grilled sweet corn, fresh peaches, avocado, cherry tomatoes, cotija cheese, cilantro and a lime vinaigrette

Chilled Cucumber Melon Soup 8

English cucumber, cantaloupe, Greek yogurt, mint, lime zest, compressed melon, toasted pepitas

MAINS

Beet-Cured Gravlox Plate 20

House-cured King salmon gravlox, mustard dill sauce, baby potatoes, cucumber salad, pickled red onions and rye crisps

Lan Roc Farms Pork Chop 20

Grilled Lan Roc Farms pork chop, cherry gastrique, sweet potato purée, charred broccolini, toasted almonds

SRF Filet Mignon Tataki 26

Sesame-crusted Snake River Farms filet mignon, chilled sesame soba noodles, napa cabbage slaw, cucumber, carrots, scallions, crispy wontons, citrus ginger soy dressing

Paneer Masala VE 16

Grilled paneer cheese, aromatic tomato curry, basmati rice, cucumber raita and naan

DESSERT

Executive Chef Dawn Farley, Chef de Cuisine Tony Westman, Pastry Chef Sheri Soria

Locally sourced ingredients from Portland-area farms and artisans

WF/Wheat Free DF/Dairy Free VE/Vegetarian VG/Vegan



WINE & BEER

SPARKLING

La Marca, Prosecco		12
Moet & Chandon Champagne Imperial Brut, 375ml		24
Mumm Sparkling Cuvee M, California	7	28
Mumm Sparkling Brut Prestige, California	9	35

WHITE

Acrobat, Pinot Gris, OR 2024	7	28
Meiomi, Sauvignon Blanc, CA 2024	8	30
Stoller Family Estate, Chardonnay, 2024	8	30
A to Z, Riesling, OR N/V	9	35
Kendall Jackson, Chardonnay, Grand Reserve, CA 2023	9	35
Rodney Strong Chardonnay RRV, CA 2023	12	48
Roc de L'Abbaye Sancerre, France 2023	14	55
Rombauer Vineyards, Chardonnay, 2024	15	60

ROSÉ

Chateau D' Esclans, Whispering Angel, 2025	7	28
Willakenzie Estate Pinot Noir Rose, OR 2024	10	40

RED

Cline, Contra Costa County, Zinfandel 2022	7	28
Charles Smith, Merlot, The Velvet Devil, WA 2023	7	28
Smith & Hook, Central Coast, Cabernet Sauvignon 2023	8	32
Erath, Pinot Noir, OR 2022	8	32
Browne Family, Conservation collection, Merlot 2021	9	38
Cooper & Thief, Cabernet Sauvignon, CA 2022	12	48
Rodney Strong Symmetry, CA 2019	14	58

BEER - 4

- Tecate
- Heineken
- Heineken OO, NA
- Guinness
- Guinness N/A
- Coors Light

BEER - 5

- Deschutes Black Butte Porter
- Deschutes Fresh Squeezed IPA
- Roger Pilsner
- Hazy IPA
- Athletic Brewer N/A IPA
- Full Sail Amber



FRIDAY, JULY 31ST

SOUPS & SALADS

Sweet Corn Chowder 4

New England Clam Chowder 4

Garden Salad VE 7

Mixed greens, cucumber, carrots, tomatoes, red onion, house vinaigrette

Caesar Salad 7

Chopped romaine, Parmesan, anchovy, lemon, croutons, Caesar dressing

ENTRÉES

Albacore Tuna WF/DF 13

With tropical salsa made of pineapple, mango, papaya, red bell pepper, jalapeno and cilantro

Chicken Piccata 12

Pan seared chicken breast in a lemon, caper, white wine butter sauce

Aqua Vita Burger 12

American Wagyu beef burger with Tillamook cheddar, lettuce, tomato, red onion, pickles, and house aioli on a Kaiser bun

Market Fish WF/DF 13

See server for daily selection

Pan-Seared Montreal Chicken WF/DF 12

Mary's farm pan-seared unseasoned chicken breast

Oregon Hazelnut-Crusted Tofu VG/WF 14

Served with roasted summer vegetables, wild rice pilaf, and marionberry gastrique

SIDES

Brown Rice 2

Side Garden/Caesar 2

Steamed Spinach 2

Baked Potato 2

Steamed Broccoli 2

Shoestring Fries 2

Cardamom Infused Basmati Rice 2

Steamed Bok Choy 2

Orzo with Herbs 2

Roasted Green Beans 2

DESSERTS

Gourmet Raspberry Brownie 3

Flan 3 (Not available to go)

Fruit Bowl 4

Peanut Butter Bar WF/DF 3

Tillamook Ice Cream 3

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SOUPS & SALADS

Ham & Lentil Soup WF 4

New England Clam Chowder 4

Garden Salad VE 7

Mixed greens, cucumber, carrots, tomatoes, red onion, house vinaigrette

Caesar Salad 7

Chopped romaine, Parmesan, anchovy, lemon, croutons, Caesar dressing

ENTRÉES

Chèvre-Stuffed Chicken Breast 12

Chicken breast stuffed with chèvre, served with a garlic cream sauce

Greek Style Lamb Meatballs 12

Greek style lamb meatballs served with Tzatziki

Aqua Vita Burger 12

American Wagyu beef burger with Tillamook cheddar, lettuce, tomato, red onion, pickles, and house aioli on a Kaiser bun

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SIDES

Brown Rice 2

Side Garden/Caesar 2

Steamed Spinach 2

Baked Potato 2

Steamed Broccoli 2

Shoestring Fries 2

Rosemary Roasted Cherry Tomatoes 2

Rice Florentine 2

Tomato Cucumber Salad 2

Roasted Garlic & Rosemary Mashed Potatoes 2

DESSERTS

Key Lime Pie 3

Tiramisu 3

Fruit Bowl 4

Peanut Butter Bar WF/DF 3

Tillamook Ice Cream 3

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

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AQUA VITA

HAPPY HOUR 4:30-5:30

Wine & Starters

5 points

Daily Flatbread

8

Please ask your server for today's selection

Tacos

10

Please ask your server for today's selection

Shrimp Cocktail

7

Poached Shrimp, Cocktail Sauce, Lemon

Cheese & Cracker Plate

12

Assortment of cheeses, honey & fruit

WINE & BEER

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Heineken
Heineken OO, NA
Guinness
Guinness N/A
Coors Light

BEER - 5

Deschutes Black Butte Porter
Deschutes Fresh Squeezed IPA
Roger Pilsner
Hazy IPA
Athletic Brewer N/A IPA
Full Sail Amber

Dolce VITA

BISTRO

MORNING STANDARDS

BOB'S RED MILL PINHEAD OATS VG 6

Cinnamon, brown sugar, golden raisins

TWO EGG PLATE* WF 11

Two eggs, choice of meat, choice of breakfast side

BREAKFAST SANDWICH * 10

One cage-free fried egg, Canadian bacon, and Tillamook cheddar on a toasted English muffin

BUILD YOUR OWN OMELET WF * 13

Three eggs/egg whites filled with up to four fillings, choice of breakfast side.

VEGAN EGG SUBSTITUTE AVAILABLE

MEATS

Applewood bacon, Canadian bacon, sausage, vegan sausage

VEGETABLES

Spinach, mushrooms, bell peppers, red onions, avocado, tomatoes

CHEESE

Cheddar, Swiss, feta, three cheese blend

ESPRESSO & JUICE

ESPRESSO 3

CAPPUCCINO (SMALL / LARGE) 4.5 / 5.5

LATTE (SM / LG) 4.5 / 5.5

MOCHA (SM / LG) 5 / 6

ORANGE, CRANBERRY, APPLE JUICE & LEMONADE 3 / 4

(SMALL / LARGE)*

BREAKFAST SPECIALS

COCONUT YOGURT PARFAIT VG/WF 10

Coconut yogurt layered with fresh seasonal berries and crunchy house-made granola

WILD FOREST HASH WF* 14

Butternut squash, wild mushrooms, caramelized onion, and peppers with paprika aioli and a poached egg

VEGAN EGG SUBSTITUTE AVAILABLE

CRISPY MALTED WAFFLE VE 10

Served with maple syrup and whipped butter

BUTTERMILK PANCAKES VE 12

Served with fresh berries & whipped cream—wheat-free available

BREAKFAST BURRITO VE 10

Soft scrambled eggs, tater tots, onions, peppers, cheese blend, and green sauce wrapped in a flour tortilla

VEGAN EGG SUBSTITUTE AVAILABLE

SIDES

CANADIAN BACON 4

ONE PANCAKE WITH BERRIES VE 4

MAPLE PORK SAUSAGE 4

HASH BROWNS 3

APPLEWOOD BACON 4

VEGAN SAUSAGE 4

VEGAN EGG SUBSTITUTE 4

SEASONAL FRUIT CUP VG/WF 3

YOGURT - GREEK, VANILLA, PLAIN-VEGAN COCONUT 3

GRANOLA VG/WF 3

TOAST 3

COTTAGE CHEESE WF 3

COUNTRY SWEET POTATOES 3

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

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Dolce VITA

BISTRO

SALADS

Add chicken 6, grilled salmon 9, shrimp 9 or tofu 4

TERIYAKI SALMON BOWL WF/DF 18

Grilled teriyaki salmon, jasmine rice, cucumbers, edamame, carrots, avocado, sriracha aioli, green onion, and cilantro

THAI CHICKEN SALAD WF/DF 16

Grilled lemongrass chicken thigh, spicy peanut dressing, romaine, purple cabbage, mandarins, carrots, jicama, roasted peanuts, and candied ginger

GARDEN SALAD WF/VE 6 / 10

Mixed greens, cucumber, carrots, tomatoes, red onion, balsamic vinaigrette

LEMON-DILL TUNA SALAD WF 16

Bright tuna salad with lemon, capers, dill, olive oil, romaine, cucumbers, red onions, olives, feta and white balsamic vinaigrette

CAESAR SALAD 7 / 12

Romaine lettuce, Parmesan, anchovies, sourdough croutons, Caesar dressing, lemon

SIDES

SOUP OF THE DAY 6

SWEET POTATO / YUKON FRIES VG 6

ONION RINGS VE 5

SEASONAL VEGETABLES VG 6

FRESH FRUIT VG/WF 3

COTTAGE CHEESE WF 3

CREAMY VEGAN COLESLAW WF 3

SANDWICHES

With choice of garden salad, soup, Yukon fries, sweet potato fries or fresh fruit. Wheat free bun/bread available

GRILLED BALSAMIC CHICKEN PITA 16

Pita stuffed with balsamic herb-marinated grilled chicken thigh, romaine, red onion, roasted red peppers, and feta, finished with a creamy hummus dressing

BISTRO BURGER* 16

American wagyu beef, cheddar, lettuce, tomato & red onion, house pickle, special burger sauce, Portland bakery Kaiser bun
VEGAN PATTY AVAILABLE

TURKEY REUBEN 14

Turkey pastrami, Swiss cheese, sauerkraut, Thousand Island dressing, and marbled rye bread.

ENTREES

BURRATA BRUSCHETTA FLATBREAD VE 14

Crisp flatbread topped with creamy burrata, tomato bruschetta, roasted garlic oil, and fresh basil. Served with choice of side

SALMON TACOS 16

Flour tortillas, salmon, Pico de Gallo slaw, ancho aioli, and avocado, choice of side

VEGAN POKE BOWL 15

A bowl of brown rice adorned with ginger-soy marinated tofu, roasted red beets, pickled watermelon radish, creamy avocado, and nutritious edamame.

GRILLED SALMON WF/DF 16

Brown rice, sautéed spinach, grilled lemon

VEGETARIAN VE

DAIRY-FREE DF

WHEAT-FREE WF

VEGAN VG

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