

SOUP & STARTERS

Ask your server for today's selections

Tomato & Plum Salad 10 VG/WF/DF

Local tomatoes, ripe plums, red onion, cilantro, ginger-rice vinegar dressing, nori-sesame salt

Crispy Pork Belly 11 DF

Spiced pork belly, pickled cucumber, carrot, scallion, chili gastrique

Smoked Sweet Potato Mezze 10 VE/WF

Lime sweet potato, garlic yogurt, pomegranate molasses, cilantro, sesame, fresh chile

MAINS

Seared Scallops & Corn Risotto 26

Fresh scallops, sweet corn risotto cake, confit heirloom tomatoes, asparagus, basil oil, crispy prosciutto

Braised Pork Cheek 24 WF

Red wine braised, whipped Yukon potatoes, crispy Brussel sprouts, wild mushrooms, horseradish gremolata

Crisp-Skinned Mary's Chicken Breast 20 WF

Chanterelle potato pavé, glazed carrots, cider-thyme jus

Celeriac Shawarma 17 VG/DF

Beluga lentil pilaf, apple-fennel salad, walnut muhammara

DESSERT

Ask your server for today's selections

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
Passerelles Sancerre, CA 2024	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

Battle Creek Cellars, Pinot Noir, OR 2022	6	24
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 Red Blend, CA 2019	14	58

BEER - 4

Tecate	Deschutes Black Butte Porter
Heineken	Deschutes Fresh Squeezed IPA
Heineken OO, NA	Roger Pilsner
Guinness	Hazy IPA
Guinness N/A	Athletic Brewer N/A IPA
Coors Light	Full Sail Amber



FRIDAY, SEPTEMBER 4

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

Caribbean Grilled Albacore Tuna WF/DF 13

chilled tropical salsa made with pineapple, mango, papaya, red bell pepper, jalapeño, 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

Falafel with Brown Rice & Tabbouleh VG/WF 14

Falafels with brown rice and fragrant tabbouleh

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 VE 2

Roasted Green Beans WF/VG 2

DESSERTS

Gourmet Raspberry Brownie 3

Chocolate Dubai Tart 3

Chocolate Banana Bar WF/VG 3

Fresh Fruit 4

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 and citrus vinaigrette
- Caesar Salad 7
Chopped romaine, Parmesan, anchovy, lemon, croutons and 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
- 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
- Falafel with Brown Rice & Tabbouleh VG/WF 14
Falafels with brown rice and fragrant tabbouleh

SIDES

- | | |
|----------------------|--|
| Brown Rice 2 | Shoestring Fries 2 |
| Side Garden/Caesar 2 | Rosemary Roasted Cherry Tomatoes 2 |
| Steamed Spinach 2 | Rice Florentine 2 |
| Baked Potato 2 | Tomato Cucumber Salad VE/WF/DF 2 |
| Steamed Broccoli 2 | Roasted Garlic & Rosemary Mashed Potatoes VE 2 |

DESSERTS

- | | |
|------------------------------|-----------------------|
| Key Lime Pie 3 | Fresh Fruit 4 |
| Sacher Torte 3 | Tillamook Ice Cream 3 |
| Chocolate Banana Bar WF/VG 3 | |

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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

AQUA VITA

WINE & BEER

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BEER - 4

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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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