



Lunch/Dinner

189 H Street, Petaluma
☎707.778.6060
www.aquscafe.com



Soup Cup / Bowl	4.80 / 6.25	Turkey Chili Cup / Bowl	5.25 / 6.95
Bowl of Soup & House Salad	9.65	Bowl of Turkey Chili & House Salad	10.25

Appetizers

Mediterranean Plate - falafel, Kalamata olives, hummus, baba ganoush with artisan flatbread	9.75
Brie Plate - served with dried figs and cranberries	9.75
Scott's Quesadilla - with chicken, roasted red bell peppers, pesto, Gruyere cheese	8.95
Chicken Avocado Quesadilla - with Gruyere cheese	8.95
Eggplant Quesadilla - with red roasted peppers, basil, Gruyere cheese	8.75
Artichoke Quesadilla - with fresh basil, Gruyere cheese, red peppers	8.75
Hummus Plate - with tomato, cucumber, Kalamata olives and artisan flatbread	8.50
Chili Nachos - famous Aqus turkey chili, cheese, sour cream and smashed avocado	8.75
Veggie Nachos - black beans, cheese, smashed avocado, sour cream and Jalapenos	7.75

Wraps on Tomato Tortilla

Thai Chicken - brown rice, ginger, coleslaw and Peanut Sauce	10.75	Caesar Chicken Wrap	10.75
Hummus - lettuce, tomato, cucumber, Tahini, sprouts in a tomato tortilla ♻️	10.45	Falafel - lettuce, Tomato, Cucumber, hummus, Tahini in a tomato tortilla ♻️	10.45
Garden Wrap - Brown Rice, Hummus, Tomato, Sprouts, Cucumbers, roasted Peppers and Asparagus ♻️	10.45	California Wrap - organic mixed greens, tomato, sprouts, cucumber and black beans and avocado ♻️	10.45

Artisan Flatbread Pizza

Add a side of organic mixed greens for 2.95 or Caesar salad for 3.95

Aqus - smoked duck breast, famous Aqus fig relish, caramelized onion, brie and gorgonzola	10.25	Thai - Zoe's turkey breast, satay sauce, gruyere and blue cheese, red peppers and onions	9.75
Mediterranean - grilled chicken, yogurt mint sauce, feta and goat cheese, artichoke hearts, capers, sun dried tomato, Kalamata olives	9.95	Caprese - organic tomato sauce, fresh tomato, fresh mozzarella cheese and fresh basil	9.75
Farmers - BBQ sauce, ham, bacon, blend of bleu, cheddar and mozzarella cheeses, grilled onions and red peppers	9.95	Veggie - Portobello, sundried tomato, pesto sauce, caramelized onions, red peppers, Gruyere, goat cheese	9.75
Smoked Chicken - Smoked chicken, pesto, goat cheese	9.50	Classic - Zoe's pepperoni, tomato sauce, fresh mozzarella	9.75

Salads

Salmon Niçoise - grilled salmon, egg, green beans, potatoes, olives, capers and with our authentic French vinaigrette	13.25
Traditional Niçoise - Dolphin Safe White Albacore Tuna , egg, green beans, potatoes, olives, capers with our authentic French vinaigrette	11.95
Classic Cobb - romaine lettuce, topped with broiled chicken breast, crumbled bacon, blue cheese, avocado, tomato and boiled eggs with a choice of dressings	13.25
Smoked Trout - smoked trout, organic mixed greens, avocado, cranberries and balsamic vinaigrette	11.95
Michael's - Smoked chicken w/ organic mixed greens, spinach, dried cherries, pecans and blue cheese with balsamic vinaigrette	11.95
Asian Chicken - red cabbage, lettuce, cucumber, almonds, angel-hair pasta with a ginger dressing	11.50
Spinach Bacon Gorgonzola - spinach, bacon, gorgonzola, tomato & pecans with balsamic vinaigrette	11.50
Caesar - romaine, croutons, fresh parmesan cheese, authentic Caesar dressing Add chicken 2.50 or Salmon 3.25	10.25

Vegetarian Salads

Jen's Salad - organic mixed greens, dried cherries, walnuts, almonds, pears, grapes and feta cheese with balsamic vinaigrette	11.50
Veggie Lovers Salad - roasted asparagus, roasted sweet peppers, eggplant, portabella mushroom, goat cheese and sundried tomato on a bed of mixed greens with house balsamic vinaigrette	11.25
Dubliner Salad - organic mixed greens, tomato, egg, cucumber, artichoke, sprouts and Dubliner cheese with balsamic vinaigrette	11.25
Spinach Cranberry Walnut - spinach, cranberries, walnuts, blue cheese with raspberry vinaigrette	11.25
Spinach Fig - spinach, figs, goat cheese, tomato and pecans with balsamic vinaigrette	11.25
Goat Cheese - organic mixed greens, tomato, goat cheese, pecans, with sweet mint dressing	11.25
Aqus.com - organic greens, pears, pecans, blue cheese and tomatoes with balsamic vinaigrette	11.25
Greek - romaine, tomato, cucumber, red onions, Kalamata olives & Feta cheese, with Greek dressing	11.25
House salad - organic greens, tomatoes, cucumbers, olive and artichoke hearts with balsamic vinaigrette ♻️	Small 6.75 / Reg 9.95

All Panini and sandwich breads are Vegan ♻️

Entrées (add an organic mixed green salad for 2.95, Caesar for 3.95)

Chicken Teriyaki Bowl - grilled chicken breast brown rice, asparagus, peppers, Portobello mushroom with a Teriyaki glaze and topped with toasted sesame seeds	12.95
Salmon Teriyaki 13.50 Tempeh Teriyaki 10.95	
Eggplant Parmesan - with a classic marinara sauce	12.95
Chicken Enchilada Casserole - with a classic cream sauce	12.95
Meat Lasagna - made with Italian sausage	12.95
Vegetarian Lasagna - four-cheeses, spinach & tomato	11.95
Polenta Pie - with pesto, mushrooms and cheese (GF)	11.95

**All Sandwiches and Paninis served with organic mixed greens,
Substitute a cup of soup for 1.75 extra - Gluten free bread available 50¢**

Paninis

Sonoma Smoked Duck - with Dijon mayonnaise, caramelized onions, organic mixed greens and Gruyere cheese	11.95
Spicy Chipotle Tri Tip with caramelized onions, tomatoes blue cheese and F.A. Nino's chipotle sauce	11.95
California Reuben - corned beef, sauerkraut, Swiss cheese and Thousand Island dressing	11.25
Lemon Turkey - tomato, Gruyere cheese with lemon aioli	11.25
Turkey Fig - tomato, Gruyere cheese with the famous Aqus fig relish	11.25
Turkey Pesto - with roasted red peppers, Swiss cheese and pesto	11.25
Chicken Pesto - topped with roasted red peppers and Provolone cheese	11.25
Grilled Chicken Breast - with sun-dried tomatoes, lemon aioli and Provolone or Brie cheese	11.25
BBQ Chicken Breast - with onions, bell peppers, jalapenos, Gruyere cheese	11.25
Ham - with tomato, Brie cheese and our sun-dried tomato tapenade	11.25

Vegetarian/Vegan Paninis

Veggie Friday - Roasted asparagus, roasted sweet peppers, eggplant, Portabella mushroom, goat cheese and sundried tomato spread	10.75
Caprese - Mozzarella, tomato, pesto, fresh basil	10.75
Portobello Mushroom - roasted red bell peppers, Provolone cheese and Pesto	10.75
Roasted Eggplant - roasted red bell peppers, Provolone cheese and Pesto	10.75
Tempeh Reuben - sauerkraut, Swiss cheese and Thousand Island dressing	10.75
Vegan Panini - tempeh, roasted red bell peppers, tomato with Teriyaki sauce	10.75

Sandwiches

All sandwiches are served on Sourdough or Multi-Grain Panorama Bakery Bread

Cobb Salad Sandwich - all the fixings of a cobb salad on a sandwich	11.75
Salmon Club - salmon, bacon, lettuce, tomato with lemon aioli	11.75
Chicken BLTA - grilled chicken, bacon, lettuce, tomato and avocado	11.75
Aqus Club - turkey, bacon, lettuce and tomato	10.95
Grilled Honey Roasted Turkey Sandwich - provolone cheese, tomato and jalapeno peppers	10.55
Turkey Fig - turkey, tomato, gruyere, famous Aqus fig relish with lemon aioli	10.50
Black Forest Ham - ham, lettuce, tomato, with lemon aioli	10.50
BLT - bacon, lettuce and tomato	10.50
Tuna Melt - Dolphin Safe White Albacore Tuna with onions and tomatoes & cheddar cheese	10.50
Let it Brie - Ham, Brie, lettuce, tomato with lemon aioli	10.50

Vegetarian/Vegan Sandwiches

Sonoma Garden Sandwich - Amy's Sonoma burger, avocado, hummus, lettuce, tomato, spouts, cucumber served with Veganise (V)	10.75
Garden Burger - Amy's Sonoma burger, served with tossed organic mixed greens and balsamic vinaigrette served with Veganise (V)	10.25
Portobello Stack - Portobello Mushroom with avocado and red pepper served with a Chipotle Veganise (V)	9.95
Vegetarian Club - Lettuce, hummus, tomato, avocado, sprouts and cucumber served with Veganise (V)	9.95
Ciara's - Portobello Mushroom with Pesto, Blue Cheese and avocado	9.95
Grilled Cheese Sandwich - Gruyere, Cheddar or Dubliner	7.95

All Panini and sandwich breads are Vegan (V)