



ANAOQUA

GARDEN BAR

PRIVATE DINING MENU



STATIONED APPETIZERS

Items are priced per person

BRISKET BURNT ENDS 18

gochujang miso, scallion

CHICKEN SATAY SKEWERS 16

koji marinated thigh, yakiniku sauce

THAI SHRIMP SKEWERS 18

thai glazed shrimp, Asain inspired sauce

JICAMA SALAD 8

mango, carrot, tomato

AVOCADO DIP 8

yuzu espuma, greenhouse vegetables

EDAMAME VERDE 5

blistered shishito, smoked salt, yuzu

GUACAPOKE* 10

Ahi Tuna, chile crisp, guacamole, wonton chips

SLICED SEASONAL FRUIT 10

in season field melon, tree fruits, berries, fruit infused greek yogurt dip

CRISP & MARINATED GARDEN VEGETABLE CRUDITÉS 12

*heirloom carrots, Persian cucumbers, tomatoes, celery sticks,
shaved radish, baby sweet peppers, snap peas, broccoli
blistered shishitos, Castelvetrano olives, kalamata olives, green
goddess dip, buttermilk ranch, edamame hummus*

SALSA & GUAC 19

*fire-roasted tomato salsa, charred salsa verde,
house-made guacamole, crispy yellow & blue corn tortilla chips*

ARTISANAL CHARCUTERIE 25

*domestic & imported cheese, prosciutto de parma, 'nduja, Texas
Hill County Iberico, Serrano ham, mostarda, fig jam, candied
Texas pecans, Marcona almonds, gherkins, pickled onions,
Chef's selection of five domestic & imported artisan slices of
cheese, Olive oil grilled sourdough, artisan crackers, lavash*

PASSED APPETIZERS

Items are priced per dozen

MINI CRAB TOSTADAS 108

salsa verde, onion, lime, arugula

SHRIMP COCKTAIL SHOOTERS 96

chipotle cocktail sauce

SPICY TUNA SUSHI TACOS* 120

cucumber, cilantro, siracha, avocado

STREET CORN LOBSTER SKEWER 156

poached lobster skewers, lime crema, cotija, cilantro

WAGYU BEEF TARTARE TACOS* 132

pickled mustard seed, horseradish

WATERMELON 'TUNA' VEGETARIAN TACOS 108

cucumber, carrot, wakame

CHILEAN SALMON SUSHI TACOS* 120

jalapeno, cucumber, ponzu, furikake

ENGAGING STATIONS

Optional Chef Attendant for \$150 per two hours

BUILD YOUR OWN POKE BOWL

48 PER PERSON

CHOICE OF: AHI POKE, ORA KING POKE, TOFU OR WAKAME POKE

white rice, brown rice, organic mixed greens

avocado, soybeans, quickles, black & white sesame seeds, sliced jalapeño, radish, diced mango, green onion, nori, furikake, pickled ginger, kimchi, garlic ponzu sauce, unagi sauce, tamari sauce, spicy mayo, mango vinaigrette

PHO NOODLE STATION

48 PER PERSON

CHOICE OF: BEEF, CHICKEN, AND VEGETARIAN OPTION

Rice noodles

bean sprouts, hoisin, sriracha, red onion, cilantro, green onions, Thai basil, lime wedge, jalapeño

SLIDER STATION

TWO SELECTIONS - 18 PER PERSON | THREE SELECTIONS - 25 PER PERSON

All-American Beef: cheddar, pickle, secret sauce, potato bun

Smoked Pulled Pork: bbq sauce, pickled onion, jalapeño, Hawaiian roll

Buffalo Chicken: bleu cheese crumbles, carrot & celery slaw, pretzel bun

Grilled Chicken: jack cheese, pickled red onion, hatch chili relish, Hawaiian roll





BEVERAGE PACKAGES

Includes featured select wine, domestic & import beer

MODERN

17 per drink on consumption

35 first hour/17 each additional hour

Tito's Handmade Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Elijah Craig Bourbon
Dewars White Label Scotch
Espolon Blanco Tequila
Hine VS cognac

HISTORIC

19 per drink on consumption

40 first hour/19 each additional hour

Ketel One Vodka
Brush Creek Gin
Bacardi 8yr Rum
Markers Mark Whiskey
Johnnie Walker Black Label Scotch
Espolon Reposado Tequila
Hine VS cognac

SANCTUARY COCKTAILS

17 per drink on consumption

ANAQUA'S HOUSE OF DON RAMON
SOJU-A-GOGO
TANGERINE + ME
MARGARITA'S IN MEXICO
SUNKEN GARDENS
ADULT JUICE BOX