

AQUA BAR & GRILL

MEXICAN INSPIRED

NATIONAL HOTEL
MIAMI BEACH
AN OCEAN FRONT RESORT

APPETIZERS

***AHI TUNA TOSTADA** 19
Ahi tuna, oriental sauce, guacamole, chipotle mayo, sesame seeds, fried shallots, crispy yellow corn tortilla

GUACAMOLE AND CHIPS 14
tomatoes, cilantro, onions
(Add shrimp 10, Add chicken 6)

CRAZY NACHOS  15
corn chips, melted cheddar cheese, red beans, sour cream, pico de gallo, guacamole, pickled jalapeños
(Add shrimp 10, Add chicken 6)

***BACK TO LIFE CEVICHE**  20
shrimps, scallops, octopus, corvina, avocado, red onion, cucumber, celery, cilantro, Mexican blend sauce

WINGS AL FUEGO  15
chipotle bbq sauce

SALADS

(Add shrimp 10, Add chicken 6, Add salmon 8)

MEXICAN BOWL 17
mixed greens salad, quinoa, cucumber, cherry tomato, smoked corn, red beans, avocado, pickled onions, tamarind dressing

CAESAR SALAD 16
gem lettuce, tostada crouton, cotija cheese, Mexican Caesar dressing

KALE SALAD 17
kale, jicama, candied pecans, dried cranberries, tomatoes, cotija cheese, lemon vinaigrette

FRUIT SALAD 16
seasonal tropical fruit, tajin, chamoy

TACOS, BURGERS AND MORE

***NATIONAL BURGER** 23
8oz beef patty, lettuce, tomato, onion, chipotle mayo, fries

BEYOND BURGER 24
lettuce, tomato, onion, chipotle mayo, fries

BAJA SNAPWICH 23
grilled snapper, lettuce, tomato, onion, avocado, tartare sauce

CRISPY CHICKEN SANDWICH 22
breaded chicken, pepperjack cheese, lettuce, tomato, onion, honey mustard, chipotle mayo, fries

QUESADILLA 19
Oaxaca cheese, sour cream, guacamole
(Add shrimp 10, Add chicken 6, Add pork 8)

***SHRIMP TEMPURA TACOS (3)** 22
avocado, cilantro, red/green cabbage

CHICKEN TACOS (3)  20
lettuce, sour cream, queso fresco

TACOS AL PASTOR (3) 21
pork, onions, pineapples, fresh cilantro

***GRILLED BAJA SALMON** 28
8oz blackened salmon, pineapple pico de gallo, arugula salad, cherry tomato, lemon dressing

***ARRACHERA SKIRT STEAK** 30
grilled 10oz skirt steak, fresh lime, fresh cilantro, chimichurri, fries

FLAT BREAD

MARGHERITA 24
mozzarella cheese, fresh basil, tomato sauce

MUSHROOM 25
Oaxaca cheese, mushrooms, chives, truffle oil

IBERICO HAM 26
Oaxaca & goat cheese, figs, arugula

A non-discretionary 18% service charge will be added to guest checks. A 3% surcharge applies to credit card payments.
*The consumption of raw or under cooked meats, poultry, pork, seafood, shellfish, or eggs may increase the risk of foodborne illnesses.
If unsure of your risk, please consult a physician. Please drink responsibly.
(V) Vegetarian - (GF) Gluten Free

SOUTH BEACH SIPS 20/*64

NATIONAL ESPRESSO MARTINI
Ketel One Vodka, Borghetti Caffè, nitro cold brew

GARDEN SPRITZ

*MARGARITA
Astral Blanco tequila, lime, agave
classic, strawberry, mango, guava, or coconut

*MOJITO
Pa'Lante Blanco Rum, fresh lime, fresh mint, sugar,
splash soda

*DAIQUIRI
Pa'Lante Blanco Rum, fresh lime
classic, strawberry, mango, guava, or coconut

*PIÑA COLADA
Pa'Lante Blanco Rum, fresh pineapple & coconut

THE COCONUT OVERLOAD
Astral Blanco or Pa'Lante Blanco Rum, fresh whole
coconut, coconut cream

*FROZE ALL DAY
Ketel One Grapefruit & Rose, rosé wine, froze
mix, served frozen

STAY GREEN
Ketel One Cucumber Botanical, St. Germain, fresh
lime, fresh mint

*HOMEMADE SANGRIA
Red, White, or Sparkling, fresh seasonal fruits

*MAI-TAI
Pa'Lante Blanco Rum, Disaronno, passion fruit,
pineapple, fresh lime, peychaud bitters

PICK ME UP 20

I'M IN MIAMI BEACH
Contraluz Mezcal, Red Bull Red Edition
(Watermelon), orange, fresh lime, fresh lemon

ENDLESS PASSION
Don Julio Blanco, Red Bull Yellow Edition
(Tropical), passion fruit puree, fresh lemon

AQUA BLUE
Ketel One Citroen, Blue Curacao, Red Bull, fresh
lime, fresh blueberries, fresh mint

KETEL ONE BOTANICAL SPRITZ 12/45

GRAPEFRUIT & ROSE
CUCUMBER & MINT
PEACH & ORANGE BLOSSOM

AQUA COCKTAILS 20

HIBISCUS MULE
Union Mezcal infused hibiscus, spicy agave, fresh lemon, ginger
beer, fresh mint

SMOKEY MELONRITA
Campante Mezcal, fresh watermelon, habanero tincture, fresh
lime, tajin

CHILDHOOD MEMORY
Pa'Lante Blanco Rum, Guava, Lime, habanero, oregano, Rolus,
fresh mint

GIN DRIFT
Acronimo Gin, St. Germain, fresh cucumber, simple, fresh lemon

BOURBERRY
Bulleit Bourbon, St. Germain, fresh blackberry, fresh mint,
fresh lemon

PALOMITA
Milagros Tequila, Grand Marnier, fresh paloma mix, agave,
grapefruit soda, Tajin

SPICY SEÑORITA
Ketel One Infused Jalapeno, fresh mango, fresh cilantro, fresh
lime, mango, pico piquin salt

HOTEL NACIONAL
Captain Morgan Spiced Rum, apricot liqueur, pineapple juice,
fresh lime

BEER (8) | BUCKETS (35)

BUD LIGHT	JAI-ALAI
CORONA	LA RUBIA
HEINEKEN	FUNKY BUDDHA
ESTRELLA DAMM	DAURA DAMM N/A
STELLA ARTOIS	

NON-ALCOHOLIC

VOSS STILL OR SPARKLING WATER	6/8
BREWED COFFEE REGULAR OR DECAF	6
ESPRESSO	6
NITRO COLD BREW	6
LATTE	7
CAPPUCCINO	7
RED BULL	6
FRESH COCONUT	14
ROLUS HYDRATION	4

COLD PRESSED JUICES 12

PINNEAPPLE EXPRESS orange, ginger, apple
SUNRISE carrot, orange, ginger
THE DETOX kale, spinach, parsley, celery,
apple, Romaine, cucumber

WINE BY THE GLASS

SPARKLING

Alberto Nani, Prosecco, Veneto, Italy NV	17
Avinyo, Cava Brut Reserva, Catalonia, Spain, 2021	17
Avinyo, Cava Brut Reserva Rosado, Catalonia, Spain, 2021	18

ROSÉ

Sainte Marguerite, Grenache, Cinsault, Vermentino blend, Cotes de Provence, France 2024	18
Ameztoi Txakolina, Field Blend Rose, Basque Country, Spain, 2024	18

WHITE

Legado del Conde, Albarino, Riax-Baixas, Spain, 2023	18
Ameztoi Txakolina, Basque Country, Spain, 2024	17
Trapi del Bueno, Chardonnay, Osorno Valley, Chile, 2020	18
Trapi del Bueno, Sauvignon Blanc, Osorno Valley, Chile, 2023	18
Le Monde, Pinot Grigio, Friuli Venezia Giulia, Italy, 2023	17
Primo Monte, Trebbiano, Abruzzo, Italy, 2024	17

RED

Seis de Luberrí, Tempranillo, Rioja, Spain, 2021	18
Trapi del Bueno, Pinot Noir, Osorno Valley, Chile, 2020	18
Sabatico, Garnacha-Cariñena blend, Maule Valley, Chile, 2017	17
Riveras del Chillan, Cabernet Sauvignon, Itata Valley, Chile, 2022	18
Etiko, Montepulciano, Abruzzo, Italy, 2024	17