

lunch boxes

ALL LUNCH BOXES SERVED WITH YOUR CHOICE OF SIDE
TORTILLA CHIPS | SIDE SALAD

ALL WRAPS COME WITH A FLOUR TORTILLA

- Chicken Alamo Wrap** 10
blackened chicken with sauteed onions, green and red peppers, mushrooms, jalapeño jack cheese, lemon-turmeric rice, horseradish dipping sauce.
- Diablo Wrap** 10
grilled chicken, avocado, mozzarella, lemon-turmeric rice, chipotle tomato sauce
- Verdura Wrap** **PB** 10
crispy tofu, cauliflower avocado rice, seasonal vegetables, kale slaw, dried cherries, plant-based ricotta cheese, side of balsamic vinaigrette
- Basic Wrap** 10
grilled chicken, cheddar, lemon-turmeric rice, side of balsamic vinaigrette
- California Club Wrap** **DF** 10
grilled chicken, crispy bacon, lettuce, tomato, avocado, side of honey mustard
- Steak Alamo Wrap** 12
steak with sauteed onions, green and red peppers, mushrooms, jalapeño jack cheese, lemon-turmeric rice, horseradish dipping sauce.
- CHOICE OF BASE FOR BOWLS** **CHOICE OF PROTEIN FOR BOWLS**
- LEMON-TURMERIC RICE
BROWN RICE | STICKY RICE
CITRUS SHREDDED KALE **GF DF**
- GRILLED | BLACKENED CHICKEN
GF DF
FLASH FRIED CITRUS TOFU **DF**
- CAULIFLOWER AVOCADO RICE
GF DF
UDON NOODLES **DF**
- GRILLED STEAK **GF DF**
GRILLED SHRIMP **GF DF**
AHI TUNA **GF DF**
- Mexican Bowl** **GF** 13
warm black beans, cheddar, pico de gallo, avocado, lime sour cream, balsamic vinaigrette
- Fitness Bowl** **DF GF** 13
roasted broccoli & cauliflower, lime vinaigrette, pico de gallo, hot sauce
- Spicy Brazilian Bowl** 13
sambal sauce, black beans, corn, cheddar, crispy jalapenos, avocado, lime sour cream, lime caesar dressing
- Thai Bowl** **DF** 13
scallions, jicama, carrot and mango mix, cilantro, crispy wontons, togarashi, curry peanut sauce
- Take Me to Terri Town Bowl** **DF** 13
broccoli, corn, carrots, cilantro, tamari, sesame aioli
- Hot & Crunchy Bowl** **DF** 13
cucumber and jicama mix, scallions, avocado, tamari, tempura onions, sesame seeds, sriracha aioli
SUGGESTED WITH AHI TUNA

CATER TO EVERY PALATE



Ask us about
our Sushi Catering
Packages!

1015 South Howard Avenue,
Tampa, FL



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salads

SERVES 5 | SERVES 10

SERVED WITH RIGATONI V
ADD SLICED CHICKEN OR SAUSAGE + 25 | 50
ADD SHRIMP + 35 | 70

- Cali Chopped GF V** 32 | 60
crispy chopped mixed greens, grapes, walnuts, green and red peppers, chopped veggies, gorgonzola crumbles, gorgonzola dressing
- Caesar V** 32 | 60
crispy romaine, parmesan, croutons, tomatoes, kalamata olives, classic caesar dressing
- Kale & Cauli GF V** 32 | 60
shredded kale, cauliflower avocado rice, chopped romaine, walnuts, dried cranberries, shaved goat cheese, smashed avocado, balsamic cashew dressing

small bites platters

- Skewered Chicken GF DF** 40
20 piece platter,
side of balsamic vinaigrette
- Skewered Tomato, Basil, & Fresh Mozzarella GF V** 50
20 piece platter,
side of balsamic vinaigrette
- Skewered Steak GF** 60
20 piece platter,
side of horseradish sauce

wrap platters

30 PIECES = \$55

- Alamo**
blackened and grilled chicken or grilled steak (+\$10) with sauteed onions, green and red peppers, mushrooms, jalapeño jack cheese,
- Diablo**
grilled chicken, avocado, mozzarella, lemon-turmeric rice, chipotle tomato sauce
- Verdura PB**
crispy tofu, cauliflower avocado rice, seasonal vegetables, kale slaw, dried cherries, plant-based ricotta cheese, side of balsamic vinaigrette
- Basic**
grilled chicken, cheddar, lemon-turmeric rice, side of balsamic vinaigrette
- California Club DF**
grilled chicken, crispy bacon, lettuce, tomato, avocado, side of honey mustard

brick oven pizza

OUR 12" CRUST IS MADE WITH NATURALLY FERMENTED SOURDOUGH, CRAFTED LOCALLY BY GULFCOAST.

SUBSTITUTE OUR LOCALLY CRAFTED VEGETARIAN (CONTAINS DAIRY), GLUTEN-FREE CRUST (+2)

TOPPINGS \$2 EACH:
PEPPERONI, SAUSAGE, BROCCOLI, MUSHROOMS

- Simple v** 14
pomodoro sauce, basil, olive oil, mozzarella or plant-based mozzarella
- Marsala** 15
sliced chicken, mushrooms, mozzarella, marsala wine-mushroom sauce
- Tuscan** 16
pomodoro sauce, pepperoni, sausage, mozzarella, basil
- Hot & Sweet** 16
pomodoro sauce, charred pepperoni, mozzarella, Andy's Hot Honey

pasta

SERVES 5 | SERVES 10

SERVED WITH RIGATONI V
ADD SLICED CHICKEN OR SAUSAGE + 25 | 50
ADD SHRIMP + 35 | 70

- Basil Pomodoro v** 55 | 105
basil, pomodoro sauce with ricotta or plant-based ricotta
- Broccoli & Herb v** 60 | 110
extra virgin olive oil, panko bread crumbs, pepper flakes, parmesan
- Mushroom Marsala v** 60 | 115
marsala wine-mushroom sauce
- Vodka Tomato v** 60 | 115
creamy tomato sauce, garlic, basil, parmesan
- Truffle Three Cheese v** 60 | 115
parmesan, mozzarella, cheddar, panko bread crumbs, truffle oil
- Pesto Verde v** 60 | 115
parmesan, walnut-basil pesto, fresh arugula, lemon
- Plant-Based Alfredo PB** 60 | 115
plant-based mozzarella, creamy plant-based alfredo sauce

V=VEGETARIAN DF=DAIRY FREE
GF=GLUTEN FREE PB=PLANT BASED

california bowls

SERVES 5 | SERVES 10

CHOICE OF BASE

LEMON-TURMERIC RICE
BROWN RICE | STICKY RICE
CITRUS SHREDDED KALE GF DF
CAULIFLOWER AVOCADO RICE GF
DF + \$6 | \$12
UDON NOODLES DF + \$6 | \$12

CHOICE OF PROTEIN

GRILLED | BLACKENED CHICKEN GF DF
FLASH FRIED CITRUS TOFU DF
GRILLED STEAK GF DF + \$15 | \$30
GRILLED SHRIMP GF DF + \$15 | \$30
AHI TUNA GF DF + \$15 | \$30

- Mexican GF** 70 | 135
warm black beans, cheddar, pico de gallo, avocado, lime sour cream, balsamic vinaigrette
- Fitness DF GF** 70 | 135
roasted broccoli & cauliflower, lime vinaigrette, pico de gallo, hot sauce
- Spicy Brazilian** 70 | 135
sambal sauce, black beans, corn, cheddar, crispy jalapenos, avocado, lime sour cream, lime caesar dressing
- Thai DF** 70 | 135
scallions, jicama, carrot and mango mix, cilantro, crispy wontons, togarashi, curry peanut sauce
- Take Me to Terri Town DF** 70 | 135
broccoli, corn, carrots, cilantro, tamari, sesame aioli
- Hot & Crunchy DF** 70 | 135
cucumber and jicama mix, scallions, avocado, tamari, tempura onions, sesame seeds, sriracha aioli
SUGGESTED WITH AHI TUNA

sides

- Focaccia v** 20
house made, side of pomodoro dipping sauce
- Asian Guacamole DF V** 20
16oz house made Asian guacamole topped with sesame seeds, togarashi, and served with fresh tortilla chips
- Roasted Veggies GF DF V** 25
broccoli or cauliflower | serves 5

desserts

- Brownies** 20
10 CT fresh baked brownies
- Chocolate Chip Cookies** 30
10 CT fresh baked chocolate chip cookies

beverages

- Bottled Water** 2.50
- Seasonal Tea | Lemonade** 9 | 18
1/2 gallon or gallon