

WATER ST. CAFE

BRUNCH • LUNCH • DINNER

EST. 1988

TO SHARE OR NOT TO SHARE

House-Made Daily Soup 13
chef's daily selection

Mixed Olives 🌱🌱 10
house blend spices, aged balsamic marinade,
fresh herbs

Mini Duck Spring Rolls 14
5-spice hoisin duck meat, sweet chili sauce

Vegetable Spring Rolls 10
sweet chili sauce

Grilled Focaccia 🌱 12
olive oil & balsamic

WSC CLASSICS

West Coast Crab Cakes 🌱 27
blue crab, baby shrimp, corn sofrito, saffron aioli
- a Water St. Cafe tradition!

Garlic Cheese Toast 🌱 14
whipped herb-garlic butter,
parmesan, mozzarella, chèvre

Water St. Salad 🌱🌱 16
spring mixed greens, corn sofrito, cucumber,
edamame, red & golden beets, heirloom tomatoes,
sunflower seeds, citrus dressing

Caesar Salad 20
romaine hearts, grana padano, crispy capers
& garlic, house-made caesar dressing

Roasted Wild Mushrooms 🌱🌱 13
wild & cultivated bc mushrooms,
fresh herbs

Lemon Pepper Fries 🌱 13
dusted in our signature lemon-pepper spice,
garlic aioli

Italian Potato Salad 🌱 10
warm citrus dressing, corn sofrito,
fennel & apple slaw, fresh herbs

Bison Carpaccio 25
pink peppercorn crust, grana padano, truffle aioli,
olive oil, crispy capers, balsamic glaze
add 2 pieces of house-baked focaccia 🌱 +5

BURRATA

Fresh from Puglia, Italy
add 2 pieces of grilled focaccia +5

Burrata Caprese 🌱🌱 26
heirloom tomato, sun-dried tomato pesto,
balsamic glaze, basil oil

Burrata & Pesto 🌱🌱🌱 21
parmesan, pistachio-basil pesto

PASTA TRADITION

Proudly serving 36 years of pasta excellence!

Spaghetti Alle Vongole 🌱 38
1lb bc manila clams, white wine butter,
fresh herbs, heirloom tomato

Butternut Squash Ravioli 🌱 33
asiago, ricotta, roasted winter squash, white wine sage butter, pistachios
add 3 white wine butter garlic jumbo prawns +14

Spaghetti Bolognese 29
timeless classic red wine rosemary beef, veal & pork ragù,
parmesan, fresh herbs

Rigatoni Arrabbiata 36
spicy house-made pomodoro, burrata ball,
fresh herbs, basil oil

GNOCCHI

House-made daily with love

Seafood Gnocchi 🌱 38
jumbo tiger prawns, manila clams, baby scallops, lemon dill cream

Mushroom Gnocchi 🌱 33
wild & cultivated mushrooms, truffle cream, chèvre, fresh herbs

sub gluten-free pasta or gnocchi 🌱 +4

MAIN EVENT

Pan-Roasted BC Salmon 🌱 35
italian potato salad, corn sofrito, fennel & apple slaw,
maple vinaigrette, seasonal vegetables

Grilled Haida Gwaii Halibut 42
italian potato salad, corn sofrito, fennel & apple slaw,
gremolata, seasonal vegetables

Oven-Roasted Chicken a la Parmesan 37
rosemary panko-crusted free-range chicken,
burrata, spaghetti a la pomodoro

Grilled Halloumi 🌱🌱 30
primavera vegetables, cannellini bean & tomato ragù,
fennel & apple slaw, basil pesto

Tomahawk Steak 🌱 168
roasted garlic, gremolata, seasonal vegetables, heirloom tomato

ENHANCE YOUR DISH

½ Avocado 🌱🌱 4
a good day finishes with avocado

3 Jumbo Prawns 🌱 14
white wine garlic butter

Grilled Chicken 12
marinated with citrus & fresh herbs

Grilled Focaccia 🌱 5
2 pieces, house-baked daily

Whole Burrata 🌱🌱 14
the best, only from puglia

Seared BC Salmon 14
local bc salmon

SUNDAY PRIX FIXE MENU

AVAILABLE EVERY SUNDAY | 5PM - UNTIL CLOSE

\$38 per person

Feature 3-Course Menu

*20% gratuity for all groups of 6 or more. Ask us about **2nd Floor Gastown!***

