



HAPPY HOLIDAYS DECEMBER 24TH, 2025

TO SHARE OR NOT TO SHARE

Mixed Olives 10

house blend spices, extra virgin olive oil,
fresh herbs

Focaccia 12

olive oil & balsamic

Roast Squash Soup 15

butternut squash, delicata squash, roast pumpkin seeds,
crème fraîche

Rocket & Beet Salad 18

goat cheese, roasted pecan, red & golden beets,
arugula, maple vinaigrette

Meatballs 19

beef, veal, pork, parmesan, fresh herbs,
pomodoro sauce

Burrata & Pesto 21

grana padano, pistachio, basil pesto

Bison Carpaccio 25

pink peppercorn crust, grana padano, truffle aioli,
olive oil, crispy capers

West Coast Crab Cakes 27

blue crab, baby shrimp, corn sofrito, saffron aioli
- Water St. Cafe tradition!

MAIN EVENT

Cauliflower Steak 30

provolone, charred radicchio, sunchoke purée,
citrus beet relish, curry aioli

Seafood Gnocchi 38

jumbo tiger prawns, manila clams, baby scallops,
lemon dill cream

Butternut Squash Ravioli 33

asiago, ricotta, roasted winter squash, sage butter, pistachios
add garlic butter jumbo prawns +14

Turkey Turkey 38

free-run turkey breast, fennel-apricot stuffing, cranberry,
house-made gravy, maple butter yam mash,
zucchini parmesan

Spaghetti alle Vongole 38

bc manila clams, white wine butter, fresh herbs,
heirloom tomato

48-Hour Short Rib 48

gremolata, herb-whipped potato, hoisin glaze,
roasted kale

DESSERT

Tiramisu 13

an italian classic! coffee-soaked lady fingers,
mascarpone mousse, coffee liqueur, chocolate ganache

Fresh Fruit Sorbetto 13

seasonal flavours, fresh fruit coulis, candied pistachios,
fresh fruit

Pistachio & Cherry Cannoli 13

chocolate, ricotta, cherry compote

Cookies & Cream 13

gingerbread cookies, eggnog bavarian,
candied cranberries



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