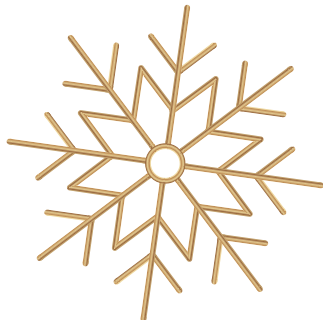
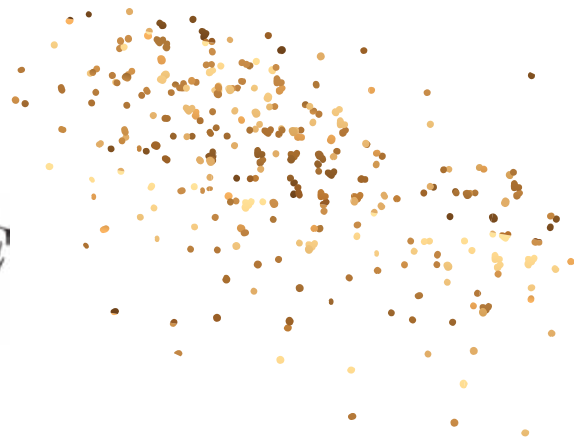




WATER ST. CAFE
BRUNCH • LUNCH • DINNER
EST. 1988



NEW YEAR'S EVE
DECEMBER 31ST, 2025



◀ ————— **TO SHARE OR NOT TO SHARE** ————— ▶

Mixed Olives 10

house blend spices, extra virgin olive oil,
fresh herbs

Focaccia 12

olive oil & balsamic

Ginger Carrot Soup 15

dill crème fraîche, basil oil

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** ————— ▶

Butternut Squash Ravioli 33

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

Spaghettini Bolognese 29

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

Sablefish 42

crispy potatoes, tomato-fennel broth, heirloom tomato
add butter-poached lobster tail +25

Spaghetti alle Vongole 38

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

Mushroom Gnocchi 33

wild & cultivated mushrooms, truffle cream,
chèvre, fresh herbs

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

Limoncello Cream Puff 13

limoncello cream, Italian meringue,
raspberry pearls

Pistachio & Cherry Cannoli 13

chocolate, ricotta, cherry compote

Fresh Fruit Sorbetto 13

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





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