

WATER ST. CAFE

BRUNCH · LUNCH · DINNER

EST. 1988

DINE OUT VANCOUVER 2026

JANUARY 21ST - FEBRUARY 8TH

\$30 per person | 3-Course Brunch/Lunch

APPETIZER *a choice of*

Daily Soup

chef's daily creation

Meatballs

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

Caesar Salad

romaine heart, grana padano, crispy capers & garlic, house-made caesar dressing

Bison Carpaccio +6

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

ENTREE *a choice of*

Avocado Toast

avocado mash, bell pepper, heirloom tomato salad, balsamic glaze
add two fried eggs +6 | add burrata +14

Spaghetti Bolognese

timeless classic red wine rosemary beef, veal, pork ragù, parmesan, fresh herbs
add 3 meatballs +10

Nutella & Berries Waffles

mixed berries compote, whipped nutella cream, maple syrup

Rigatoni Arrabbiata +8

spicy house made pomodoro, burrata ball, fresh herbs, basil oil

DESSERT *a choice of*

Cannoli

2 cannoli, rotating flavors, ask your server for current offering
add 1 cannolo +7

Fresh Fruit Sorbetto

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

Tiramisu

an italian classic! coffee-soaked ladyfingers, mascarpone mousse, coffee liqueur

EXTRA FUN TO SHARE

or not to share...

Hummus & Olives 18

mixed olives, cannellini beans, olive oil, tahini, garlic, lemon, buttermilk flatbread

Lemon Pepper Fries 13

dusted in our signature lemon-pepper spice, garlic aioli

Crispy Cauliflower 16

salsa rossa, smoked paprika aioli

Italian Potato Salad 10

warm citrus dressing, corn sofrito, fennel & apple slaw, fresh herbs

Roasted Wild Mushrooms 13

wild & cultivated bc mushrooms, fresh herbs

Garlic Cheese Toast 14

whipped herb-garlic butter, parmesan, mozzarella, chèvre



DINE OUT™
VANCOUVER
FESTIVAL