

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