

WATER ST. CAFE

BRUNCH • LUNCH • DINNER

EST. 1988

DINE OUT VANCOUVER 2026

JANUARY 21ST - FEBRUARY 8TH

\$50 per person | 3-Course Dinner

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

Butternut Squash Ravioli

asiago, ricotta, roasted winter squash,
white wine sage butter, pistachios

add 3 white wine butter garlic jumbo prawns +14

Spaghetti Bolognese

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

add 3 meatballs +10

Pan-Roasted BC Salmon

italian potato salad, corn sofrito, fennel & apple slaw,
maple vinaigrette, seasonal vegetables

Cod Alla Acqua Pazza +9

bc sablefish, crispy potatoes, heirloom tomato fennel broth,
basil oil, charred napa cabbage

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