

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