

# WATER ST. CAFE

BRUNCH · LUNCH · DINNER

EST. 1988

## EYE OPENERS

<b>Mimosa</b> .....	9
3.5oz bubbles, orange juice	
<b>DIY Mimosa</b> .....	60
750ml, bottle of prosecco, orange, pineapple & grapefruit juices	
<b>Steamclock Caesar</b> .....	16
2oz, odd society east van vodka, fresh lime, clamato, spices, house garnish	
<b>Aperol Spritz</b> .....	14
1.5oz spirit, 3oz wine, aperol, sparkling wine, soda, orange	
<b>Moments Sangria</b> .....	12.5
0.5oz spirit, 3oz wine, bc red wine, peach schnapps, bubbles, fresh juices, fruit	
<b>Gastown Kir</b> .....	12
0.5oz spirit, 4.5oz wine, odd society cassis, sparkling wine, lemon twist	
<b>Cucumber Mint Mojito</b> .....	12
1oz, bacardi rum, cucumber, mint leaves, soda, fresh lime	
<b>Espresso Martini</b> .....	16
2oz spirit, absolut vodka, kahlúa, cold brew, sugar	

## BURRATA

Fresh from Puglia, Italy

<b>Burrata Caprese</b> 🌱🌱.....	26
heirloom tomato, sun-dried tomato pesto, balsamic glaze, basil oil	
<b>Burrata &amp; Pesto</b> 🌱🌱🌱.....	21
grana padano, broccoli-pistachio-basil pesto add 2 pieces of grilled focaccia 🍷 +5	

## APPETIZERS

<b>Mixed Olives</b> 🍷🌱.....	10
house-blended spices, extra virgin olive oil, fresh herbs	
<b>Italian Hummus</b> 🍷🌱.....	12
house-blended spices, cannellini beans, olive oil, tahini, garlic, lemon, buttermilk flatbread	
<b>Hummus &amp; Olives</b> 🍷🌱.....	18
mixed olives, cannellini beans, olive oil, tahini, garlic, lemon, buttermilk flatbread	
<b>Bison Carpaccio</b> .....	25
pink peppercorn crust, grana padano, truffle aioli, olive oil, crispy capers add 2 pieces of house-baked focaccia 🍷 +5	
<b>Meatballs</b> .....	19
beef, veal, pork, parmesan, fresh herbs, pomodoro sauce	
<b>Crispy Cauliflower</b> 🌱.....	16
salsa rossa, smoked paprika aioli	
<b>West Coast Crab Cakes</b> 🍷.....	27
blue crab, baby shrimp, corn soffrito, saffron aioli - a Water St. Cafe tradition!	
<b>Garlic Cheese Toast</b> 🌱.....	14
whipped herb-garlic butter, parmesan, mozzarella, chèvre	

## SOUP & SALAD

<b>House-Made Daily Soup</b> .....	13
chef's daily selection	
<b>Water St. Salad</b> 🍷🌱.....	16
spring mixed greens, corn soffrito, cucumber, edamame, red & salt-roasted beets, heirloom tomatoes, pumpkin seeds, citrus dressing add italian hummus 🍷🌱 +6	
<b>Caesar Salad</b> .....	20
romaine hearts, grana padano, crispy capers & garlic, house-made caesar dressing	

## BRUNCH

We serve bc free-run organic eggs. All benedicts are served with two free-run poached eggs, house-made focaccia, italian crispy potatoes, mixed greens salad, hollandaise sauce  
Substitute gluten-free bread 🍷 +3

<b>Nutella &amp; Berries Waffles</b> .....	26
mixed berries compote, whipped nutella cream, maple syrup	
<b>Maple Bourbon Pork Belly Waffles</b> .....	32
maple-bourbon glaze, pickled golden raisins, smoked paprika aioli add two fried eggs +6	
<b>Avocado Toast</b> 🌱.....	19
avocado mash, bell pepper, heirloom tomato salad, balsamic glaze add two fried eggs +6   add burrata 🌱🌱 +14	
<b>Black Stone Benny</b> .....	26
crispy bacon, roma tomato	
<b>Smoked Salmon Benny</b> .....	26
bc smoked salmon, dill cream cheese	
<b>Mushroom Benny</b> 🌱🌱.....	22
roasted wild mushrooms, broccoli-pistachio-basil pesto	
<b>Good Morning! Wild Mushroom Gnocchi</b> 🌱.....	33
poached egg, wild & cultivated mushrooms, truffle cream, chèvre, fresh herbs	

## PASTA & GNOCCHI TRADITION

Proudly serving 36 years of pasta excellence!

<b>Spaghetti Alle Vongole</b> 🍷.....	38
1lb bc manila clams, white wine butter, fresh herbs, heirloom tomato	
<b>Spaghetti Bolognese</b> .....	29
timeless classic red wine rosemary beef, veal & pork ragù, parmesan, fresh herbs add 3 meatballs +10	
<b>Rigatoni Arrabbiata</b> 🌱.....	36
spicy house-made pomodoro, burrata ball, fresh herbs, basil oil	
<b>Seafood Gnocchi</b> 🍷.....	38
jumbo tiger prawns, manila clams, baby scallops, lemon dill cream	

## HANDHELDS

Served with lemon pepper fries, substitute caesar salad +5, or cup of soup +3  
Substitute gluten-free bread +3

<b>Double Premium Burger</b> .....	26
double 4oz free-range, grain-fed beef patties, double-smoked bacon, american cheese, pickles, garlic aioli	
<b>BC Salmon Burger</b> 🍷.....	25
beetroot relish, romaine lettuce, curry aioli	

## EXTRA FUN TO SHARE

or not share...

<b>Grilled Focaccia</b> 🍷.....	12
house-baked daily, olive oil & balsamic	
<b>Roasted Wild Mushrooms</b> 🍷🌱.....	13
wild & cultivated bc mushrooms, fresh herbs	
<b>Lemon Pepper Fries</b> 🌱.....	13
dusted in our signature lemon-pepper spice, garlic aioli	
<b>Garlic Cheese Toast</b> 🌱.....	14
whipped herb-garlic butter, parmesan, mozzarella, chèvre	
<b>Italian Potato Salad</b> 🌱.....	10
warm citrus dressing, corn soffrito, fennel & apple slaw, fresh herbs	

## ENHANCE YOUR DISH

<b>½ Avocado</b> 🌱🌱.....	4
a good day starts with avocado	
<b>3 Jumbo Prawns</b> 🍷.....	14
white wine garlic butter	
<b>Grilled Chicken</b> .....	12
marinated with citrus & fresh herbs	
<b>Grilled Focaccia</b> 🍷.....	5
2 pieces, house-baked daily	
<b>Whole Burrata</b> 🌱🌱.....	14
the best, only from puglia	
<b>Seared BC Salmon</b> 🍷.....	14
local bc salmon	

## HAPPY HOUR

AVAILABLE DAILY 3:00PM-5:30PM  
\$6 Highballs | \$6 Beer | \$7 Wine

## ALL NIGHT HAPPY HOUR

2<sup>ND</sup> FLOOR GASTOWN  
Every Thursday Evening  
Dine-In Only

20% gratuity for all groups of 6 or more. Ask us about 2nd Floor Gastown!

Happy Hour Daily 3:00pm - 5:30pm | Operating Partner / General Manager: Sandy Grant | Chef: Alan Tse | Executive Sous Chef: Zaira Valls

🌱 Certified Oceanwise 🌱 Vegan 🌱 Vegetarian 🍷 Gluten-free 🌱 Contains nuts

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