

WATER ST. CAFE

BRUNCH • LUNCH • DINNER

EST. 1988

TO SHARE OR NOT TO SHARE

House-Made Daily Soup 13
chef's daily selection

Mixed Olives 🌱🌱 10
house-blended spices, extra virgin olive oil
fresh herbs

Italian Hummus 🌱🌱 12
house-blended spices, cannellini beans, olive oil,
tahini, garlic, lemon, buttermilk flatbread

Hummus & Olives 🌱🌱 18
mixed olives, cannellini beans, olive oil, tahini,
garlic, lemon, buttermilk flatbread

Grilled Focaccia 🌱 12
olive oil & balsamic

Meatballs 19
beef, veal, pork, parmesan, fresh herbs,
pomodoro sauce

WSC CLASSICS

West Coast Crab Cakes 🌱 27
blue crab, baby shrimp, corn sofrito, saffron aioli
- a Water St. Cafe tradition!

Garlic Cheese Toast 🌱 14
whipped herb-garlic butter,
parmesan, mozzarella, chèvre

Water St. Salad 🌱🌱 16
spring mixed greens, corn sofrito, cucumber,
edamame, red & salt-roasted beets, heirloom
tomatoes, pumpkin seeds, citrus dressing
add italian hummus 🌱🌱 +6

Caesar Salad 20
romaine hearts, grana padano, crispy capers
& garlic, house-made caesar dressing

Crispy Cauliflower 🌱 16
salsa rossa, smoked paprika aioli

Roasted Wild Mushrooms 🌱🌱 13
wild & cultivated bc mushrooms,
fresh herbs

Lemon Pepper Fries 🌱 13
dusted in our signature lemon-pepper spice,
garlic aioli

Italian Potato Salad 🌱 10
warm citrus dressing, corn sofrito,
fennel & apple slaw, fresh herbs

Bison Carpaccio 25
pink peppercorn crust, grana padano, truffle aioli,
olive oil, crispy capers
add 2 pieces of house-baked focaccia 🌱 +5

BURRATA

Fresh from Puglia, Italy

add 2 pieces of grilled focaccia 🌱 +5

Burrata Caprese 🌱🌱 26
heirloom tomato, sun-dried tomato pesto,
balsamic glaze, basil oil

Burrata & Pesto 🌱🌱🌱 21
grana padano, broccoli-pistachio-basil pesto

PASTA TRADITION

Proudly serving 36 years of pasta excellence!

Spaghetti Vongole 🌱 38
1lb bc manila clams, white wine butter,
fresh herbs, heirloom tomato

Butternut Squash Ravioli 🌱 33
asiago, ricotta, roasted winter squash, white wine sage butter, pistachios
add 3 white wine butter garlic jumbo prawns +14

Seafood Gnocchi 🌱 38
jumbo tiger prawns, manila clams, baby scallops, lemon dill cream

GNOCCHI

House-made daily with love

sub gluten-free pasta or gnocchi 🌱 +4

Spaghetti Bolognese 29
timeless classic red wine rosemary beef, veal & pork ragù,
parmesan, fresh herbs
add 3 meatballs +10

Rigatoni Arrabbiata 🌱 36
spicy house-made pomodoro, burrata ball,
fresh herbs, basil oil

Mushroom Gnocchi 🌱 33
wild & cultivated mushrooms, truffle cream, chèvre, fresh herbs

MAIN EVENT

Pan-Roasted BC Salmon 🌱 35
italian potato salad, corn sofrito, fennel & apple slaw,
maple vinaigrette, seasonal vegetables

Cod All'Acqua Pazza 42
bc sablefish, crispy potatoes, heirloom tomato-fennel broth, basil oil,
charred napa cabbage
add 3 jumbo prawns 🌱 +14

Maple-Bourbon Short Rib 48
butter-whipped potato, maple-bourbon jus, salsa rossa, seasonal vegetables

Oven-Roasted Chicken a la Parmesan 37
rosemary panko-crusted free-range chicken,
burrata, spaghetti a la pomodoro

Roasted Cauliflower 🌱🌱 30
italian hummus, charred napa cabbage, beet relish, pickled golden raisins,
smoked paprika aioli

ENHANCE YOUR DISH

½ Avocado 🌱🌱 4
a good day finishes with avocado

3 Jumbo Prawns 🌱 14
white wine garlic butter

Grilled Chicken 12
marinated with citrus & fresh herbs

Grilled Focaccia 🌱 5
2 pieces, house-baked daily

Whole Burrata 🌱🌱 14
the best, only from puglia

Seared BC Salmon 🌱 14
local bc salmon

SUNDAY PRIX FIXE MENU

AVAILABLE EVERY SUNDAY | 5PM - UNTIL CLOSE

\$38 per person

Feature 3-Course Menu

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

HAPPY HOUR

Available Daily
3:00pm-5:30pm

Dine-In Only

FROM THE BAR

BEER

Happy Hour Lager 15oz	6
Happy Hour Pale Ale 15oz	6

WINE

	5oz	8oz
House White Blend BC	7	11 ⁵⁰
Blasted Church Viognier BC	11	18 ⁵⁰
House Red Blend BC	7	11 ⁵⁰
Hillside Syrah BC	13	23 ⁵⁰
House Rosé BC	7	11 ⁵⁰

COCKTAILS

	1oz	2oz
Highball your choice of vodka, gin, white or dark rum with soda or juice.....	6	11 ⁵⁰
Ginseng Rye Old Fashioned raincity distilleries rye, ginseng, orange		12 ⁵⁰
Moments Sangria bc red wine, peach schnapps, soda, fresh juices, fruit		10
Spiked Raspberry Lemonade beefeater gin, raspberry, lemon, soda.....	8	14
WSC Caesar absolut vodka, spice, clamato, pickle, house garnish.....	8	14

TAPAS STYLE

Designed to share - plates will arrive as prepared

Mixed Olives 🌱🌱 house-blended spices, extra virgin olive oil, fresh herbs	8 ⁵⁰
Grilled Focaccia 🌱 olive oil & balsamic	11 ⁵⁰
Lemon Pepper Fries 🌱 dusted in our signature lemon-pepper spice, garlic aioli	11 ⁵⁰
Roasted Mushrooms 🌱🌱 wild & cultivated bc mushrooms, garlic butter, fresh herbs	9 ⁵⁰
West Coast Crab Cake 🌱 blue crab, baby shrimp, corn sofrito, saffron aioli - a Water St. Cafe tradition!	13 ⁵⁰
Butternut Squash Ravioli 🌱 asiago, ricotta, roasted winter squash, white wine sage butter, pistachios	19 ⁵⁰
Italian Potato Salad 🌱 warm citrus dressing, corn sofrito, fennel & apple slaw, fresh herbs	7 ⁵⁰
Burrata & Pesto 🌱🌱🌱 grana padano, broccoli-pistachio-basil pesto	19 ⁵⁰
Italian Hummus 🌱🌱 house-blended spices, cannellini beans, olive oil, tahini, garlic, lemon, buttermilk flatbread	10 ⁵⁰
Hummus & Olives 🌱🌱 mixed olives, cannellini beans, olive oil, tahini, garlic, lemon, buttermilk flatbread	15 ⁵⁰
Meatballs	15 ⁵⁰
Crispy Cauliflower 🌱 salsa rossa, smoked paprika aioli	12 ⁵⁰

🌊 Certified Oceanwise 🌱 Vegan 🌿 Vegetarian 🌾 Gluten-free 🥜 Contains nuts

ALL NIGHT HAPPY HOUR
2ND FLOOR GASTOWN
Every Thursday Evening

*Happy Hour menu is for in-house dining only. 20% gratuity for all groups of 6 or more.
Ask us about **2nd Floor Gastown!***