

# THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

## Happier Hour Menu 8pm to 10pm

### Savory Bites

Marinated Olives	3
Sweet & Salty Nuts	4
Pita & Dip	5
Cheese Plate	6
Meat & Cheese	10

### Sweet Treats

Cookies & Milk	5
Affogato	4

### Cocktails

<b>TOBLERONE</b>	8
Frangelico   Kahlua liqueur   Baileys   Cream	
<b>BLOCKBUSTER</b>	8
Smirnoff vodka   Butter Ripple   popcorn syrup   cream	
<b>GINGERBREAD MAN</b>	8
Cognac   Ginger syrup   Cream   Vanilla   Cinnamon	
<b>WHISKEY HOT CHOCOLATE</b>	8
Jameson Irish whiskey   Chocolate syrup   Whipped cream	
<b>APPLE PIE</b>	6
Tumbleweed Fireweed   Captain Morgan spiced rum Apple   Lemon	
<b>PICK ME UP</b>	8
Ketel One vodka   Kahlua liqueur   Baileys   Espresso	
<b>RED VELVET OLD FASHIONED</b>	6
Makers Mark Bourbon   Van Westin Voluptuous	
<b>FIRE &amp; SMOKE</b>	6
Tumbleweed Maple   Black Sage Port  Smokey Bitters Cherries  Lemon   Simple Syrup	

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## Happy Hour Menu 3pm to 5pm

Each item is designed to be enjoyed with the Wine pairing below, wine pours are 2 ounce, try one or try them all!

### Wine & Bites

Dry Aged Beef Meatballs	3
House made heirloom tomato sauce and focaccia	
Bartier Bros Syrah	4
Garlic Prawn	2½
Lemon crumb, smoked pepper puree	
Maverick Pinot Gris	4
Classic Falafel	2
Housemade aioli	
Roche Pinot Noir	4
House Made Sausage Bite	2½
Grainy mustard	
Intersection Viognier	4

### Small Plates

Salt Spring Island Mussels ½ lb	6
White wine and garlic	
Meyer Chardonnay	4
Fresh Tomato Bruschetta	5
Crusty baguette	
Roche Pinot Noir	4
Queso Fondido	6
Warm pita	
Roche Pinot Noir	4
Brown Butter Rosemary Popcorn	5
A must try	
Meyer Chardonnay	4

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## Dinner Menu

### Starters/Share Plates

- Chef's Tasting Plate** 26  
A combination of charcuterie & local cheeses, Lake Village Bakery bread, crackers, hand crafted preserves, warm olives & pickled organic vegetables
- Queso Fondido** 14  
Served with warm pita, coriander corn tortillas, chorizo & cilantro
- Bowl of Olives** 8  
Warm olives, marinated in fresh herbs & garlic
- Sweet & Salty Nuts** 7  
Okanagan honey & spices
- Beef Meatballs** 15  
Two Rivers natural dry aged beef, heirloom tomatoes, Smits & Co. aged goat Gouda & focaccia  
**Add Meatball 3**
- Bread Basket** 8  
Lake Village Bakery organic breads & crackers, whipped herb butter, Balsamic & olive oil
- Chef's Daily Soup** 10  
Seasonally inspired
- Spinach & Arugula Salad** 12  
Baby spinach, arugula, almonds, marinated red onions, cranberries, feta & quince honey dressing  
**Add Chicken or Prawns 7**
- Green Salad with Duck Confit** 21  
Crisp duck confit on Fester's Organics local greens, honey Dijon dressing, heirloom tomatoes & toasted pumpkin seeds
- Mushroom & Chickpea Salad** 16  
Local wild mushrooms, soft egg & smoky pepper purée

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## Dinner Menu

- Watermark Sausage** 16  
House made pork sausage, baked beans & grainy mustard  
**Add Watermark Sausage 7**
- Caesar Salad** 16  
Fresh romaine hearts, kale chips, crispy pork, roasted squash, toasted focaccia, creamy house made dressing, parmesan cheese & cured egg yolk
- Okanagan Sockeye Salmon Falafel** 15  
Pickled radish, organic arugula roast celeriac & apple aioli

## Mains

- Mussels** Half 16 / Full 31  
Salt Spring Island mussels, chorizo sausage, Fire Hall Brewery stout & roast garlic
- Cioppino** Small 20 / Large 36  
Shellfish, seafood, prawns, chorizo, & tomato paprika broth
- Pan Seared Okanagan Arctic Char** 28  
Crispy skin, fresh herb spaetzle & pickled fennel
- Grilled 7oz Sirloin** 25  
Two Rivers natural beef sirloin, spring carrot & braising greens
- Chicken and Gnocchi** 23  
herb roasted chicken thighs, fresh handmade gnocchi, pesto, heirloom Tomatoes, parmesan & toasted walnuts
- 48 Hour Sous-vide Beef Brisket** 29  
Root veg chips, garlic mashed potato & red wine reduction



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