

Something to Share

Chef's Tasting Plate

Selection of charcuterie, local and imported cheese, Lake Village Bakery bread, housemade crackers and preserves, pickles & marinated olives

Per Person 11

Queso Fundido

Warm pita, cilantro corn tortillas, chorizo

15

Bowl of Olives

Warm olives marinated in fresh herbs, garlic

8

Sweet & Salty Nuts

Okanagan honey, spices

8

Smoked Beet & White Bean Dip

Gorgonzola, Okanagan honey, pita

13

Bread Basket

Lake Village Bakery organic breads and crackers, whipped butters, balsamic and olive oil

9

Salt Spring Island Mussels

Basquaise style, roast peppers, garlic confit, white wine, fresh parsley, baguette

24

Greens

Summer Salad

Fresh greens, heirloom carrot ribbon, cherry tomato, dried fruit, citrus honey vinaigrette, seed crisp

14

add chicken or prawns

7

Caesar Salad

Romaine hearts, kale chips, crispy pork, sundried tomato tapenade, toasted focaccia, creamy house made dressing, parmesan and cured egg yolk

17

add chicken or prawns

7

Parties of 8 or more are subject to an 18% gratuity

Lighter Bites

Watermark Meatballs

Two Rivers natural dry aged beef & pork, heirloom tomato sauce,
Smits & Co. aged goat gouda and toasted foccacia
add meatball

15
3

Chef's Daily Soup

seasonally inspired, ask your server for todays delicious creation

9

Sesame Seared Albacore Tuna

Bulgur, quinoa, pickled vegetables, orange miso aioli, sorrel

14

Beet Falafel

Cucumber yogurt, pickled spanish onion

13

Main Dishes

Okanagan Arctic Char

Pea spaetzle, wild mushrooms, pickled fennel, cherry tomato

22

Housemade Sausage

Yukon herb perogie dumplings, tomato sofrito, roasted peppers, fresh basil, aged goat gouda

18

Sirloin Steak & Salad

Fresh greens, roasted local vegetables, cherry tomatoes, white balsamic dijon dressing

24

Slow Braised Beef Brisket

Yukon garlic mash, roasted local vegetables, red wine reduction, chimichurri

28

Chicken & Gnocchi

Roasted local vegetables, walnuts, Smits & Co. aged goat gouda, kale and ricotta emulsion

23

Happy Hour - 3pm to 5pm
Cocktails & Small Bites - Starting from \$1.50
Happier Hour - 8pm to Close
Sweet Treats & Cocktails - Starting from \$4

THE RESTAURANT AT WATERMARK

Wine Bar | Restaurant | Patio

RIESLING

Bartier Bros. <i>"Classic intersection of fruit & minerals"</i>	54-
Culmina Decora <i>"Highest vineyard in South Okanagan"</i>	64-
Tantalus	68-

SAUVIGNON BLANC

Maverick	48-
Bartier Bros.	58-

GEWÜRTZTRAMINER

Dirty Laundry <i>"Woo Woo"</i>	42-
Corcelettes	55-
JoieFarm <i>"Reserve"</i>	65-

PINOT GRIS / PINOT BLANC

Liquidity	48-
Blue Mountain PB <i>"one of Okanagan's oldest wineries"</i>	50-
LaStella <i>"Vivace"</i>	60-

VIIGNIER

Terravista	52-
Intersection	

CHARDONNAY

Meyer Family Vineyards <i>"specific Chardonnay producer"</i>	45-
Bartier Bros.	52-
Cassini Cellars	56-
Seven Stones	62-
Painted Rock	70-

INTERESTING VARIETALS & WHITE BLENDS

Stag's Hollow <i>"Vidal"</i>	42-
Clos du Soleil <i>"Fume Blanc"</i>	44-
Fitzpatrick <i>"Ehrenfelser"</i>	45-
Terravista <i>"Fandango"</i>	46-
Hester Creek <i>"Trebiano"</i>	48-
Road 13 <i>"Chenin Blanc"</i>	48-
Clos du Soleil <i>"Capella"</i>	52-
vinAmité <i>"Chanson d'amour"</i>	54-
Black Hills <i>"Alibi"</i>	55-
Le Vieux Pin <i>"Ava" Viognier/Marsanne/Roussanne</i>	65-

ROSÉ

Bartier Bros.	46-
River Stone <i>"only Malbec Rosé in the Okanagan valley"</i>	48-
Culmina	52-
Le Vieux Pin	55-
LaStella	58-

PINOT NOIR

Stoneboat <i>"Pinot specific winery"</i>	52-
Seven Stones	58-

CABERNET FRANC

Bartier Bros.	48-
Fairview Cellars	56-

MERLOT

Stag's Hollow	48-
Corcelettes	52-
Bartier Bros. <i>"fresh, bright & structured"</i>	56-
Cassini Cellars <i>"Nobilus"</i>	68-
LaStella	120-

RED BLENDS

Maverick <i>"Rubeus" "outstanding value"</i>	56-
LaStella <i>"Fortissimo"</i>	76-
Orofino <i>"Beleza"</i>	78-
Lariana Cellars <i>"12"</i>	84-
Culmina <i>"Hypothesis"</i>	100-
Painted Rock <i>"Red Icon"</i>	115-
Le Vieux Pin <i>"Retouche"</i>	120-

SYRAH

Marichel	52-
Stag's Hollow <i>"Renaissance"</i>	62-
Bartier Bros.	78-
Le Vieux Pin	100-
Le Vieux Pin <i>"Equinox"</i>	175-

CABERNET SAUVIGNON

Young & Wyse	42-
Seven Stones <i>"Speaking Rock"</i>	82-
Fairview Cellars <i>"Pendiente De La Terraza"</i>	90-

INTERESTING VARIETALS

Young & Wyse <i>"Zinfandel"</i>	52-
vinAmité <i>"Gamay Noir"</i>	55-
Stoneboat <i>"Rock Opera Pinotage"</i>	58-
River Stone <i>"Stones Throw"</i>	64-
Van Westen <i>"Voluptuous"</i>	68-
Stag's Hollow <i>"Renaissance Grenache"</i>	75-
Vanessa Vineyard <i>"Meritage"</i>	80-
vinAmité <i>"Hidden Corner"</i>	82-
Sandhill <i>"Sangiovese"</i>	84-

SPARKLING WINE

Corcelettes Santé	42-
Stoneboat <i>"Bubbleboat"</i>	46-
Stoneboat Piano <i>"Prosecco style"</i>	50-
River Stone <i>"Sparkling White Merlot"</i>	54-
Blue Mountain <i>"Brut" traditional method NV</i>	70-
Maverick <i>"Ella"</i>	72-

Cocktails

SALTED CARAMEL ESPRESSO MARTINI

ketel one vodka | kahlúa | cremé de cacao
 coffee | salted caramel

TOBLERONE

frangelico | kahlúa | baileys | cream

BLOCKBUSTER

smirnoff vodka | butter ripple | popcorn syrup | cream

GINGERBREAD MAN

cognac | ginger syrup | cream | vanilla | cinnamon

WHISKEY HOT CHOCOLATE

jameson irish whiskey | chocolate syrup | whipped cream

APPLE PIE

fireweed whiskey | captain morgan spiced rum
 apple | lemon

PICK ME UP

ketel one vodka | kahlúa | baileys | espresso

Wine

White

		6oz	9oz
Gewürztraminer	Corcelettes	10	14
Sauvignon Blanc	Bartier Bros.	12	16
Riesling	Orofino	10	14
Chardonnay	Seven Stones	13	17
Viognier	Intersection	12	16
Pinot Gris	River Stone	12	16

Red

Watermark Blend	Orofino	10	14
Pinot Noir	Roche	12	16
Merlot	Stag's Hollow	11	15
Merlot/Cab Sauv/ Sangiovese/Cab Franc	LaStella	15	25
Syrah	Bartier Bros.	12	16
Cabernet Sauvignon	Young & Wyse	13	18

Rose & Sparkling

Rosé	Bartier Bros.	12	16
Rosé	Culmina Saignee	14	20
Santé Sparkling	Corcelettes	10	
Bubble Boat	Stoneboat	10	

Non Alcoholic

Fentimans Ginger Beer	3½
San Pellegrino 750mL	7
San Pellegrino 250mL	3½
Dad's Old Fashioned Root Beer	3½

10 WILD WHISKEY SOUR

bulleit bourbon | honey | bitters | rosemary | egg white

10 RED VELVET OLD FASHIONED

makers mark bourbon | van westin voluptuous
 cherries | lemon | simple syrup

10 LOS JIMADORES

el jimador tequila | the kraken spiced rum
 st-germain elderflower liquer | basil

10 CINNAMON JACK

fireweed whiskey | jack daniels
 rum chata | chocolate bitters

10 FIRE & SMOKE

crown royal maple | black sage port | smokey bitters

10 STARRY NIGHT

hypnotic | chambord | lunessence rosé

10 SAFFRON SOUR

saffron gin | st-germaine elderflower | honey

Beer & Cider

Pale Ale	Okanagan Spring	7
Pilsner	Steamworks	7
	Twa Dogs	7
Lager	Mill St. Organic	7
	Stella Artois	7½
	Molson Canadian	6½
	Omission Gluten Free	7½
	Kokanee	6½
	Phillips Triple Dry	7
Amber Ale	Stanley Park	7
Ale	Phillips Blue Buck	7
	Yellow Dog	7½
	Steel & Oak	7½
IPA	Steamworks Flagship	7
	Collective Arts	7½
	Four Winds	7½
	Yellow Dog	7½
Blonde Ale	Gutenberg Gluten Free	7
	Old Yale	7
Hefeweizen	Granville Island	7
Grapefruit Ale	Whistler Brewing Co.	7
Belgian White	Shock Top	7
Cider	Lone Tree Ginger Apple	7
	Okanagan Crisp Apple	7
	Angry Orchard Rose	7½