

SMALL PLATE MENU

Chili Dusted Prawns 13

Marinated Pacific Ocean Shrimp Served with Crostinis and Rosemary Garlic Oil

Santa Barbara Prawn Sopes 12

Charred Corn and Chorizo Hash, Ancho-Chili Mole and Avocado Cream

Fried Calamari 11

Horseradish Aioli and Lemon

Roasted Whole Artichoke 13

Bruschetta, Petit Greens and Lemon Aioli, Topped with Bruschetta

W2O Crab Cakes 14

2 Lump Blue Crab Cakes, Capsicum and Avocado Coulis, Citrus and Avocado Salad

Maple Leaf Duck Quesadilla 14

Mango-Avocado Salsa and Petit Greens with Citrus Dressing

Grilled Swordfish Tostada 14

Center Cut Swordfish, Black Bean Mango Salsa and Avocado Vinaigrette

Parmesan Twice Cooked Potatoes 7

Baked and Then Fried with Parmesan Salt Crust with Sriracha Aioli

Baby Bella Sliders 8

Two Grilled Portabellini Mushroom Caps, Served on Fresh Slider Rolls, Topped with Roasted Red Pepper, Crispy Shallots, Buffalo Mozzarella, Basil Pesto. Served with Homemade Coleslaw. Fries, Add \$1

Kobe Beef Sliders 12

Two Char-Grilled Kobe Beef Burgers Served on Fresh Slider Rolls Topped with Caramelized Onions and Sriracha Aioli. Served with Homemade Coleslaw. Fries, Add \$1

Seared Ahi Tuna Salad 14

Sesame Crusted, Petit Greens, Baby Tomatoes, Cucumber and Citrus Vinaigrette

Pear Salad 9

Baby Spoon Spinach, Candied Pecans, Maytag Bleu Cheese, Macadamia Nut Dressing

DESSERT MENU

Watermark's Signature Cheesecake Stuffed Strawberries 8

Two Strawberries Filled with House Made Cheesecake Dipped in Belgium Chocolate

Watermark Crème Brûlée 8

Prepared in Classic Brûlée Style with Candied Sugar Crust Du Jour Flavor, Please Check with Your Server

House Made Gelato 7

Hand Made Classic, Dense and Creamy European Style Ice Cream

Additional costs may apply to substitutions

20% gratuity added to parties of 6 or larger; no split checks

Happiest Hour Menu

Wednesday-Saturday: Food & Drink Specials 5-7pm

Sunday- 12p-4p

Enjoy the dishes below with your favorite cocktail and take a moment to relax and connect with your family, friends, or colleagues.

Artichoke and Spinach Dip 5

Served with Pita Chips

Baby Bella Sliders 6

Two Grilled Portabellini Mushroom Caps, Roasted Red Pepper, Crispy Shallots, Buffalo Mozzarella, Basil Pesto

King Crab Lettuce Cup 7

Alaskan King Crab, Chili Sauce, Bibb Lettuce

Mini Maple leaf Duck Quesadilla 7

Mango-Avocado Salsa and Petit Greens with Citrus Dressing

Fried Calamari 8

Horseradish Aioli and Lemon

Baja Fish Tacos 5

Tempura Battered Fresh Fish, Cabbage, Pico de Gallo and Chipotle Lime Dressing

Kobe Beef Sliders 8

Two Char-Grilled Kobe Beef Burgers Served on Fresh Slider Rolls Topped with Caramelized Onions and Sriracha Aioli

Happy Hour Prices

\$3 Domestic Bottle Beer

\$4 Imported Bottled Beer

\$4 Well Drinks

\$6 Call Drinks (just added)

\$ Wine Specials (ask your server)

Sundays Only

Happy Hour Drinks all Day

\$6 Bloody Marys

\$4 Mimosas

SIGNATURE DRINK

BY W20

WATERMARK SIGNATURE DRINKS



WATERMARK MARTINI

The Local's favorite, Smooth Kettle One Vodka, dirty and spicy, with our house made jalapeno stuffed olives ~ **12**

WATERMARK MARGARITA

Avion Silver Tequila, a Splash of Orange Juice, Cointreau Orange Liqueur, Fresh Lime and Grand Marnier ~ **15**

MOSCOW MULE

Russian Standard Vodka, Fresh Lime and Ginger Beer, Garnished with a Mint Sprig and Served in a Copper Mug ~ **10**

MINT JULEP

Woodford Reserve Bourbon Whiskey, Simple Syrup, Crushed Ice and Fresh Mint. This classic cocktail made its mark in the early 1800's in Louisville, Kentucky ~ **10**

THE PERFECT COSMO

Absolut Citron Vodka, Cointreau Orange Liqueur, Fresh Lime and Cranberry, Garnished with a Peel of Orange...Absolutely Perfect! ~ **12**

CLASSIC MANHATTAN

Bulleit Rye Whiskey, Sweet Vermouth, Angostura Bitters, Topped with a Flame of Orange Zest and Garnished with a Peel of Orange. With many controversial stories of origin, this cocktail hails from the bars and clubs in Manhattan that made it famous in the late 1800's ~ **12**

SILVER CUCUMBER MARTINI

Nolet's Silver Gin, St. Germain Elderflower Liqueur, Fresh Cucumber, Mint, Shaken and Garnished with a Fresh Sprig of Mint ~ **12**

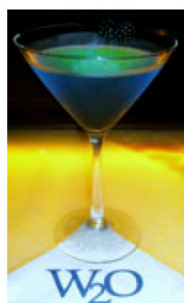
SPICY SAPHIRE BASIL MARTINI

Bombay Sapphire Gin, Fresh Lime and a Dash of Simple Syrup, Garnished with a Fresh Slice of Serrano Chili Pepper and a Basil Leaf ~ **12**

RASPBERRY COLLINS

Nolet's Silver Gin, Fresh Lemon, a Dash of Simple Syrup, Topped with Club Soda and Garnished with Raspberries ~ **10**

W2O SIGNATURE DRINKS



W2O MARTINI

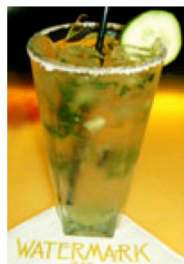
Pearl plum vodka, Blue Curacao, Peach Schnapps and Grand Marnier with a splash of lime and garnished with raspberries. Cool & Smooth both in color & taste ~ **12**

ST GERMAIN COCKTAIL

Domaine Chandon Brut Champagne Stirred with St Germain Elderflower Liqueur, Topped off with Club Soda and Garnished with a Lemon Twist ~ **10**

MOJITO

A Cuban Favorite made with Bacardi Superior Rum, Muddled Fresh Mint and Lime, Served with a Sugared Rim ~ **12**



SPA COOLER

Stay as cool as a cucumber. Relax and enjoy organic Cucumber Vodka, fresh mint, finished with soda ~ **12**

POM SUNDAY

Take our Pomegranate Martini, add Champagne, Put it in a Wine Glass and Voila! ~ **12**

ACAI - BELLINI MARTINI

Acai Inspired Veev Liqueur, Ciroc Red Berry and Peach Puree, Topped with Champagne High in Antioxidants! ~ **12**

POMEGRANATE MARTINI

This popular cocktail is a perfect mixture of Pomegranate Vodka, splash of pineapple, pomegranate juice. ~ **12**

LIMONCELLO LEMON DROP

Belvedere Vodka, Orange Liqueur, fresh lime juice from Limoneira Ranch and most importantly Ventura's Award winning Limoncello Originale ~ **12**

LIMONCELLO MARGARITA

Don Julio Blanco Tequila, Orange Liqueur, Fresh Lime and Ventura's Own Limoncello Originale ~ **10**

CAIPIRINHA

Cabana Cachaca, White Sugar Muddled with Fresh Lime and Served on the Rocks. A Refreshing Summer Drink and a Brazilian Favorite! ~ **10**

Dessert Menu

Watermark's Signature Cheesecake Stuffed Strawberries 8

Two Strawberries Filled with House Made Cheesecake Dipped in Belgium Chocolate

Watermark Crème Brûlée 8

Prepared in Classic Brûlée Style with Candied Sugar Crust Du Jour Flavor, Please Check with Your Server

House Made Gelato 7

Hand Made Classic, Dense and Creamy European Style Ice Cream