Breakfast at The Watermark

Served from 10am-2pm every Sunday

Breakfast Burrito 12
Scrambled Eggs, Braised Beef Short Ribs, Breakfast Potatoes, Cheddar Cheese
Served with Ranchero Salsa and Crispy Tortilla Chips

Garden Burrito 12
Scrambled Eggs, Black Beans, Bell Peppers, Onions, Spinach, Tomatoes,
Queso Fresco. Served with Ranchero Salsa and Crispy Tortilla Chips

Ranch Breakfast 12
Two Eggs Any Style, Bacon or Chicken Apple Sausage, Breakfast Potatoes and Toast
Add $2 for Pure Whites

Rancho Omelette 15
Serrano Ham, Poblano Chilies, Onions, Bell Peppers, Avocado, Queso Fresco
Served with Ranchero Salsa

Vegetable Omelette 14
Onions, Bell Peppers, Squash, Mushrooms, Spinach, Goat Cheese
Served with Pico de Gallo

Classic Eggs Benedict 14
House Made English Muffin, Serrano Ham, Poached Eggs and Hollandaise Sauce
Served with Breakfast Potatoes

Watermark Benedict 16
House Made English Muffin, Spinach, Tomatoes, Avocado, Poached Eggs and
Hollandaise Sauce. Served with Breakfast Potatoes

Crab Benedict 18
House Made English Muffin, Lump Crab Meat, Poached Eggs and Hollandaise Sauce
Served with Breakfast Potatoes

Morning Hash 14
Two Eggs tossed with Crispy Yukon Potatoes, Serrano Ham, Sundried Tomatoes,
Onions, Spinach and Queso Fresco

Power Hash 17
Six Egg Whites tossed with Black Beans, Grilled Chicken, Spinach, Tomatoes, Avocado
and Yukon Potatoes

Steak and Eggs 20
Grilled 8oz Top Sirloin Steak with Two Eggs Prepared Any Style

Served with Breakfast Potatoes

Huevos Rancheros 14
Corn Tortillas, Black Beans, Avocado, Queso Fresco and Two Eggs Any Style
Served with Breakfast Potatoes and Ranchero Salsa

Stuffed Brioche French Toast 14
Filled with Sweetened Mascarpone, Seasonal Berry Sauce and Whipped Cream
Served with Warm Maple Syrup

Buttermilk Pancakes 12
With a choice of Peach and Pistachio Compote or Seasonal Berry Sauce

Complimentary Glass of Champagne with Entrée

Lunch Menu

Salads 9

Pear, Walnut, and Gorgonzola
Red Onion, Sweet Spring Mix, and Honey
with Balsamic Vinaigrette

Arugula, Avocado, and Cojita
Tomato, Red Onion, Roasted Corn, Radish, and Pepitas
with Cilantro, Lemon, and Honey Dressing

Watercress and Frisee
Seasonal Melon, Green Apple, Cucumber, Spring Onion, and Pistachios
with Goat Cheese Vinaigrette

Caesar
Chopped Romaine, Shaved Parmesan, and Spiced Croutons
with House Made Caesar Dressing

Additions;
Chicken 3
Salmon 4
Steak 5

WATERMARK ON MAIN

Sandwiches 12

Smoked Turkey, Applewood Bacon, and Avocado
Served on House Made Bread with Jack Cheese, Tomato, Red Onion, and Sun Dried Tomato Aioli
Comes with House Made Chips

Roasted Tenderloin of Beef
Served on House Made Bread with 2 year old Vermont Cheddar, Tomato, Red Onion, Spring Mix, and Horseradish-Mustard Aioli
Comes with House Made Chips

Tortas

All Tortas Served with Fresh Tomato, Marinated Onion, Roasted Corn and Bean Salsa, Julienne Lettuce, and Poblano Mayonnaise on a House Made Bolillo
Comes with French Fries

Slo Braised Pork Carnitas 12

Simmered Beef Filet 12

Vegetarian (Portabella, Peppers, and Onions) 11

Burgers

Main Street 10
Burger Patty of Short Rib, Brisket, and Choice Ground Blend
Mayonnaise, Mustard, Tomato, and Marinated Red Onion
Choice of Jack or Cheddar Cheese
Comes with French Fries

The Turkey 11
Grilled Herb Turkey Burger
Brie, Arugula, Tomato, Marinated Red Onion, and Sun Dried Tomato Aioli
Comes with French Fries

Bleu Cheese and Bacon 13
Blended Patty, Maytag Bleu Cheese, Applewood Bacon, Fresh Tomato, Marinated Red Onion, and Roasted Garlic Aioli
Comes with French Fries

WATERMARK ON MAIN

Pastas

Eggplant Fafalle 10
in a House Made Pomodoro Sauce
with Seared Eggplant, Mushrooms, Olives, Onions, and Fresh Tomato

Penne 12
in a Marsala Broth
with Sausage, Crimini Mushrooms, Fresh Tomato, Onions, and Fennel

Shrimp and Scallop A La Vodka 14
in a Tomato and Cream Sauce
with Classic Vodka, Bucatini Noodles, Mushrooms, Peas, Tomato, and Onions

Entrees

Roasted Breast of Chicken 12
Marsala Jus, Herbed Polenta Cake, and Baby Spinach

Seared Atlantic Salmon 13
in Herbed Lemon Buerre Blanc
with Baby Spinach, Parmesan Risotto

Petite Filet Mignon 14
in Rustic Veal Jus
with Garlic Mashed Potatoes and Blue Lake Green Beans

Cup of Soup 4
Soup of the day - Please ask your server

Substitutions available at an additional charge

Due to the complexity of our dishes, not all ingredients are listed in the description.
Please advise our staff of any allergies.

WATERMARK ON MAIN

Dinner Menu

Starters

Lobster Bisque 9
Brandy Scented With Herb Crostini

New England Clam Chowder 9
Atlantic Ocean Clams and Crispy Shallots

Soup du Jour 8
Ask your server

Wild Mushroom Risotto 11
Baby Spinach, Asparagus Emulsion, Micro-Herb Salad

California Style Crab Cake 14
Two Lump Blue Crab, Dual Pepper Coulis, Avocado, Citrus and Mango

Chili Dusted Prawns 13
Marinated Pacific Ocean Shrimp Served with Crostinis and Rosemary Garlic Oil

Fried Calamari 11
Horseradish Aioli and Lemon

Watermark Signature Salad 9
Avocado, Red Onion, Pepitas, Feta, Bell Peppers and Parmesan Crisps

Roasted Beet and Arugula Salad 9
Baby Beets, Tomatoes, Avocado, Goat Cheese and Citrus Vinaigrette

Pear Salad 9
Baby Spinach, Candied Pecans, Maytag Bleu Cheese, Macadamia Nut Dressing

Crisp Iceberg Wedge 9
Crispy Pancetta, Vine Ripe Tomatoes, Maui Onions and Maytag Bleu Cheese

Caesar Salad 7
Classic Caesar with Lemon, Garlic, Anchovies, Parmesan and Spiced Croutons

WATERMARK ON MAIN

Raw Seafood Bar

Oysters On The Half Shell 14
Half Dozen Seasonal Oysters with Red Wine Mignonette and Lemon Wedges

Shellfish Platter 30 per platter
15 pieces of Assorted: Oysters, Shrimp, Crab Claws, Crab Legs and Mussels, Red Wine Mignonette, Horseradish-Cocktail Sauce and Lemon Wedges

Sashimi Platter 30 per platter
Combination of 12 Slices of Assorted: Ahi, Hamachi, Albacore and Salmon Served Seared and Sashimi Style with Accompaniment's

Build Your Own Platter 2.50 per piece
Seasonal Oysters, Shrimp, Crab Claws, Marinated Mussels, King Crab Legs, Red Wine Mignonette, Horseradish-Cocktail Sauce and Lemon Wedges

Oyster Shooter 6
Pacific Oyster, Quail Egg, Ponzu, Scallions

Yellowtail Hamachi 14
Jalapeno Chips, Sriracha and Green Onions

Seared Albacore 13
Sriracha Spiced, Crispy Onions, Ponzu with Tamari Balsamic Reduction

Seared Ahi Tuna 15
Brown Sugar Seared, Ponzu and Japanese Salsa

Salmon Sashimi 13
Avocado, Cucumbers, Red Onion, Ikura, Tamari Balsamic Reduction

Feta Tuna Sashimi 15
Ahi Tuna Sashimi, Ponzu, Feta and Scallions

WATERMARK ON MAIN

Main Courses

Pan Seared Chicken Tapenade 23
Boneless Free Range Half Chicken, Seasonal Vegetables and Tapenade Sauce

Pan Roasted Mallard Duck Breast 28
Cranberry Cassis, Roasted Shallots and Sautéed Greens

Sugar Spiced Wild King Salmon 26
Sautéed Greens, Roasted Corn, Sweet Onions and Mustard Seed Vinaigrette

Oven Fried Pacific Sand Dabs 21
Lemon Mashed Potatoes, Sautéed Spinach, Kalamata Olive Salsa, Jalapeno Mint Sauce

Macadamia Crusted Halibut 28
Coconut Risotto, Pea Shoots, Pineapple Salsa Ginger-Soy Reduction

Pan Seared Scallops 29
Blackened Natural Diver Scallops, Achiote Cream and Parmesan Risotto

Grilled Center Cut Swordfish 28
Cauliflower “Couscous” Nori, Pea Shoots, Citrus and Yuzo Miso

Mostaccioli 19
Artichokes, Olives, Asparagus, Oven Roasted Tomatoes and Pesto Cream

Lobster Pot Pie 44
Maine Lobster, Root Vegetables, Portobello Truffle Sauce and Butter Pastry Crust

Grilled Center Cut Filet Mignon of Beef 37
Yukon Potatoes, Parsnip, Huckleberries and Red Onion Confit

Grilled Center Cut Bone-in Rib Eye Steak 38
Oven Roasted Tomatoes, Wild Mushrooms, Garlic Potatoes and Rosemary Demi

Peppercorn Crusted New York 33
Potatoes Au Gratin, Grilled Asparagus, Mushroom Demi-Glaze

Grilled Niman Ranch "Baseball" Steak 25
Fingerling Potatoes, Soy Molasses Shitakes and Citrus Compound Butter

Fig Crusted New Zealand Rack of Lamb 38
Leeks and Yukon Gold Potatoes, Seasonal Vegetables and Balsamic Reduction

Braised Boneless Beef Short Ribs 25
Potato Parsnip Puree, Seasonal Vegetables and Red Wine Veal Reduction

Half Pound Kobe Burger 17
Roasted Mushrooms, Tomatoes and Onions, Gruyere, Sriracha Aioli, Potato Wedges

Due to the complexity of our dishes, not all ingredients are listed in the description.
Please advise our staff of any allergies.

Executive Chef Gary Daniel

Sake
Ginjo Echigo Ikarashigawa 300ml (filtered) 20 bottle
Harushika, “Tokimeki”, Sparkling Junmai 300ml (unfiltered) 15 bottle
Gekkeikan Zipang Sparkling Sake 300ml 25 bottle
Gekkeikan Nigori 300ml (unfiltered) 15 bottle

A 20% gratuity will be added to parties of 6 or more. No split checks for parties of 6 or more. Shared plate charge $10.

Waterfall Specials

Three Courses for $25
Available Tuesday – Thursday @ Onyx Bar Only
(Choose One Item from Each Course or Skip the First Course & Choose a Dessert)

1st Course:

Baby Bella Slider
Grilled Portabellini Mushroom Cap, Roasted Red Pepper,
Crispy Shallots, Buffalo Mozzarella, Basil Pesto

Shrimp Cocktail
Three Poached Shrimp, Cocktail Sauce, Lemon

2nd Course:

Watermark Signature Salad
Avocado, Red Onion, Pepitas, Feta,
Bell Peppers and Parmesan Crisps

Caesar Salad
Classic Caesar with Fresh Lemon, Garlic, Anchovies,
Parmesan, Spiced Croutons

Soup du Jour
Ask Your Bartender

3rd Course:

Wild Pacific Sand Dabs
Lemon Mashed Potatoes, Kalamata Olive Salsa,
Jalapeno Mint Sauce

Prime "Baseball" Top Sirloin
Grilled Zucchini Succotash, Bleu Cheese Mashed Potatoes,
Mushroom Demi-Glaze

Chicken Marsala
Garlic Mashed Potatoes, Portabella Mushrooms,
Marsala Cream Sauce

Desserts:

Tahitian Vanilla Crème Brulee
Classic Style Crème Brulee with a Burnt Sugar Crust

Caramel Apple Tartin
Inverted Apple Tart with Dulce De Leche and Vanilla Bean Ice Cream

Watermark's Signature Cheesecake Stuffed Strawberries
Two Strawberries Filled with House Made Cheesecake
Dipped in Belgium Chocolate

Come in and enjoy the Waterfall.

WATERMARK ON MAIN

DESSERTS BY WATERMARK

Chocolate Indulgence 8
Chocolate Crunch, Mousse, Ice Cream, Cookie and Sauce

Chocolate Macaroon Cheesecake 8
Cheesecake made with Belgium Chocolate, Imbibed with Chocolate Liqueur, Fresh Strawberry, Fresh Whipped Cream and House Made Macaroons

Meyer Limoncello Zabaglione 8
Meyer Lemon and Limoncello Custard with Fresh Seasonal Berries

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

Espresso Single $3 Double $5
Cappuccino $6
French Press Coffee $4

*Additional costs may apply to substitutions
*20% gratuity added to parties of 6 or larger; no split checks

WATERMARK ON MAIN

VAULT MENU

Cognacs

Courvoisier VS ~ 12
Courvoisier Initiale Extra ~ 35
Hennessy VS ~ 12
Hennessy XO ~ 26
Hennessy Paradis ~ 65
Remy Martin VSOP ~ 12

Ports & Dessert Wines

Cockburn's, Porto 2003 ~ 28
Far Niente, "Dolce," Napa Valley ~ 50
Gonzalez Byass, "Solera 1847," Oloroso Sherry, Spain ~ 7
Dows 20 year Old Tawny Port ~ 18
Roxo Ruby Traditional ~ 12
Graham's, Porto 1994 ~ 25
Graham's, 40 year Tawny Porto ~ 45
Yalumba, Hand Picked Botrytis Viognier, Wrattonbully, Aus 2009 ~ 14
Justin, "Obtuse," Paso Robles 2007 ~ 16
Merryvale, "Antigua," Napa Valley ~ 20
Quinta do Retiro Novo, Porto 2004 ~ 13
Heinz Eifl, Eiswein, Rhinehessen, Germany 2009 ~ 13

Cordials & Other Sprits

Ventura Limoncello ~ 9
Banfi Grappa ~ 9
"B&B" Brandy & Benedictine ~ 10
Disaronno Amaretto ~ 9
Pyrat Rum "Cask 1623" ~ 25
Romana Sambuca ~ 9
Fernet Branca ~ 9
Pernod ~ 9
Pernod Absinthe ~ 12
Campari ~ 9

WATERMARK ON MAIN

CHAMPAGNE AND SPARKLING WINE

	Glass / Bottle
Prosecco, La Marca, Treviso Italy	36
Blan de Blancs, Fancis Coppola, "Sofia", Monterey County, USA	12/36
Blanc de Noirs, Gloria Ferrer, Sonoma County, USA	50
Brut, Chandon, "Classic", California, USA	9/29
Brut, Moet-Chandon, "Imperial", Champagne France	93
Brut, Veuve Clicqout, "Yellow Label", France	95
Brut, Nicolas Feuillatte, Champagne, France N/V	60
Brut, Heidsieck & Co. Monopole, "Diamond Blanc", France	175
Brut, Nicolas Feuillatte, "Cuvée Palmes d' Or", France	250
Brut, Armand De Brignac, "Ace of Spades", Champagne, France	390
Brut, Dom Pérignon, Champagne, France	275
Brut, Veuve Clicqout, "La Grande Dame", Champagne, France	275

INTERESTING WHITES

Moscato, Seven Daughters, Italy	8/24
Riesling, Kabinette, Dr. Loosen, "Blue Slate", Mosel-Saar-Ruwer, 2008	45
Riesling, Tobin James, "James Gang Reserve", Monterey County	10/30
Riesling, Firestone Vineyard, Central Coast 2009	28
Torrontés, Tamari, Mendoza, Reserva	40
Pinot Grigio, Cantina, Terlano, Alto Adige	50
Pinot Gris, Alma Rosa, Santa Barbara County	11/33
Gewürztraminer, Hugel, Alsace, 2008	45
Albariño, Martín Códax, Rias Baixas, 2009	40
Marsanne, JC Cellers, "Stagecoach Vineyard", Napa Valley	60

WATERMARK ON MAIN

ROSE

Pinot Noir, Vin Gris, Alma Rosa, "el Jabalí Vineyard, Santa Rita Hills 2009	44 40
Grenache, Rosé Beckman, "Parisima Mountain Vineyard", Santa Ynez Valley, 2008	10/30
Frogs Leap Pink, La Grenouille Rouganté, 2011	

SAUVIGNON BLANC

Charles Krug, St Helena, 2011	30
Veramonte, "Reserva", Casablanca Valley 2011	40
Kim Crawford, Marlborough, 2011	13/36
Honig, Napa Valley, 2010	48
Buttonwood, Santa Ynez Valley, 2009	9/27
Joseph Phelps, Saint Helena, 2010	63
Brander,"au Natural", Santa Ynez Valley, 2009	55

CHARDONNAY

14 Hands, Washington State 2008	10/30
Carpe Diem, "Firepeak Vineyard", Edna Valley 2007	46
Sonoma-Cutrer Sonoma Coast	44
Chalone, Chalone 2008	12/36
Domaine De L'Arlot, Cuvee La Gerbotte, Nuits Saint Georges	95
2006	83
Hollywood & Vine, Napa Valley 2006	56
Rombauer, Carneros 2008	40
Sanford, Santa Rita Hills 2008	60
Stag's Leap Wine Cellars, "Karia", Napa Valley 2007	14/45
Zaca Mesa, Santa Barbara County 2008	

WATERMARK ON MAIN

INTERESTING REDS

Grenache, Beckmen, Santa Ynez Valley, 2009	48
Dolcetto, Mosby, Santa Barbara County, 2007	44
Rioja, Marqués de Riscal, Reserva, 2004	50
Malbec, Belasco de Baquedano, "AR Guentota", Luján de Cuyo, 2008	50
Tempranillo, Four Vines, "Loco", Pasa Robles, 2008	60

PINOT NOIR

Casa Barranca, "Laeititia Vineyard" Arroyo Grande Valley 2009	11/33
Picket Fence, Russian River Valley, 2009	52
Brewer-Clifton, Santa Rita Hills, 2009	115
Au Bon Climat, Santa Maria Valley, 2007	65
Hahn SLH Estate, Santa Lucia Highlands, 2010	12/36
Lafond, "SRH", Santa Rita Hills, 2008	55
Clos Pepe, Santa Rita Hills, 2006	105
Ken Brown, Santa Barbara County, 2008	66
Carpe Diem, "Firepeak Vineyard", Edna Valley, 2007	60
Mac Murray Ranch, Santa Lucia Highlands, 2009	36
Baileyana, "Grand Firepeak Cuvée Firepeak Vineyard", Edna Valley, 2007	39
Morgan, "Twelve Clones", Santa Lucia Highlands, 2009	72

MERLOT

Jade Mountain, Napa-San Luis Obispo Counties, 2007	9/25
Niner, "Bootjack Ranch", Paso Robles, 2009	48
Beringer, Napa Valley, 2008	44
Franciscan Oakville Estate, Napa Valley, 2008	14/42
Rutherford Hill, Napa Valley, 2005	56

WATERMARK ON MAIN

SYRAH

Syrah, Alban, "Alban Estate", Edna Valley, 2008	85
Syrah, Ojai Ridge, Ventura County, 2007	55
Syrah, Stolpman Vineyards, Santa Ynez Valley, 2008	13/39
Syrah, Stolpman Vineyards, "Hilltops", Santa Ynez Valley, 2008	70
Syrah, "The Ojai Vineyard", Santa Barbara County, 2008	48
Petit Sirah, Ursa Vineyards, Paso Robles, 2006	42
Petite Sirah, Victor Hugo, Paso Robles, 2008	12/36

ZINFANDEL

Rosenblum Cellars, "Appellation Series Old Vine", Sonoma County, 2009	9/27 50
Frog's Leap, Napa Valley, 2009	65
JC Cellars, "Iron Hill Vineyard", Sonoma Valley, 2006	50
Cantara Cellars, Lodi, 2008	52
Opolo, "Mountian", Paso Robles, 2010	12/36
Carol Shelton, "Wild Thing Old Vine Cox Vineyard", Mendocino County, 2007	

CABERNET SAUVIGNON

Lincourt, Santa Ynez Valley, 2009	12/36
14 Hands, Washington, 2010	9/27
Charles Krug, Yountville, 2009	48
Uppercut, Napa Valley, 2008	13/39
Robert Mondavi Winery, Napa Valley, 2008	45
Francis Coppola, "Director's Cut", Alexander Valley, 2009	50
Heitz Cellar, Napa Valley, 2006	80
B.R. Cohn, "Silver Label", North Coast 2009	39
Lancaster, Alexander Valley 2006	94
Faust, Napa Valley, 2009	120
Chimney Rock Winery, Stags Leap District, 2007	230
Far Niente, Oakville, 2008	195
Beringer, "Private Reserve", Napa Valley, 2006	54
Roth Cabernet, Alexander Valley, 2009	

WATERMARK ON MAIN

REDS BLENDS

Zaca Mesa, "Z Cuvée", Santa Ynez Valley , 2007	14/42
Casa Barranca, "Bungalow Red", Santa Barbara County, 2007	44
Epiphany, "Revelation", Santa Barbara County, 2008	65
Petaluma Winery, Coonawarra, 2000	75
Dry Creek Vineyard, "The Mariner", Dry Creek Valley, 2007	45
Trentadue, "La Storia Cuvée 32", Alexander Valley, 2009	205
Quintessa, Rutherford, 2007	270
Opus One, Napa Valley, 2008	110
Justin, "Isosceles", Paso Robles, 2008	

FRENCH REDS

Aloxe-Corton, Bouchard Père & Fils, "Domaine de Château de Beaune", Burgundy, France 2007	50
Pessac-Léognan, Château de Cruzeau, Bordeaux, France, 2006	58
Margaux, La Bastide Dauzac, Bordeaux, France, 2008	79

ITALIAN REDS

Langhe, Poderi Colla, "Bricco del Drago", Piedmont, Italy, 2003	130
Barbaresco, Poderi Colla, "Roncaglie", Piedmont, Italy, 2003	92
Negroamaro, Cantina Sampietrana, "Tacco Barocco", Salento, Puglia, Italy, 2007	36
Sicilia, Firriato, "Camelot", Sicily, Italy, 2000	100
Barbaresco, Cigliuti, Piedmont, Italy, 2000	220
Brunello di Montalcino, Corte Pavone, Tuscany, Italy, 1999	230
Barbaresco, Poderi Colla, "Roncaglie", Piedmont, Italy, 2004	105
Brunello di Montalcino, Il Poggione, Tuscany, Italy, 2003	165

WATERMARK ON MAIN

WHITE

	Half Bottle
Caymus, "Conundrum", White Table Wine, Napa Valley 2007	25
Gruet, Sparkling Wine, New Mexico N/V	22
Henriot, Blanc Souverain, Champagne, France N/V	50
Laetitia, Chardonnay, Arroyo Grande Valley 2007	28

RED

Lancaster, Cabernet Sauvignon, Napa Valley 2008	58
Paul Dolan, Pinot Noir, Mendocino County 2007	25
Cheteau Bolaire Bordaux 2005	32

Beer & Bottle Service

Bottled Beer

Domestic

Budweiser	4.50
Bud Light	4.50
Coors Light	4.50
Michelob Ultra	4.50

Premium Domestic

Blue Moon	
Pyramid Hefeweizen	5.50
Sierra Nevada	5.50
Stone IPA	5.50
Surf Brew's County Line Rye Pale Ale	5.50
Surf Brew's Mondos Cream Ale	10.00
	10.00

Imported

Amstel Light	5.50
Corona	5.50
Guinness Stout	5.50
Stella Artois	5.50
Heineken	5.50
Newcastle	5.50
Firestone DBA	5.50
St. Pauli Girl Non-Alcoholic	5.00

Sake

Ginjo Sho Chiku Bai, Premium Ginjo Sake 300ml (filtered)	15 bottle

Harushika, “Tokimeki”, Sparkling Junmai 300ml (unfiltered)	15 bottle
Gekkeikan Zipang Sparkling Sake 250ml	15 bottle
Gekkeikan Nigori 300ml (unfiltered)	15 bottle

Bottle Service

Absolute Vodka
Bicardi Superior Light Rum
Captin Morgan Spiced Rum
Jameson Irish Whiskey
Ketel One Vodka
Ciroc Vodka
Belvedere Vodka
Grey Goose Vodka
Bombay Saphire
Crown Royal Whiskey
Patron Silver Tequila
Don Julio Respado
Hennessy VS Cognac

*Please call for Bottle Service pricing. 20% gratuity is added to all Bottle Service reservations.

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

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 BellaSliders 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**

OLD-FASHIONED OLD FASHIONED

Makers Mark Bourbon Whiskey, One White Sugar Cube, a Dash of Angostura Bitters, Mixed Together with a Splash of Club Soda and Garnished with Fresh Peels of Lemon and Orange. The original recipe of the Old Fashioned and still the best! ~ **10**

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 Saphire 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**

W20 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