

WATERMARC

GRAZING PLATES

OYSTERS ON THE HALF SHELL
GIN & TONIC GRANITA
9

BLISTERED SHISHITO PEPPERS
LEMON • SEA SALT
10

BURRATA MOZZARELLA
HEIRLOOM TOMATOES • HERB PESTO
GRILLED FLATBREAD
14

MUSTARD RUBBED LAMB CHOPS
SHAVED ASPARAGUS • GRAPEFRUIT • PISTACHIOS
16

PICKLING JAR
SEASONAL VEGETABLES • APPLE CIDER VINEGAR
SEA SALT • H2O
9

SIZZLING GARLIC SHRIMP
FENNEL • SWEET ONION • CITRUS
15

FRIED GOAT CHEESE
APPLES • HONEY
12

STEAK TARTARE
QUAIL YOLK • SHAVED MANCHEGO
ROOT CHIPS
15

HOMEMADE RICOTTA CHEESE
HONEYCOMB • MARCONA ALMONDS
VINE-DRIED RAISINS
13

SPANISH OCTOPUS
MARBLE POTATOES • SOFRITO
BLACK GARLIC VINAIGRETTE
16

FILET MIGNON POT PIE
MIREPOIX • MUSHROOM • PUFF PASTRY
8

AHI WATERMELON SKEWERS
SEAWEED SALAD • PONZU
11

DUCK CROQUETTES
BRIE MORNAY • CHILI PIPETTES
12

NEW ZEALAND GREENLIP MUSSELS
CARAMELIZED SHALLOTS • SPINACH
SWEET PEPPER BROTH
15

BACON WRAPPED DATES
ALMONDS • BROWN SUGAR-BALSAMIC
8



MARC A. COHEN
CHEF/OWNER

KIEL ANDERSEN
CHEF DE CUISINE

LUCY DELGADILLO
GENERAL MANAGER

SOUPS

HEIRLOOM TOMATO BISQUE 9
MANCHEGO TOAST • HERB OIL

POTATO & LEEK 9
PORK BELLY • BOURBON SYRUP

SALADS

HEARTS OF ROMAINE 12
MANCHEGO • WHITE ANCHOVIES • CAESAR DRESSING

MARC-ette GREENS 11
PEAR • GORGONZOLA • GRAPES • CANDIED PECANS • SHERRY VINAIGRETTE

BABY BEETS 14
FRISÉE • PISTACHIO • PICKLED ONION • FETA MOUSSE

SALMON NIÇOISE 20
ARUGULA • HARICOT VERT • EGG • TOMATO • HEIRLOOM POTATO • OLIVE TAPENADE

LAMB CHOP SALAD 21
GRILLED ROMAINE • CUCUMBER • TOMATO • RED ONION
OLIVE • FETA • MEYER LEMON VINAIGRETTE

ENTRÉES

CEDAR PLANKED SCOTTISH SALMON 29
BROWN SUGAR MUSTARD RUB • CITRUS • CHARRED ASPARAGUS

DAY BOAT SCALLOPS 30
APPLE • JICAMA • CELERY ROOT PURÉE • RIESLING BUTTER

CHILEAN SEABASS 36
HEIRLOOM CARROTS • CLOVER HONEY • CHIMICHURRI

BRAISED SHORT RIB 29
SOFT TRUFFLE POLENTA • SPINACH • MAITAKE MUSHROOM

SMOKED PORK CHOP 32
CREAMED CORN • DEMI-GLACE

"1855" NEW YORK STRIP 34
CHILES FRITTA • MARBLE POTATOES • SAUCE ROMESCO

FILET THREE WAYS 36
• OSCAR – LUMP CRAB • ASPARAGUS • BÉARNAISE
• WELLINGTON – MUSHROOM DUXELLE • PUFF PASTRY
• DIANE – CIPOLLINI ONION RINGS • BRANDY CREAM

RACK OF LAMB 36
SQUASH • RICOTTA • PISTACHIO DUST

PAELLAS

SLOW-ROASTED SAFFRON SCENTED RICE AND VEGETABLES:

VEGETABLE 28
SEASONAL VEGETABLES

CHICKEN 30
CHICKEN • LINGUIÇA

SEAFOOD 36
LOBSTER • SHRIMP • MUSSELS
CALAMARI • LINGUIÇA

VEGETABLES 9

HARICOT VERT
TOASTED GARLIC • CRUSHED MARCONA ALMONDS

ROASTED CAULIFLOWER
HERB CRUST • VELOUTÉ

MUSHROOMS
RED WINE • GARLIC • THYME

BROCCOLINI
MANCHEGO • LEMON

STARCHES 9

SWEET CORN RISOTTO
FRIED GARLIC • OLIVE OIL

HOUSE CHIPS
WHITE TRUFFLE OIL • SEA SALT • GARLIC AIOLI

ROASTED MARBLED POTATOES
BRAISED BACON • CIPOLLINI ONION

POTATO PURÉE TRIO
• BLACK PEPPER-SMOKED BACON
• SOUR CREAM-ONION
• BROCCOLI-WHITE CHEDDAR



WATERMARC



• UP \$13

WATERMARC • PEAR VODKA • HAWAIIAN GINGER SYRUP • CHAMPAGNE
 BLOOD ORANGE • ORANGE VODKA • BLOOD ORANGE PURÉE
 HOT LIPS • SMIRNOFF PASSION • JALAPEÑO • MANGO • GRENADINE
 FIRE & ICE • CITRUS VODKA • TRIPLE SEC • JALAPEÑO • CUCUMBER
 PINK PANTHER • CITRUS VODKA • TRIPLE SEC • LEMON • PINK LEMONADE
 METROPOLITAN • SMIRNOFF • ST. GERMAIN • STRAWBERRY PURÉE • LEMON • CHAMPAGNE
 ANJOU PEAR • PEAR VODKA • GRAPEFRUIT • ST. GERMAIN • LEMON • AGAVE
 POMEGRANATE • CITRUS VODKA • POMEGRANATE • TRIPLE SEC



• ROCKS \$12

STRAWBERRY-BASIL HARD LEMONADE • CITRUS VODKA • BASIL • HOUSE MADE LEMONADE
 PARISIAN MANHATTAN • BOURBON • ST. GERMAIN • DRY VERMOUTH • BITTERS
 DARK AND STORMY • DARK RUM • LIME JUICE • HOUSE MADE GINGER BEER
 MAI TAI • RUM • CRÈME DE ALMOND • TRIPLE SEC • FRUIT JUICE • GRENADINE • MYERS FLOAT
 SUMMER RYE • BULLEIT RYE • ST. GERMAIN • LEMON • CHAMPAGNE
 WATERMARC BLOODY MARY • VODKA • MARY MIX • OLIVE MEDLEY • PICKLED BEANS
 MOSCOW MULE • RUSSIAN STANDARD VODKA • LIME • HOUSE MADE GINGER BEER

• MARGARITAS \$12

CLASSIC MARGARITA • PARTIDA TEQUILA BLANCO • MUDDLED CITRUS • TRIPLE SEC
 LAGUNA HEAT • TEQUILA • TRIPLE SEC • LIME • JALAPEÑO • CUCUMBER • AGAVE
 PANAMA JACK • TEQUILA • TRIPLE SEC • LIME • POMEGRANATE • AGAVE
 MAUI • TEQUILA • FRESH MUDDLED PINEAPPLE • LIME • JALAPEÑO
 YERBA BUENA • TEQUILA • MINT • LIME • AGAVE • GINGER BEER
 BLOOD RITA • TEQUILA • TRIPLE SEC • LIME • BLOOD ORANGE • AGAVE



• MUDDLED \$13

BLUEBERRY-COCONUT MOJITO • COCONUT RUM • MINT • SUGAR • LIME • SODA • BLUEBERRY
 CAIPIRINHA • LEBLON CACHAÇA • BROWN SUGAR • LIME • SODA
 GREENHOUSE • GIN • COINTREAU • CUCUMBER • LEMON
 4-GRAIN OLD FASHIONED • RYE • CLOVE • BITTERS • ORANGE • DRUNKEN CHERRY



• SPARKLING COCKTAILS \$11

PARIS • CHAMPAGNE • ST. GERMAIN
 GAUGIN • CHAMPAGNE • CANTON GINGER
 POSITANO • PROSECCO • GRAPEFRUIT • APEROL
 BLACKBERRY KISS • PROSECCO • CRÈME DE MÛRE



• BEER

BUDWEISER / BUD LIGHT • ST LOUIS, MO • 6
 SAMUEL SMITH'S ORGANIC LAGER • UNITED KINGDOM • 9
 STELLA ARTOIS • BELGIUM • 7
 DUVEL • BELGIUM • 9
 NORTH COAST "PRANQSTER" BELGIAN WHITE ALE • FORT BRAGG, CA • 8
 STONE PALE ALE • SAN DIEGO, CA • 7
 BEAR REPUBLIC BREWING CO. "RACER 5" IPA • HEALDSBURG, CA • 7
 FRANZISKANER HEFE-WEISSBIER • GERMANY • 7
 MISSION BREWERY AMBER ALE • SAN DIEGO, CA • 7
 LOST COAST "DOWNTOWN BROWN" ALE • EUREKA, CA • 6
 OLD RASPUTIN. "RUSSIAN IMPERIAL STOUT" • FORT BRASS, CA • 8
 ST. PAULI GIRL (NON-ALCOHOLIC) • GERMANY • 6