

## BEVERAGES

**ESPRESSO 4**  
[double 6]

**LATTE 5**

**CAPPUCCINO 5**

**FRESH SQUEEZED JUICE 6**  
orange · grapefruit

## BEERS

**STELLA ARTOIS 7**  
belgium

**SAMUEL SMITH'S  
ORGANIC LAGER 9**  
united kingdom

**BUD LIGHT 6**  
st. louis, mo

**BUDWEISER 6**  
st. louis, mo

**SEASONAL CRAFT  
SELECTION Mkt**  
southern california

**FRANZISKANER  
HEFE-WEISSBIER 7**  
germany

**PRANQSTER  
BELGIAN WHITE 8**  
fort bragg, ca

**BEAR REPUBLIC  
RACER 5 IPA 7**  
healdsburg, ca

**LOST COAST  
DOWNTOWN BROWN 6**  
eureka, ca

**MISSION AMBER 7**  
san diego, ca

**OLD RASPUTIN  
RUSSIAN IMPERIAL STOUT 8**  
fort bragg, ca

## COCKTAILS 13

**POSITANO**  
aperol · grapefruit  
prosecco

**YERBA BUENA**  
silver tequila · mint  
ginger beer · lime

**MAI TAI 2.0**  
kōloa kua'i gold rum  
cherry vanilla purée  
dark rum float

**BLACKBERRY BRAMBLE**  
the botanist gin  
crème de mûre · lemon · soda  
charred rosemary · blackberries

**MARGARITA FRESCA**  
partida · fresh muddled citrus

**BLUEBERRY COCONUT MOJITO**  
coconut rum · mint · lime  
fresh blueberries · soda

gift certificates available  
all major credit cards accepted  
watermarcrestaurant.com

## WEEKEND SIGNATURES

**MIMOSA 5**  
sparkling wine  
fresh squeezed orange juice

**WATERMARC BLOODY MARY**

— 5 —  
vodka · house made mary mix  
olive medley · pickled beans

**MINT JULEP 11**  
bourbon · mint · lime  
cracked ice · sugar rim

**MOSCOW MULE 13**  
russian standard vodka · lime  
house made ginger beer

**HAIR OF THE DOG**  
just gimme' another of  
what i was drinking last night!  
prices may vary

**WARM SEA SALTED  
CAMEL MARTINI 13**  
tuaca · butterscotch  
falernum · caramel · fleur de sel  
steamed milk · espresso

## MARTINIS 14

**THE WATERMARC**  
pear vodka · bubbles  
hawaiian ginger

**FIRE & ICE**  
vodka · citrus · jalapeño  
cucumber

**"DEVINAIRE"**  
hendrick's gin  
cucumber · ginger · pomegranate

**Le MÉTROPOLITAIN**  
st. germain · lemon  
strawberry purée  
vodka · bubbles

**HEMINGWAY DAQUIRI**  
havana club white rum  
luxardo · grapefruit · lime

**BLOOD & SAND**  
scotch · blood orange  
maraschino

## WHISKEY SIGNATURES

**EASTSIDE MANHATTAN 14**  
redeption rye · chocolate bitters  
averna · luxardo

**4-GRAIN OLD FASHIONED 12**  
bulleit rye · drunk cherry  
orange · soda · clove

**BOULEVARDIER 13**  
maker's mark · campari  
sweet vermouth · orange

**SCOTTISH MAFIA 14**  
glenfiddich · averna  
orange 3-way



# BRUNCH

## BREAKFAST

breakfast items served until 2pm

### HOUSE BREAKFAST 15

two eggs • fresh fruit • tater tots  
rosemary scone • house marmalade  
{add bacon or chicken apple sausage +3}

### MACADAMIA BANANA PANCAKES 14

vanilla bean whipped cream  
warm maple syrup

### FOREST AVENUE OMELET 16

spinach • wild mushrooms  
goat cheese • tater tots

### HUEVOS RANCHEROS 17

crisp corn tortillas • salsa verde  
bacon whipped pinto beans  
grilled linguica • avocado

### CORNED BEEF HASH & EGGS 17

two eggs • house corned beef • potatoes  
onions • peppers • ciabatta

### DUCK CONFIT POUTINE 18

two eggs • tater tots  
brandy cream • feta

## ENTRÉE SALADS

### MARC-ette GREENS WITH CHICKEN 18

dried cherries • apple  
goat cheese • sunflower seeds  
sherry vinaigrette

### SALMON NIÇOISE 20

arugula • haricot vert • tomato  
egg • potato • olive tapenade

### LAMB SALAD 21

grilled romaine • cucumber  
tomato • red onion • olive  
feta • meyer lemon vinaigrette

### STEAK & B-L-T WEDGE 23

baby iceberg • heirloom tomato  
sweet fried onions • braised bacon  
point Reyes wedge  
buttermilk blue cheese dressing

## SANDWICHES

served with shoestring fries

### BLACKENED CHICKEN 14

arugula • grilled onion  
smoked gouda • honey mustard aioli

### TUNA MELT 15

albacore salad • white cheddar  
lettuce • tomato • ciabatta

### WM REUBEN 17

corned beef • gruyère  
toasted fennel sauerkraut  
1000 island • marble rye

### VEGGIE BURGER 14

house mix • spinach • tomato  
basil aioli

## BURGERS 16

grilled 1/2lb. {blend of angus chuck • sirloin • short rib}  
served with shoestring fries

### CHEESE +2

white cheddar • gorgonzola • gruyère  
manchego • smoked gouda

### BURRATA +3

burrata • vine ripe tomato • pesto

### AU POIVRE +3

cracked peppercorns • red wine mushrooms  
brandy cream • sweet fried onions

### BLACKENED & BLU +3

vine ripe tomato • point Reyes wedge  
blue cheese dressing

### BRAISED BACON +4

braised bacon • arugula  
aioli • fried egg

### SURF & TURF +7

lump crab cake • asparagus  
béarnaise

## EXTRAS

### HEIRLOOM TOMATO BISQUE 10

manchego grilled cheese • herb oil

### SEASONAL OYSTERS ON THE HALF SHELL 9

gin & tonic granita

### AHI WATERMELON SKEWERS 12

seaweed salad • pickled ginger  
ponzu

### BACON WRAPPED DATES 9

almonds • balsamic • brown sugar

### BURRATA MOZZARELLA 15

tomatoes • pesto • balsamic pipette  
grilled flatbread

### SIZZLING GARLIC SHRIMP 16

fennel • sweet onion • citrus

## SEASONAL FEATURES

### TACOS 15

chef's daily selection

### FISH & CHIPS 19

potato wedges • creamy slaw  
remoulade

### SHRIMP & GRITS 22

smoked paprika shrimp  
creamy polenta • sauce romesco

### BABY LAMB CHOPS 24

mustard rub • grilled asparagus  
celery root purée  
almond mint pesto

MARC COHEN CHEF/OWNER

KIEL ANDERSEN CHEF DE CUISINE

LUCY DELGADILLO GENERAL MANAGER