



REDWATER

Café

World Cultural Cuisine Since 2010

Soup of the Day 11/14

Meatballs and Garlic Toast Points 15

House made pork, beef, herb, garlic meatballs. Served with marinara and parmesan, garlic toast points.

Red Wine Sautéed Mushrooms 22

Local shiitake, cremini and ali'i mushrooms, sweet onion and garlic topped with poached organic egg, a dollop of pesto and finished with veal demi-glace. Served with crispy toast points.

Raw Food *House Sashimi Plate **Market Value***

Our finest cuts of locally sourced fish with organic greens, ginger, wasabi and shredded daikon.

Raw Food *The Fuji Roll 31*

Fresh ahi, crab, tempura shrimp, avocado prepared tempura style and deep fried. Served on spicy aioli and unagi sauce.

Raw Food *Spicy Tuna & Shrimp Tempura Roll 32*

Local ahi, tempura shrimp, avocado and cucumber inside. Topped with thin sliced ahi, drizzled with spicy aioli, unagi sauce and sprinkled with tempura crispies.

Raw Food *Ahi Poke Bowl 24*

Fresh local ahi seasoned with sesame oil, green onions, tomato, garlic and nori on sushi rice. Served with spicy aioli and unagi sauce.

Red Water Cobb Salad 18/25

A blend of local organic greens, cucumber, radish, tomato, avocado, beets, bacon, carrots, onion, hardboiled egg and chicken. Lightly dressed in creamy ranch.

V Local Beet Salad 16

Waimea organic greens, topped with garden tomatoes, cucumbers, beets, curried pickled onions and local feta. Finished with olive oil and alae salt.

Thai Caesar Salad 15

Locally grown romaine with shaved beets, carrots and daikon. Dressed with a creamy Kaffir lime, lemongrass Caesar.

ADD ON: Chicken, Seared Ahi or Seared Shrimp

~For Additional Charge~

Raw Food Please Be Advised: Consuming Raw or Undercooked Foods, Increases the Chance of Foodborne Illnesses

V available as a vegan entrée

As a scratch kitchen we accept substitutions and/or special requests with an additional fee.

18% Auto Gratuity Is Added To Each Guest Check



-Entrées-

Certified Angus Kansas City Ribeye 40/50

Rosemary, garlic marinated 14oz or 7oz ribeye steak. Cooked to order with a brandy flambe.
Served with Yukon gold mash potato and local vegetables.

Dry Aged Berkshire Pork Chop 42/52

Kiawe smoked, grilled 20oz or 8oz chop with red wine Hamakua mushroom demi-glace. Served with Yukon gold mash potato.

Guava BBQ St. Louis Cut Rack of Ribs 50/60

A full rack of 12 or half rack of 6 ribs soaked in our house made sauce.
Marinated in chili spices, slow smoked over kiawe, glazed with guava BBQ sauce.
Served with asian coleslaw and mash potato.

V Vegetable Citrus Shoyu Pancit 20/29

Pan fried pancit noodles with shiitake mushrooms, local sweet onion, unchoy, zucchini, garlic, ginger, carrots, green onion, bok choy and celery. Finished with fresh, local mung bean sprouts.

Shrimp Pasta 32/40

Local shrimp sautéed then deglazed in Pinot Grigio with local cherry tomato, sweet onion, roast garlic, basil, zucchini and kale sprinkled with parmesan cheese.

Spaghetti and Meatballs 25/35

Spaghetti with beef and pork meatballs tossed with marinara sauce.
Served with parmesan garlic toast points.

Lilikoi Chicken Curry 25/35

Coconut milk-based curry with tender dark meat chicken, chopped kabocha pumpkin, potatoes, carrots, local sweet onion, turmeric, mint and basil in lilikoi juice.
Seasoned with yellow curry spice topped with crunchy mung bean sprouts.
Served with side of white rice.

Fresh Catch of the Day And Chef's Special

Ask Your Server About Our Daily Specials!

Raw
Food

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