



## -STARTERS-

### *Red Wine Sautéed Mushrooms*

22

*Hamakua farms* Shiitake, Cremini and Ali'i mushrooms, with sweet onion, garlic, and local organic greens served with crisp Challah toast points. Topped with homemade pesto, a poached organic egg, and finished with a delightful veal demi-glace.

**Raw Food** *Today's Catch Sashimi Style 31*

Our finest cuts of our special locally sourced fish placed on top a bed of local organic greens with fresh cucumber, and tomato. Topped with wasabi shredded daikon.

### *Locally Grown Artichokes 15*

Steamed to order, served with our tangy garlic & mustard aioli dipping sauce.

## -SUSHI-

**Raw Food** *Spicy Tuna and Tempura Shrimp Roll 29*

Local Ahi, avocado, cucumber and tempura shrimp roll. Topped with fresh Ahi, bread crispies, and spicy seasoning. Finished with spicy aioli & unagi sauce.

**Raw Food** *The Fuji Roll 29*

Restaurant favorite fresh Ahi, crab, and tempura shrimp complemented with avocado. Prepared tempura style with a sea of spicy aioli & unagi sauce.

**Raw Food** *Spicy Tuna Roll 15*

Local Ahi, cucumber, and avocado roll. Finished with a spicy seasoning & spicy aioli.

**Raw Food** *California Roll 16*

Your favorite cucumber, crab, and avocado rolled inside out. Topped with orange tobiko & sesame seeds.

## -SALAD-

### *V Local Beet Salad 16*

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

### *Thai Caesar Salad 15*

House Kaffir lime & lemongrass Caesar dressed *Nakamoto Farms* romaine salad. Topped with shaved *Yokohama Farms* beets, carrots, and daikon.

ADD ON: Chicken \$6, Seared ahi \$12, Seared shrimp \$12

### *Organic Green Salad 15*

*Mothers Natural* organic greens, sunrise tomato, cucumber, carrot, and shaved *Yokohama Farms* beets. Finished with our special house tomato vinaigrette

## -SOUP-

### *Butternut Squash Soup 11/14*

Locally grown butternut squash, garlic, carrots, celery, potato & onion blended with butter

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

*V available as a vegan entrée*

## ***-ENTREES-***

Most of our dishes are available in ½ and full orders



### ***Guava BBQ Baby Back Ribs 35/45***

House famous lust sauce. Marinated in chili spices, slow smoked over kiawe glazed with Guava BBQ sauce. Served with asian slaw and mashed potatoes.

### ***Certified Angus Kansas City Ribeye Steak 40/50***

Rosemary garlic marinated 14 oz Ribeye. Brandy flambe, Yukon gold mashed potato, local Waimea vegetables, topped with crispy purple sweet potato curlies.

### ***Dry Aged Berkshire Pork Chop 35/49***

Kiawe smoked & grilled 20 oz chop, Yukon gold mashed potato and red wine Hamakua mushroom demi-glace.

### ***Raw Food Today's Catch Cacao Crusted Ono 32/40***

Fresh local Ono sautéed to order, crusted with house chocolate nibs. Served with asian style cacao vinaigrette aged 2 years. Cucumber Namasu and wasabi mash potatoes.

### ***Mushroom 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.

### ***Shrimp Pasta 25/32***

Shrimp spaghetti with local cherry tomato, sweet onions, roast garlic, shallots, basil, zucchini, kale, cream, Pinot Grigio and parmesan cheese.

### ***Shrimp Scampi 32/40***

Local farm fresh jumbo prawns. Sautéed in garlic, parsley, shallots, tomato, basil & parmesan. , finished with white wine, lemon, butter sauce.

Choice of side: mash potato or pasta.

### ***Lilikoi Chicken Curry 25/35***

Dark meat chicken, kabocha pumpkin, potatoes, carrots, Kamuela sweet onion, local turmeric, mint & basil in local lilikoi juice, coconut milk based, finished with mung bean sprouts, and seasoned with yellow curry.

**Raw  
Food**

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**V available as a vegan entrée**



## *DESSERTS*

### *Red Water Old Fashioned Cheesecake 9*

With your choice of Caramelized Pineapples,  
Caramel, Chocolate or Raspberry Sauce

### *Dark Side of the Moon 12*

Flourless Chocolate- Truffle Torte Served with Raspberry Puree

### *White Chocolate Macnut Crème Brûlée 9*

House favorite a custard style dessert finished with caramelized hot sugar on top

### *Redwater House Made Ice Creams & Sorbets 8/12*

*\*\*Ask Your Server About Our Daily Selections\*\**

True Hawaiian Vintage Chocolate Ice Cream made with 85% Dark Chocolate & Big Island  
Vanilla Ice Cream made with locally grown vanilla bean!

We also have a selection of house made sorbets made from local harvest fruits

### *Vanilla Ice Cream & Henry Weinhard's Gourmet Rootbeer Float 10*

### *For Chocolate Lovers Everywhere*

*\*\*Must be 21 years old to order\*\**

Hot liquid Chocolate shot this is a liquor-based item changes daily so ask server for today's shot  
and pricing.