

- DINNER -



## First Course

### Tuna Tartare\*

avocado, english cucumber, lime, soy sauce, scallions and eel sauce, togarashi seasoned wonton chips \$15.95

### -VEGAN - Crispy Brussel Sprouts

roasted cashews, red bell peppers, chili sauce, toasted sesame seeds, eel sauce \$11.95

### Mussels

sambuca cream sauce, onions, peppers, garlic, shaved parmesan, and toasted focaccia \$14.95

### Lobster Crab Cakes

spicy corn remoulade  
\$8.95 for 1 | \$15.95 for 2

### - GLUTEN FREE- Shrimp Cocktail

sriracha cocktail sauce \$13.95

### Baked Artichoke Dip

artichoke hearts, creamy parmesan sauce and toasted pita chips \$9.95

## Second Course

### - GLUTEN FREE- Watercress

roasted beets, fresh pear, toasted pine nuts, ricotta salata, lemon vinaigrette \$7.95

### - GLUTEN FREE- Wedge

bacon, tomatoes, gorgonzola, honey dijon dressing, scallions \$7.95

### House

spring greens, grape tomatoes, cucumbers, herb croutons, house made cucumber dill dressing \$4.95

### Soup of the Day \$5.95

### - GLUTEN FREE- Thai Chicken Coconut

cilantro \$5.95

### - GLUTEN FREE- VEGAN - Watermelon Gazpacho

mint, fleur de sel \$6.95

- GLUTEN FREE- items so marked are Gluten-Free. However, we are not a gluten free restaurant and can not ensure that cross contamination will never occur.

\*Items so marked can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Third Course

### Filet Mignon\*

8 oz CAB, roasted garlic smashed potatoes, sautéed summer squash and heirloom tomatoes, tellicherry peppercorn demi-glace, fried onions \$38.95

Add grilled shrimp \$7

Add sautéed mushrooms \$5

### - GLUTEN FREE- Alaskan Halibut\*

wild mushroom broth, sesame sticky rice, sautéed baby bok choy and crimini mushrooms, pickled watermelon rind relish \$34.95

### - GLUTEN FREE- Prime Pork Ribeye\*

8 oz grilled, brie whipped potatoes, sautéed baby bok choy and heirloom tomatoes, house made hot pepper jelly \$29.95

### - GLUTEN FREE- Scottish Salmon\*

7 oz honey dijon-glazed and grilled, jasmine rice, sautéed summer squash, heirloom tomatoes, toasted pistachio gremolata \$29.95

### Lobster Crab Cakes

a pair of house made lobster crab cakes, jasmine rice, sautéed summer squash and heirloom tomatoes, spicy corn remoulade \$26.95

### - GLUTEN FREE- Ostrich\*

6 oz grilled hibiscus habanero seasoned, brie whipped potatoes, sautéed baby bok choy and heirloom tomatoes, ancho-hibiscus barbeque, green tomato, cucumber and raspberry salsa \$39.95

### -VEGAN - Ravioli Pomodoro

locally made vegetable and tofu-filled ravioli tossed with shallots, spinach and locally grown basil topped with a fresh pomodoro sauce and cashew parmesan \$25.95

### Pear Gorgonzola Ravioli

locally made ravioli filled with pear and gorgonzola, tossed in brie cream with shallots, roasted pears, crispy pancetta, and spinach, topped with gorgonzola crumbles and fresh pear \$25.95

### - GLUTEN FREE- Half Duck

roasted then charred on the grill, watercress and pear salad, lemon vinaigrette, celeriac remoulade \$32.95

### Ahi Tuna\*

served rare over chilled angel hair pasta tossed with bell peppers, carrots, cucumbers, and watermelon radish in a cucumber wasabi dressing topped with toasted sesame seeds and cilantro \$24.95

***"Each Dish is carefully composed, requests for substitutions are at the discretion of our Chef."***

## Specialty Beverages

Mint Iced Tea \$2.95 | Crimson Cup Coffee \$2.95 | Kombucha \$3.95  
Nashville Fruit Tea \$2.95 | Craft Root Beer \$2.95 | Centr Sparkling CBD drink \$3.95

20% gratuity will be added to parties of 8 or more

**Owner: Nick Hoover**

**Executive Chef: Katy Evans**

order online at [coldwater-cafe.com](http://coldwater-cafe.com)

937.667.0007 <> [coldwater-cafe.com](http://coldwater-cafe.com) <> Tuesday - Thursday 11am - 8pm <> Friday - Saturday 11am - 9pm

## DESSERTS

English Tea Cake  
Chocolate Mousse Cake  
Nick's Carrot Cake  
Cherry Almond Bread Pudding

Hot Fudge Pecan Ball  
Strawberry Sorbet  
Frozen Peanut Butter Pie w/ Hot Fudge  
Additional Daily Selections

## WHITE WINE

7 Daughter's Moscato \$8  
Cavaliere d'oro Prosecco \$8  
Peter Yealands Sauvignon Blanc \$9  
Buehler Chardonnay \$12  
Honig Sauvignon Blanc \$12  
Clean Slate Riesling \$8  
Bouchard Chardonnay \$9  
Alois Lageder Pinot Grigio \$9  
Campuget Rosé \$8

## RED WINE

Joseph Carr Cabernet \$12  
Galerna Garnacha \$8  
Willamette Valley Vineyards Pinot Noir \$12  
Parducci Merlot \$9  
Monte Antico Tuscan Blend \$8  
Carisma Syrah \$9

## IMPORTS & CRAFT BEERS

Warped Wing Ermal's Cream Ale \$6  
Bell's Two Hearted IPA \$6  
Rhinegeist Bubbles Rosé Ale \$6  
Warped Wing Omega Haze Tangerine IPA \$6  
Mad Tree Rounding Third Red IPA \$6  
Weidemann Wake Me Up Milk Stout \$6  
Stella Artois \$6  
Athletic Brewing Company Run Wild IPA N/A \$6

## DOMESTIC BEERS

Michelob Ultra \$4  
Bud Light \$4  
Miller Light \$4  
Yuengling \$4

## DRAFT BEERS

Warped Wing Trotwood Lager \$6  
Troeg's Perpetual IPA \$6  
Bell's Kalamazoo Stout \$6  
North High Cover Crop \$6

## CRAFT COCKTAILS

### **Coldwater Old Fashioned \$12**

Maker's Mark · Luxardo Cherries · Orange · Blood Orange Bitters

### **Irish Gold Rush \$10**

Tullamore Dew · House Made Honey Syrup · Lemon

### **Passionfruit Margarita \$10**

Jose Cuervo Gold · Passionfruit Syrup · Lime · Lemon

### **Hibiscus Ginny \$13**

DBW Harper's Siren Gin · House Made Hibiscus Syrup · Fever Tree Ginger Beer

### **Pink Moon \$13**

Watershed Four Peel Gin · Lemon · Apple Brandy · House Made Honey Hibiscus Syrup

### **Bacardi Bubbles \$11**

Bacardi Silver · Cavaliere d'oro Prosecco · House Made Honey Sage Syrup

### **Pear Martini \$10**

Absolut Pear · Lime · St. Germain Elderflower Liqueur

### **Basil Martini \$11**

Absolut · Fresh Basil · Lemon · Lime