

DINNER

starters + bites

french onion soup 10

warm bread du jour
whole 8 | **half** 6
balsamic + olive oil 🌱

chilled edamame 6
+ shrimp 13
sesame-garlic 🌱🌱🌱

ahi poke 20
substitute mixed greens salad for chips + 4
hawaiian chili pepper oil, shoyu,
white + green onions, sweet potato chips 🌱🌱🌱🌱🌱

mushroom poke 18
substitute mixed greens salad for chips + 4
hāmākua mushrooms, white + green onion,
sesame oil, shoyu, black + white sesame,
crushed red pepper, sweet potato chips 🌱🌱🌱🌱

onion rings 15
salt, vinegar, garlic 🌱

classic hand-cut fries 8
truffle mayo, ketchup 🌱

peppered beef carpaccio 16
olive oil, fried capers, shallots, alae salt,
horseradish crema, micro greens 🌱🌱🌱🌱

parmesan custard 16
roasted eggplant + red peppers,
marinara, basil-macadamia pesto,
toasted rosemary bread 🌱

salads

brussels sprout 17
+ chicken 23 | **+ shrimp** 24
shaved brussels sprouts, arugula, parmesan cheese,
toasted macadamia nuts, dried cranberries,
flax vinaigrette 🌱🌱🌱🌱🌱🌱

crab cake 24
mixed greens, heart of palm, grape tomatoes,
house-made wonton chips, sweet chili mayo,
honey-sesame vinaigrette

misoyaki butterfish 24
romaine, edamame, furikake croutons, red cabbage,
misoyaki butterfish, creamy miso dressing 🌱🌱

mixed greens 10
local organic mixed greens, cucumber, tomato,
crostini, choice of dressing 🌱🌱🌱🌱

sides

ginger-garlic sautéed shrimp 🌱🌱 7

crab cakes (2) 15

twice-cooked yukon potato wedges 7

crispy brussels sprouts + mushrooms 🌱 10

ginger-garlic sautéed vegetables 🌱🌱🌱 7

jalapeño cornbread with honey butter 🌱 6

jicama-liliko'i slaw 🌱🌱🌱 4

sweet heat pickles 🌱🌱🌱 4

sweet potato chips 🌱🌱🌱 5

Please notify your server of any dietary restrictions so we can accommodate

🌱 can be prepared vegan

🌱🌱 can be prepared gluten free

🌱🌱🌱 can be prepared vegetarian

🌱🌱🌱🌱 consuming raw or undercooked foods may increase risk of foodborne illness

DINNER

mains

garlic shrimp yakisoba 26

yakisoba noodles, ginger-garlic shrimp, market vegetables, pickled mushrooms, green onion

duck duck demi 40

roasted duck breast + confit leg, carrot-ginger purée, pickled red onion, sautéed snap peas, grand marnier + orange duck demi-glace 🍷

hāmākua mushroom pot pie 18

+ chicken 20

yellow curry vegetable filling, pastry crust, side salad 🥗

french onion short ribs 36

braised beef short ribs, caramelized onions, swiss + mozzarella, kai cuisine campanelle pasta, kale, hāmākua mushrooms, short rib jus

buttermilk fried chicken 28

fried chicken thighs, cast-iron jalapeño cornbread, honey butter, sambal honey mustard, sweet heat pickles

bone-in pork chop 34

12 oz pan-roasted pork chop, coconut-kabocha red curry sauce, sautéed market vegetables, pickled red onions 🍷

grilled ribeye 44

12 oz ribeye, garlic butter, twice-cooked yukon potato wedges, crispy brussels sprouts + mushrooms

paniolo burger 22

seasoned ½ lb beef patty, cheddar cheese, applewood smoked bacon, tabasco onions, okolehao bbq sauce, brioche bun

taro-quinoa veggie burger 20

carrots, beets, cucumber, mixed greens, basil mayo, brioche bun, hand-cut fries 🥔

ulu + potato gratin 26

breadfruit, yukon potatoes, roasted garlic, hāmākua ali'i mushrooms, cauliflower purée, gluten-free panko crust, arugula, flax dressing 🍷🥗

*To the Hawa'ii producers who grow, raise, and catch our fresh island ingredients
and to our community for your continued support – mahalo nui loa.*