



WELCOME & MAHALO
FOR JOINING US TONIGHT!
APRIL 2024

APPETIZERS

Kusshi Oysters	\$30.00
<i>1/2 dozen fresh oysters kiawe smoked chilipepper water liliko`i mignonette</i>	
Oscietra Caviar	\$25.00
<i>2pcs Kusshi Oysters</i>	
Shrimp Chips	\$10.00
<i>charred onion, dried shrimp horse radish creme fraiche</i>	
House-aged Salami	\$18.00
<i>salted nuts, pickles</i>	
Foie Gras Pate	\$25.00
<i>strawberry gelee, sourdough crisps</i>	
Buttermilk Cornbread	\$8.00
<i>2 pcs cornbread, honey-miso butter</i>	

SOUP & SALADS

Baby Romaine & Kale	\$21.00
<i>roasted chicken, Ho Farm greens, carrot, cilantro, wonton chips, ginger sesame dressing (df, no nuts)</i>	
Smoked Akule & Cabbage	\$23.00
<i>Kiawe smoked & cured big eye scad, green onion, shiso, wasabi dressing (gf, df, no nuts)</i>	
Kona Kampachi	\$28.00
<i>citrus cured kampachi, candycane beets, golden tomato, jicama, yuzu ikura, lemongrass coconut curry (gf, df, no nuts) (\$7 supplemental for course menu)</i>	
Chilled Crab Corn Soup	\$18.00
<i>crab, sweet corn, thai basil, pickled grape, sourdough croutons</i>	

PASTAS

Curry Bolognese	\$32.00
<i>Japanese curry, braised beef, onions, carrots, celery, hand made pasta</i>	
Dry-Aged Dan Dan Noodles	\$36.00
<i>120 day dry-aged beef ragu, bok choy, sesame, peanut, chili oil</i>	
Lemongrass Curry Chow Fun	\$30.00
<i>Lemongrass Coconut Curry, Cilantro Ma`o Farms Baby Carrots, pickled chili (Vegan, df, gf, nut free)</i>	

Three Course Menu	\$69.00
<i>select soup/salad, pasta or entrée, dessert Wine Pairings \$35.00</i>	
Four Course Menu	\$95.00
<i>select soup/salad, pasta, entrée, dessert Wine Pairings \$45.00</i>	
<i>Course Menus include complimentary corn bread</i>	

ENTREES

Maitake & Cauliflower	\$35.00
<i>hen of the wood mushroom, cauliflower-truffle puree, hazelnuts (veg, pescatarian)</i>	
Cioppino	\$55.00
<i>opakapaka, Kona prawns, mussels, bay scallop, grilled sourdough, spicy tomato & fennel bisque (\$15.00 supplemental for course menu)</i>	
5-Spice Pork Shoulder	\$42.00
<i>roasted ulu & apple puree, baby carrot, szechuan pork jus (gf, no nuts)</i>	
Braised Beef	\$49.00
<i>Garlic Mashed Potato, XO Long Beans (gf, *shellfish*) (\$10 supplemental for course menu)</i>	

DESSERTS

Ricotta Malasada	\$16.00
<i>citrus sugar, liliko`i custard</i>	
Strawberry Panna Cotta	\$18.00
<i>roasted strawberries, almond cookie crumble, strawberry/ume</i>	
Pumpkin Bread Pudding	\$18.00
<i>shoyu maple syrup, cinnamon gelato</i>	
Molten Dark Fudge Brownie	\$19.00
<i>salted caramel, cacao nib peanut butter bourbon gelato</i>	
Seasonal Gelato	\$14.00
<i>made in-house</i>	
Espresso Martini	\$19.00
<i>Ocean Vodka, St. George Coffee Liqueur, Espresso, Vanilla</i>	

CRAFTED COCKTAILS

GLISTEN UP \$18

Ocean Vodka, Calamansi, Mint

SECRET GARDEN \$17

*Roku Gin, St. Germain Elderflower, Lychee, Lemon,
Butterfly Pea*

LEHUA \$16

Spiced Rum, Angostura Amaro, Orgeat, Pineapple, Lemon

CHARMELEON \$18

El Silencio Mezcal, Watermelon, Chili Simple, Lime, Salt

THUNDAR GONE ROGUE \$20

*Four Roses Bourbon, Averna, Dolin rouge,
Combier, Orange, Kiawe smoke*

CLASSIC ESPRESSO MARTINI \$19

*Haku Vodka, St. George Coffee Liqueur,
Espresso, Vanilla*

ALCOHOL-FREE LIBATIONS \$10.

Option to add Vodka, Gin, Rum or Tequila \$5.

DREAMSCAPE

Butterfly Pea, watermelon, elderflower, lemon

LILIKOI AGUA FRESCA

Liliko'i, Pineapple, Soda

STRAWBERRY HONEY MULE

Strawberry, Honey, Lime, Ginger Beer

LYCHEE-COLADA

Lychee, Pineapple, Coconut, Lime

WINES BY THE GLASS

SPARKLING

Centorri Moscato di Pavia - Piedmont, Italy \$12.

Prosecco - Extra Dry, Bele Casel - Asolo, Italy \$14.

Vintage Brut, 2018 Argyle - Willamette, Oregon \$16.

WHITE

Sauvignon Blanc, 2020 Saget Petite Perriere - Loire Valley \$15.

Riesling - Trocken, 2019 Selbach Oster, Zeltingen, Germany \$16.

Alvarinho - Vinos Atlantico "Nortico" - Monção and Melgaço, Portugal \$14.

Chardonnay, 2019 Domaine Barat, Chablis, France \$18.

ROSÉ

Bodegas Muga Rosado - Rioja, Spain \$15.

Chateau La Nerthe - Tavel, France \$18.

RED

Schiava, 2020 Elena Walch - Alto Adige, Italy \$14.

Pinot Noir, 2020 Clos Henri Petit Clos - Marlborough, New Zealand \$15.

Negroamaro, 2020 Contrade - Puglia, Italy \$15.

Malbec, 2019 Kaiken Estate "Indomito" - Unco Valley, Argentina \$18

Cabernet Sauvignon, Silver Ghost - Napa Valley, California \$21

BEER

DRAFT BEER

Maui Brewing - Bikini Blonde Lager \$9.

Maui Brewing - Big Swell IPA \$9.

BOTTLED BEER & CIDER

Imperial Apple Cider Two Towns Cosmic Crisp \$8.

Lager - Kona Brewing Longboard \$9.

Golden Ale - Kona Brewing Big Wave \$9.

