

Starters

SPICY SAUTÉED EDAMAME <i>Garlic, soy, Sriracha, sesame</i> VG	12
WAIMEA TOMATO GAZPACHO <i>Crispy tortilla, scallions</i> VG	12
POTATO LEEK SOUP VG <i>Crispy Maui Onion, Gruyère Cheese</i>	12
YOGURT MARINATED GRILLED CHICKEN TIKKA <i>Mint Raita, grilled pita, tropical chutney</i>	16
*TAMARIND GLAZED PORK RIBS <i>Pickled vegetable salad</i>	18
CRISPY ONO LETTUCE WRAPS <i>Kaffir lime sweet chili glaze, tomato mango relish</i>	20
YELLOWFIN AHI TARTARE <i>Cucumber, avocado, micro wasabi, spicy aioli, citrus chili vinaigrette</i>	22

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP ADD SALMON OR STEAK	12 18
BABY SPINACH <i>Roasted Hāmākua mushrooms, Maui onion, beefsteak tomato, apple bacon, Maytag blue cheese, sherry mustard vinaigrette</i>	17
HIRABARA ARUGULA <i>Roasted peppers, red onion, Kalamata olives, feta cheese, red wine vinaigrette</i> VG	18
KAMUELA HEIRLOOM TOMATO <i>Roasted red and golden beets, cucumber, goat cheese, candied macadamia nuts, balsamic reduction</i> VG	18
SEARED SESAME CRUSTED YELLOWFIN AHI <i>Kekela baby romaine, shaved rainbow carrot, radish, tomato, cucumber, avocado, lemon miso vinaigrette</i>	24

Main Course

FETTUCINE WITH SEARED SCALLOPS <i>Ali'i mushroom, asparagus, garlic, shallots, sherry</i>	38
CHINESE STYLE STEAMED LOCAL CATCH <i>Baby carrots, bok choy, Ali'i mushroom, Asian pesto, soy, sizzling oil</i>	38
GRILLED KING SALMON MISOYAKI <i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	40

ONO & SHRIMP ENCHILADAS <i>Mexican rice pilaf, fire roasted tomato bell pepper sauce, avocado</i>	30
COCONUT CURRY LENTIL BOWL VG <i>Roasted Molokai sweet potato, eggplant, oven dried tomato, cucumber, brown rice, raita</i>	28
ADD SHRIMP, CHICKEN OR LOCAL CATCH ADD STEAK OR KING SALMON	12 18

From the Grill

KURUBOTA PORK CHOP <i>Grilled 12 oz. Bone-In Berkshire Pork Chop</i>	52
HULIHULI CHICKEN GF <i>Half Grilled Mary's Chicken with housemade Sweet and Spicy Maple BBQ sauce</i>	28
GRILLED 16 OZ. ANGUS RIBEYE GF <i>Kona Sea Salt, Cracked Black Pepper</i>	48

Choice of Sauce: Demi Glace, Tropical Chutney, Herb butter, Truffle Kabayaki

Sides

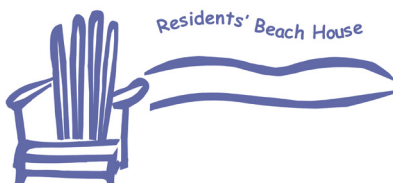
RICE PILAF GF	5
GINGER SCALLION RICE GF	5
CHARRED BABY BOK CHOY GF VG	10
ROASTED ALI'I MUSHROOMS GF VG	13
PARMESAN BROCCOLI GF VG	9
GARLIC FRIES OR ONION RINGS	13/12
GRILLED ASPARAGUS GF VG	10
ROSEMARY FINGERLING POTATOES VG	10
SAUTÉED SUGAR SNAP PEAS GF VG	12
SPINACH MUSHROOM RISOTTO GF VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK <i>Salami, pepperoni, prosciutto, Italian sausage</i>	24
STEVE MCGARRETT <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	24
ITALIAN SAUSAGE <i>Italian sausage, roasted peppers, jalapeños, Kamuela tomato, smoked mozzarella</i>	24

D'ANJOU PEAR VG <i>Caramelized onions, pine nuts, arugula, gorgonzola</i>	24
CLASSIC CHEESE VG - House-made tomato sauce	19
CLASSIC PEPPERONI	20
CLASSIC MARGHERITA VG - Kamuela tomatoes, basil	22



VG = VEGETARIAN **GF = ITEM IS PREPARED GLUTEN FREE.**

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.