

M E N U

A P P E T I Z E R S

- GF** CRISPY CALAMARI 18
Fried Calamari, Spicy Marinara, Lemon
- BLACKENED LOBSTER TAPAS 24
Crispy Wonton, Guacamole, Papaya Salsa, Coriander Crema
- KONA COFFEE BBQ RIBS 21
Pineapple Coleslaw, Kahlua BBQ Glaze

S O U P & S A L A D S

- FRENCH ONION SOUP 14
Toasted Sourdough, Gruyère
- GF** HIRABARA WEDGE 21
Baby Romaine, Blue Cheese, Soft Cooked Egg, Tomato, Crispy Prosciutto, Ranch
- GF** FARMERS SALAD 16
Mixed Greens, Shaved Radish, Carrots, Cucumber, Tomatoes. Choice of Dressings: Ranch, Balsamic Vinaigrette, 9-Island
- HEALTH NUT 21
Fresh Papaya, Quinoa, Barley, Farro, Pumpkin Seeds, Cashews, Kale, Tossed with Lemon Vinaigrette
- GF** HULI CHICKEN COBB 23
Slow Smoked Chicken, Corn, Tomatoes, Egg, Cucumber, Feta, Tossed with Cilantro Crema
- GF** KEKELA BEETS & BURRATA ... 21
Orange, Pistachio Pesto, Kawamata Tomatoes, Saba

P I Z Z A

- MARGHERITA 23
Homestyle Marinara, Sliced Mozzarella, Basil
- TRIPLE FUNGHI 28
Porcini Crema, Hamakua Mushrooms, White Truffle Oil
- BADA BING 28
Coppa, Pancetta, Italian Sausage, Pepperoni

E N T R É E S

- MISOYAKI SALMON 44
Daikon Purée, Spinach
- GF** VEGAN PINEAPPLE CURRY 32
Seasonal Vegetables, side Jamine Rice, Pineapple, Red Bell Pepper, Onions, Curry Powder, Tumeric, Brown Sugar, Golden Raisins, Coconut Milk
- WAGYU BURGER 25
8 oz Beef, Smoked Mozzarella, Lettuce, Kawamata Tomato, Truffle Aioli House-Made Pickles on a Brioche Bun
- GF** MARKET CATCH 45
Steamed Seasonal Vegetables, Pickled Ogo, Yuzu Butter
- SHORT RIB GNOCCHI 45
Shiso Gremolata, Parmigiano Reggiano
- FETTUCCINE FUNGI 39
Hamakua Mushrooms, Porcini Crema, Black Truffle, Parmigiano Reggiano
- HULI HULI JIDORI CHICKEN 45
Half Smoked Chicken, Kabocha Purée, Heirloom Carrots, Romanesco, Pineapple BBQ Sauce
- GF** MONGOLIAN BEEF 45
Grass-Fed Beef, Onion, Kimchi Romesco, Charred Scallion Oil, Jasmine Rice
- GF** BEEF TENDERLOIN 65
Truffle Mashed Potatoes, Tuscan Kale, House-Made A1 Sauce

S I D E S 12

- GF** YUKON GOLD MASHED POTATOES
- GF** HAMAKUA MUSHROOMS
Garlic, Herb-Roasted
- GF** GRILLED ASPARAGUS
Plugrá Butter, Garlic
- CAVATAPPI MAC & CHEESE
Black Truffle Pâté, Gruyère, White Cheddar, Fennel
- GF** CRISPY BRUSSELS
WhistlePig Maple Syrup, Candied Slab Bacon

Ke'olu

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.