

Ke'olu



APPETIZERS

CHICKEN TOM KHA GAI^{GF}

Vermicelli Rice Noodles, Corn, Makrut Lime, Cilantro, Thai Basil

14

AHI TUNA TATAKI^{GF}

Sesame Crust, Yum Yum Sauce, Pickled Ginger, Charred Scallion Oil

23

CRISPY CALAMARI

Coconut Crusted Calamari, Cajun Shrimp, Fennel, Mango Chutney

18

SALADS

HIRABARA WEDGE^{GF}

Char Grilled Baby Romaine, Blue Cheese, Soft Cooked Egg, Heirloom Tomato, Crispy Prosciutto, House-Made Ranch

21

AHI NICOISE^{GF}

Lightly Grilled Ahi Tuna, Haricot Verts, Boiled Eggs, Radish, Cherry Tomatoes, Nicoise Olives, Kale, Green Goddess Dressing

24

ENTRÉES

MISOYAKI SALMON	44
Daikon Purée, Ikura, Spinach	
POLYNESIAN LAKSA ^{GF}	36
Seasonal Vegetables, Garden Herbs, Jasmine Rice + Add Tofu, Chicken, Shrimp 8	
MARKET CATCH ^{GF}	45
Steamed Seasonal Vegetables, Pickled Ogo, Yuzu Butter	
SHORT RIB GNOCCHI	45
Shiso Gremolata, Parmigiano Reggiano	
FETTUCINI FUNGI	39
Hāmākua Mushroom, Porcini Crema, Black Truffle, Parmigiano Reggiano	
HULI HULI JIDORI CHICKEN	45
Half Smoked Chicken, Kabocha Purée, Heirloom Carrots, Romanesco, Pineapple BBQ Sauce	
KONA COFFEE BBQ RIBS.21/42
Half/Full Rack, Pineapple Coleslaw, Beer Fries, Kahlua BBQ Glaze	
BEEF TENDERLOIN65
Truffle Mashed Potatoes, Tuscan Kale, House-Made A1 Sauce	

SIDES ¹⁰

YUKON GOLD MASHED POTATOES^{GF}

HĀMĀKUA MUSHROOMS

Garlic, Herb Roasted

GRILLED ASPARAGUS^{GF}

Plugrá Butter, Garlic

CAVATAPPI MAC & CHEESE

Black Truffle Pâté, Gruyère, White Cheddar, Fennel

CRISPY BRUSSELS^{GF}

WhistlePig Maple Syrup, Candied Slab Bacon

PIZZAS

MARGHERITA

Homestyle Marinara, Sliced Mozzarella, Basil

23

TRIPLE FUNGHI

Porcini Crema, Hāmākua Mushrooms, White Truffle Oil

28

BADA BING

Coppa, Pancetta, Italian Sausage, Pepperoni

28

^{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.

