

# M E N U

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## A P P E T I Z E R S

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**GF** CHIPS & SALSA ..... 12  
Corn Tortillas with Freshly Made Guacamole,  
Fire Roasted Salsa

AHI POKE BOWL ..... 26  
Hawaiian Sea Salt, Ogo, Maui Onion,  
Scallion, Inamona, Ocean Salad,  
Pickled Ginger, Sliced Avocado

CHICKEN WINGS..... 16  
Plain or Buffalo Style Wings, Served with  
Crudité and Ranch

## S A L A D S

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ADD ON ..... 8  
Chicken, Catch of the Day, Shrimp

CAESAR SALAD ..... 14  
Chopped Romaine, Foccacia Croutons,  
Fresh Shaved Parmesan

**GF** CHOP CHOP SALAD ..... 26  
Diced Chicken, Bacon, Hirabara Romaine,  
Arugula, Raddicio, Gorgonzola, Cherry  
Tomatoes, Candied Macadamia Nuts,  
Green Goddess Dressing

## B U R G E R S & S A N D W I C H E S

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WITH CHOICE OF  
French Fries, Onion Rings, Fruit or Small  
House Salad

Truffle Parmesan Fries ..... +5

GARDEN BURGER ..... 21  
Brown Rice and Mushroom Burger,  
Mozzarella, Cheddar, Lettuce, Tomato, Onion,  
Secret Sauce on Brioche Bun

WAGYU BURGER ..... 25  
8 oz Beef, Smoked Mozzarella, Lettuce,  
Kawamata Tomato, Truffle Aioli House-Made  
Pickles on Brioche Bun

LOBSTER ROLL ..... 37  
Choice of Hot with Garlic Butter or  
Cold with Mixed Greens and Dijonnaise,  
Everything Challah Roll

NASHVILLE HOT CHICKEN SANDWICH .. 24  
Pimento Cheese, Yuzu Slaw, B&B Pickles on a  
Brioche Bun

TURKEY CLUB ..... 23  
Slow Roasted Turkey Breast, Bacon,  
Lettuce, Kawamata Tomato, Avocado,  
Mayonnaise, Toasted Sourdough

PRIME RIB DIP SANDWICH ..... 24  
8 oz. Slow Roasted Prime Rib on  
House-Made French Roll, Swiss Cheese,  
Au Jus, Horseradish Crema

EISENBERG HOT DOG ..... 15  
1/4 lb Beef Hot Dog, Sweet Hawaiian Bun,  
Sauerkraut and Mustard

*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 food borne illness.