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## SMALL PLATES

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**Shrimp Ceviche** | 18

Coconut | pineapple | won ton chips

**Maui Onion Soup** | 12

Beef broth | thyme | gruyere | focaccia crostini

**Grilled Korean Beef Short Ribs** | 18

Bone in | hoisin barbecue | sesame | kimchee

**Pan Fried Crab Cakes** | 25

Blue crab | local baby lettuce | garlic aioli

**Pork Belly** | 15

Slow braised | gochujang sauce | pickled red onion | watermelon radish

**Mushroom Gratin** | 18

Ali'i | Cremini | Shiitake | parmesan garlic cream



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## GREENS

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**Kale and Quinoa Chopped Salad** | 14

Farm fresh vegetables | mint | cilantro  
lemon miso vinaigrette

**Classic Caesar Salad** | 12

Garlic crouton | asiago cheese | traditional dressing

**Kings Farm Golden Beet Salad** | 15

Roasted gold beets | Kaua'i greens  
candied pecans | grape tomato  
crispy goat cheese | tangy strawberry dressing



Gluten Free



Vegetarian





## MAINS

### Seared Ahi Tuna | 38

Lemon soy marinated | coconut black rice | green beans | sriracha aioli

### Locally Sourced Catch of the Day\* | 41

Ginger-kaffir lime beurre blanc | jasmine rice | green beans | pineapple salsa

### Pan Fried Crab Cakes | 37

Blue crab | black rice | green beans | garlic aioli

### Stir-Fry Udon Noodles | 34

Carrots | green onions | broccoli | ali'i mushrooms | bok choy | sesame seed | garlic chips |  
furikake *add seared ahi\* 9 | add seared tofu\* 6*

### Huli Huli Chicken | 32

Hawaiian salt rub | grilled chicken breast | yukon gold smashed potatoes | green beans  
honey soy dipping sauce

### Pan Roasted Pork Chop Skillet | 37

Roasted garlic | pancetta | tomato | onion | gruyere-spinach polenta | green beans | bourbon

### Slow Braised Pork Shank | 37

Gruyere-spinach polenta | brussels sprouts | balsamic reduction | pan jus

### Grilled Lamb Rack | 45

Rosemary garlic marinated | green beans | grape tomato & garlic confit  
herb crusted smashed potatoes | lamb demi-glace

### New York Strip Steak\* | 49

12 oz | certified angus beef | yukon gold smashed potatoes  
green beans | ali'i mushroom demi-glace



## SIDES

### Garlic Focaccia | 9

House baked | extra virgin olive oil  
balsamic | chili flakes

### Black Rice | 9

Coconut milk | lemon grass | shallots  
kaffir lime leaf

### Polenta | 6

Gruyere | spinach

### Brussels Sprouts | 6

Bacon | onion | garlic | balsamic reduction

### Smashed Yukon Gold Potatoes | 7

Slow poached in olive oil | thyme | rosemary

### Our Partners

*All our entrées are served with a selection of freshly harvested vegetables from our valued partners.*

*Aloha Aina Poi, Hamakua Farms Mushrooms, Kaua'i Shrimp Farm, Kunana Dairy Goat Cheese and Soursop, Hirabara Farms Lettuce, Malama Kauai works with different local farmers across the island, KBR "secret garden" our own home grown produce.*

*18% gratuity will be added to your check for your convenience. Mahalo.*



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