



NEW YEARS EVE DINNER

Sunday, December 31st | 5:30PM — 10:00PM

| PRIX FIXE MENU 95 |

FIRST COURSE

NISHIME

garden vegetable broth
lotus root | taro

SECOND COURSE

A5 WAGYU FILET

savory kabocha mousse
kahikolu garlic butter

THIRD COURSE

COCONUT AFFOGATO

dark chocolate

| À LA CARTE MENU |

STARTERS

SEAFOOD CHOWDER 17

local catch of the day | shrimp | purple sweet potato

LOCAL BABY ROMAINE 14

croutons | shaved parmesan | caesar dressing

DA WEDGE 15

bacon | herbs | parsley | tomato | blue cheese
blue cheese dressing

HUMMUS 18

local beets | orange | mac nuts
warm flatbread
add a second flatbread (4)

SEAFOOD PLATTER FOR TWO 75

king crab legs | ahi | hamachi | shrimp | oysters

GF—gluten free | V—vegan

ENTREES

FARRO WITH GRILLED VEGETABLES 38

citrus farro | roasted mushrooms
coconut kabocha puree | bok choy

GRILLED RIBEYE 49

center cut | smoked goat cheese
surinam cherry demi glaze | garden vegetables

ISLAND FRESH CATCH MP

prepared with our chef's selection of local vegetables

ROAST CHICKEN 36

coconut kabocha | crispy canoe crops
hawaiian chili pepper water

SIDES

ROASTED MUSHROOMS 12

goat cheese | kiawe smoked salt

TARO ROLLS 8

butter | alae salt

WHITE RICE 6

CRISPY CANOE CROPS 10

kabocha | breadfruit | taro | sweet potato

ISLAND GREENS 9

coconut | mac nuts | sesame

A \$2 Eco Fee will be charged for each to-go order. An 18% service charge will be added to parties of 6 or more. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Inform your server of any allergies that you may have so we can accommodate your dining experience.



DRINKS

SPECIALTY COCKTAILS

ISLANDER 75 15

tradewinds gin | st. domaine michelle | lychee

KEAUHOU MULE 15

ocean vodka | ginger | lilikoi | basil | lime

HANA HOU 15

ocean vodka | aperol | fresh strawberry
coconut water | thai basil | lime

RUM AWAY WITH ME 18

nanea rum | aperol | amaro montenegro | lime
pineapple

GREEN GIANT 16

casamigos blanco tequila | elderflower liqueur
basil | lime juice | cucumber wheel

1944 ORIGINAL MAI TAI 17

kō hana kea agricole rum | ferrand dry curacao
orgeat | lime juice

MUA MAI TAI 15

hui hui rum | ferrand dry curacao | orgeat | lime
whaler's dark rum float

TODAY, YESTERDAY & AMARO 18

amaro montenegro | nanea rum | cointreau | lime
lilikoi

LILIKOI MARGARITA 17

casamigos blanco tequila | triple sec | sweet n' sour
passion fruit puree | lime

BEER

LOCAL DRAFT 8

kona brewing company kua bay ipa
big wave longboard

LOCAL CANNED 8

maui bikini blonde | ola brew ipa
kona light | maui coconut hiwa porter

DOMESTIC 6

bud light | coors light | michelob ultra

IMPORT 7

heineken

NON-ALCOHOLIC

SODA 3

coke | diet coke | sprite | dr. pepper | ginger ale

JUICE 4

orange | pineapple | apple | grapefruit | pog guava
cranberry | tomato

BREWED ICED TEA 4

HAWAIIAN VOLCANIC BOTTLED WATER 7

MILK 4

whole milk | 2% | almond | oat | soy

HOUSE BREWED COFFEE

kona coffee blend
12 oz cup 3.50
16 oz cup 4

100% kona coffee
16 oz cup 6

ESPRESSO

café geneva 5
100% kona coffee 7
*add extra shot (3)

CAPPUCCINO & LATTE – 12 OZ

café geneva 5
100% kona coffee 7

HOT TEA 3.50

earl grey | english breakfast | chai