

HAND CRAFTED COCKTAILS

ISLAND-INSPIRED COCKTAILS

‘AKALA vodka, elderflower liqueur, fresh pink grapefruit, orange bitters, up	16
KAMUELA FIZZ hendrick’s gin, lime, fresh cucumber, mint, soda, up	17
LAS CRUCES blanco tequila, kula black raspberry, jalapeño, lime, rocks	16
KAPALUA BUTTERFLY (CIRCA 1978) dark rum, orange, pineapple, coconut, fresh citrus, blended	16
MAI TAI (CIRCA 1944) white rum, dark rum, orange curaçao, orgeat syrup, fresh lime, rocks	16

MODERN COCKTAILS

RADCLIFFE bulleit rye whiskey, yellow chartreuse, carpano antica, absinthe, large cube	19
EARLY EVENING mezcal, blanco tequila, yellow chartreuse, lychee, large cube	16

WINES BY THE GLASS

BUBBLES	GLASS / BOTTLE
AVINYÓ, Cava, <i>Brut Reserva</i> , Penedès, Spain, NV	13 / 56
MONTAGE CUVÉE, <i>Brut</i> , Sonoma County, California, NV	14 / 60
JEAN VESSELLE, <i>Brut Réserve</i> , Bouzy, Champagne, France, NV	28 / 116

WHITE

SAUVIGNON BLANC, Dog Point, Marlborough, New Zealand, 2014	17 / 64
RIESLING, Dr. Loosen, <i>Blue Slate</i> , Mosel, Germany, 2013	14 / 56
GARGANEGA, Monte Tondo, Soave, Veneto, Italy, 2013	12 / 48
CHARDONNAY, William Fevre, <i>Champs Royaux</i> , Chablis, France, 2012	16 / 60
CHARDONNAY, Jordan, Sonoma County, California, 2013	26 / 104

ROSÉ

GRENACHE, Domaine Fontsaïnte, <i>Gris de Gris</i> , Corbières, France, 2013	17 / 64
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RED

TEMPRANILLO, Luberri, <i>Orlegi</i> , Rioja Alavesa, Spain, 2013	12 / 48
RUCHÉ, <i>La Tradizione</i> , Montalbera, Piedmont, Italy, 2013	16 / 60
PINOT NOIR, Babcock, Santa Rita Hills, California, 2012	21 / 84
SYRAH, Nicolas Badel, St. Joseph, France, 2013	20 / 80
CABERNET SAUVIGNON, Educated Guess, Napa Valley, California, 2012	18 / 72
CABERNET SAUVIGNON, Faust, Napa Valley, California, 2011	35 / 135

BEER & CIDER

CRAFT DRAUGHT

WHITE RASCAL - Avery Brewing, Boulder, CO	9
GO-TO IPA - Stone Brewing Company, Escondido, CA	10
SEASONAL DRAUGHT - Featured Craft Brewery	MKT

BOTTLES & CANS

BEAR REPUBLIC - <i>Hop Rod Rye</i> - Healdsburg, CA	10
BRUERY TERREUX - <i>Saison Rue</i> - Placentia, CA - 750ml	40
REFUGE BREWERY - <i>Blood Orange Wit</i> - Temecula, CA	10
STONE - <i>Delicious IPA</i> (low gluten) - Escondido, CA	9
VERHAEGHE - <i>Duchesse de Bourgogne</i> - Belgium -330ml	21
HUYGHE - <i>Delirium Tremens</i> , Strong Ale - Belgium -750ml	38
COEDO BREWERY - <i>Beniaka</i> , Sweet Potato Lager - Japan	15
KIUCHI BREWERY - <i>Hitachino Nest</i> , White Ale - Japan	14

HAWAIIAN MADE

BIKINI BLONDE LAGER - Maui Brewing Company	8
BIG SWELL IPA - Maui Brewing Company	8
COCONUT PORTER - Maui Brewing Company	8
VOLCANO RED ALE - Mehana Brewing Company	8
FIRE ROCK PALE ALE - Kona Brewing Company	8

CIDER

ANTHEM - Salem, Oregon, NV -375ml	9
WANDERING AENGUS - <i>Bloom</i> , Hood, Oregon -500ml	16
ISASTEGI - Sagardo Naturala, Spain, 2013 -375ml	16
BORDATTO ETXALDEA - France, 2013 -750ml	38

STARTERS

HAMACHI POKE	CAVIAR, AVOCADO-YUZU MOUSSE & TARO CHIPS	23
<i>Poke – a favorite Hawaiian pupu meaning “to section, slice or cut into pieces”</i>		
TUNA SASHIMI	PONZU, WASABI AÏOLI, LIME, SEA ASPARAGUS, JALAPEÑO & CILANTRO	24
CALAMARI “CHOW FUN”	LAP CHEONG SAUSAGE, BEAN SPROUTS, SCALLIONS, CHILI FLAKE & KALE	22
OCTOPUS	PURPLE POTATO, MACADAMIA NUT PUREE, LOCAL CITRUS, WATERCRESS & FRISEE	22
KAUAI SHRIMP & GRITS	DASHI GRITS, PORTUGUESE SAUSAGE, TOMATO PAN SAUCE & GREEN ONION	24
CRISPY SUCKLING PIG	MAUI ONION RAVIOLI, BROWN BUTTER PARSNIP PUREE & PICKLED CARROTS	23
SURFING GOAT CHEESE TEMPURA	ROASTED BEETS, LILIKOI, ARUGULA & ORANGE	19

SOUP & SALAD

COCONUT LOBSTER SOUP	KONA LOBSTER, RED CURRY, CILANTRO PESTO & LOBSTER WONTON	22
CHICORY & HEARTS OF PALM	GREEN MANGO, GRILLED RADICCHIO, AVOCADO WARM CROUTON & MANGO-MUSTARD DRESSING	18
KUMU FARMS ORGANIC GREENS	SHAVED MARKET VEGETABLES, WASABI-PEA ROMESCO & POACHED ASIAN PEAR VINAIGRETTE	16
UPCOUNTRY HEIRLOOM TOMATO, PRESSED MELON & BURRATA	PROSCIUTTO, CANTALOE, LOCAL WATERMELON & THAI BASIL VINAIGRETTE	19

CANE
FROM THE LAND (MAUKA)

FILET MIGNON (8OZ)	WASABI CREAM, TWICE BAKED FINGERLING POTATOES BROCOLLINI & CRISPY MAUI ONIONS	49
SNAKE RIVER FARMS KOBE RIBEYE (12OZ)	MAITAKE MUSHROOMS, CONFIT LEEKS TRUFFLE MASHED POTATO & MADEIRA DEMI	68
ADD STEAMED WHOLE LOBSTER TAIL (6OZ)	26	ADD JUMBO KAUAI SHRIMP 18

VEGETABLE RAMEN (V)	HOUSE MADE NOODLES, VEGETABLE “DASHI”, ALI’I MUSHROOMS BABY BOK CHOY, LOCAL RADISH & SOFT FARM EGG	32
HALF JIDORI CHICKEN	COCONUT RICE, CASHEW PUREE, CAULIFLOWER GOLDEN RAISINS & CHICKEN JUS	39
GRILLED LAMB CHOPS	SURFING GOAT CHEESE-POTATO GRATIN, RATATOUILLE & MACADAMIA NUT GREMOLATA	47

CANOE
FROM THE SEA (MAKAI)

FISH OF THE MOMENT	LOCALLY CAUGHT IN HAWAIIAN WATERS	MKT
HAWAIIAN SNAPPER	CARROT-GINGER PUREE, MAUI ONION SOUBISE, SAUTEED CABBAGE HAMAKUA MUSHROOMS & MISO SAKE	46
SESAME SEARED MAHI MAHI	CHARRED MAUI PINEAPPLE, BLISTERED SHISHITO PEPPERS STICKY RICE, PICKLED SHALLOTS & MANGO XO	44
TEMPURA AHI TUNA	SHIMEJI MUSHROOMS, FOIE GRAS NAGE, ASPARAGUS & SMOTHERED GREENS	48
PACIFIC RIM CIOPPINO	HALF KONA LOBSTER, KAUAI SHRIMP, MAHI MAHI, JASMINE RICE LOMI LOMI TOMATO, KAFFIR LIME-TOMATO BROTH, HEARTS OF PALM & GRILLED BREAD	58

SIDES FOR THE OHANA

LOBSTER “MAC” & CHEESE	HOUSE-MADE DUMPLING, MOZZARELLA & PARMESAN	28
KULA CORN	CHILI PEPPER & COTIJA CHEESE	9
TRUFFLE WHIPPED POTATOES		12
BRUSSELS SPROUTS	MACADAMIA NUTS & HORSERADISH	9
BABY BOK CHOY	SOY, GINGER & SAMBAL	9
ROASTED CAULIFLOWER	LOCAL CITRUS, CILANTRO & SPICED PEANUTS	9
KIMCHI FRIED RICE	LAP CHEONG SAUSAGE & SUNNY SIDE UP LOCAL FARM EGG	9
GRILLED ASPARAGUS	MISO GLAZE & TOASTED SESAME SEEDS	9