

## HAND CRAFTED COCKTAILS

### ISLAND-INSPIRED COCKTAILS

PULELEHUA blanco tequila, aperol, fresh pink grapefruit, agave, rocks	16
KAMUELA FIZZ hendrick's gin, lime, fresh cucumber, mint, soda, up	17
CAIPIRINHA (CIRCA 1918, Brazil) cachaça, lime, raw cane sugar, rocks	16
MAI TAI (CIRCA 1944, San Francisco) 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
CHERRY BLOSSOM mount gay 'montage blend' aged rum, vanilla, star anise, cherry, large cube	19

## WINES BY THE GLASS

### BUBBLES

	GLASS / BOTTLE
AVINYÓ, Cava, <i>Brut Reserva</i> , Penedès, Spain, NV	14 / 56
MONTAGE CUVÉE, <i>Brut</i> , Sonoma County, California, NV	14 / 56
VUEVE CLICQUOT, <i>Yellow Label</i> , Reims, Champagne, France, NV	28 / 116

### WHITE

SAUVIGNON BLANC, Dog Point, Marlborough, New Zealand, 2014	17 / 68
GRÜNER VELTLINER, Loimer, Kamptal, Austria, 2014	16 / 64
RIESLING, Dr. Loosen, <i>Blue Slate</i> , Mosel, Germany, 2013	14 / 56
GARGANEGA, Monte Tondo, Soave, Veneto, Italy, 2013	12 / 48
CHARDONNAY, Jean-Marc Brocard, <i>Sainte Claire</i> , Chablis, France, 2014	16 / 64
CHARDONNAY, Far Niente, Napa Valley, California, 2015	26 / 104

### ROSÉ

GRENACHE, Hecht & Bannier, Côtes de Provence, France, 2015	16 / 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, Melville Estate, <i>Montage Cuvee</i> , Santa Rita Hills, California, 2014	26 / 99
SYRAH, Nicolas Badel, St. Joseph, France, 2013	20 / 80
CABERNET SAUVIGNON, Viña Cobos, <i>Felino</i> , Mendoza, Argentina 2014	18 / 72
CABERNET SAUVIGNON, Faust, Napa Valley, California, 2012	35 / 135

## BEER & CIDER

### DRAUGHT

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

### HAWAIIAN MADE

BIKINI BLONDE LAGER - Maui Brewing Company	8
BIG SWELL IPA - Maui Brewing Company	8
COCONUT PORTER - Maui Brewing Company	8

### CRAFT 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

### CIDER

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

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## STARTERS

HAMACHI POKE CAVIAR, AVOCADO-YUZU MOUSSE & TARO CHIPS	23
TUNA SASHIMI PONZU, WASABI AIOLI, LIME, SEA ASPARAGUS, JALAPEÑO & CILANTRO	24
DUNGENESS CRAB CAKES BRAISED RED CABBAGE & PICKLED FRESNO CHILE AIOLI	28
OCTOPUS PURPLE POTATO, MACADAMIA NUT PUREE, LOCAL CITRUS, WATERCRESS & FRISEE	22
KAUAI SHRIMP & GRITS DASHI GRITS, PORTUGUESE SAUSAGE & TOMATO PAN SAUCE	24
CRISPY SUCKLING PIG MAUI ONION RAVIOLI, BROWN BUTTER PARSNIP PUREE & PICKLED CARROTS	23
SURFING GOAT CHEESE TEMPURA ROASTED BEETS, LILIKOI, ARUGULA & ORANGE	19

## SEAFOOD TOWER

<b>COLD SHELLFISH PLATTER</b> WEST COAST OYSTERS (6), KAUAI PRAWNS (6) TRADITIONAL COCKTAIL SAUCE, MIGNONETTE & YUZU AIOLI	60
<b>SEAFOOD TOWER</b> KONA LOBSTER, TUNA POKE, WEST COAST OYSTERS (6), KAUAI PRAWNS (6) & APPROPRIATE CONDIMENTS	110
ADDITIONAL OYSTERS & PRAWNS	5 EA

## SOUP & SALAD

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

## CANE

FROM THE LAND (MAUKA)

<b>FILET MIGNON</b> (8OZ) WASABI CREAM, TWICE BAKED FINGERLING POTATOES BROCCOLINI & CRISPY MAUI ONIONS	49
<b>SNAKE RIVER FARMS KOBE RIBEYE</b> (12OZ) MAITAKE MUSHROOMS, CONFIT LEEKS TRUFFLE MASHED POTATO & MADEIRA DEMI	68
<b>ADD STEAMED WHOLE LOBSTER TAIL</b> (6OZ) <b>26</b> <b>ADD JUMBO KAUAI SHRIMP</b> <b>18</b>	
<b>TARO LINGUINE</b> HOUSE MADE RICOTTA, BLISTERED HEIRLOOM TOMATOES, KALE & PRESERVED MEYER LEMON	32
<b>WHOLE ROASTED JAPANESE EGGPLANT</b> PARMESAN POLENTA KAMUELA TOMATO JAM & TOASTED ALMONDS	32
<b>HALF JIDORI CHICKEN</b> COCONUT RICE, CASHEW PUREE, CAULIFLOWER GOLDEN RAISINS & CHICKEN JUS	39
<b>GRILLED COLORADO LAMB CHOPS</b> SURFING GOAT CHEESE-POTATO GRATIN, RATATOUILLE & MACADAMIA NUT GREMOLATA	52

## CANOE

FROM THE SEA (MAKAI)

<b>FISH OF THE MOMENT</b> LOCALLY CAUGHT IN HAWAIIAN WATERS	MKT
<b>SESAME SEARED MAHI MAHI</b> CHARRED MAUI PINEAPPLE, BLISTERED SHISHITO PEPPERS STICKY RICE, PICKLED SHALLOTS & MANGO XO	45
<b>TOGARASHI CRUSTED AHI TUNA</b> KULA CORN PUREE, EDAMAME SUCCOTASH GRILLED BABY ROMAINE & PAPAYA MUSTARD	48
<b>PACIFIC RIM CIOPPINO</b> 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

<b>LOBSTER "MAC" &amp; CHEESE</b> POTATO GNOCCHI, MOZZARELLA & PARMESAN	28
<b>KULA CORN</b> CHILI PEPPER & COTIJA CHEESE	9
<b>TRUFFLE WHIPPED POTATOES</b>	12
<b>BRUSSELS SPROUTS</b> MACADAMIA NUTS & HORSERADISH	9
<b>BABY BOK CHOY</b> SOY, GINGER & SAMBAL	9
<b>ROASTED CAULIFLOWER</b> LOCAL CITRUS, CILANTRO & SPICED PEANUTS	9
<b>KIMCHI FRIED RICE</b> LAP CHEONG SAUSAGE & SUNNY SIDE UP LOCAL FARM EGG	9
<b>GRILLED ASPARAGUS</b> MISO GLAZE & TOASTED SESAME SEEDS	9