

## 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 / BTL
PROSECCO, Borgoluce Superiore D.O.C.G., Brut, Susegana, Italy	NV	16 / 64
MONTAGE CUVÉE, Brut, Sonoma County, CA	NV	14 / 56
VEUVE CLICQUOT, Yellow Label, Reims, Champagne, France	NV	28 / 138
<b>WHITE</b>		
SAUVIGNON BLANC, Dog Point, Marlborough, New Zealand	2015	17 / 68
GRÜNER VELTLINER, Loimer, Kamptal, Austria	2014	16 / 64
RIESLING, Kung Fu Girl, Washington	2014	14 / 56
CHARDONNAY, Morgan, St. Lucia Highlands, CA	2014	15 / 60
CHARDONNAY, Far Niente, Napa Valley, CA	2015	26 / 104
WHITE WINE OF THE MOMENT		DQ
<b>ROSE</b>		
BEAUJOLAIS, Domaine Dupeuble, Beaujolais, France	2015	16 / 64
<b>RED</b>		
PINOT NOIR, Melville Estate, Montage Cuvee, Santa Rita Hills, CA	2014	26 / 104
MERLOT, Twomey, Napa Valley, CA	2012	25 / 100
SYRAH, Nicolas Badel, St. Joseph, France	2013	20 / 80
BORDEAUX BLEND, Les Cadrans de Lassegue, St. Emillion	2012	17 / 68
CABERNET SAUVIGNON, ZD, Napa Valley, CA	2013	35 / 140
RED WINE OF THE MOMENT		DQ

## BEER & CIDER

DRAUGHT		HAWAIIAN MADE	
WHITE RASCAL - Avery Brewing, Boulder, CO	9	BIKINI BLONDE LAGER - Maui Brewing Company	8
IPA - Stone Brewing Company, Escondido, CA	10	BIG SWELL IPA - Maui Brewing Company	8
SEASONAL DRAUGHT - Featured Craft Brewery	MKT	COCONUT PORTER - Maui Brewing Company	8
<b>CRAFT BOTTLES &amp; CANS</b>		<b>CIDER</b>	
BEAR REPUBLIC - Hop Rod Rye - Healdsburg, CA	10	ANTHEM - Salem, Oregon, NV -375ml	9
BRUERY TERREUX - Saison Rue - Placentia, CA - 750ml	40	WANDERING AENGUS - Bloom, Hood, Oregon -500ml	16
REFUGE BREWERY - Blood Orange Wit - Temecula, CA	10	ISASTEGI - Sagardo Naturala, Spain, 2013 -375ml	16
STONE - Delicious IPA (low gluten) - Escondido, CA	9	BORDATTO ETXALDEA - France, 2013 -750ml	38
VERHAEGHE - Duchesse de Bourgogne - Belgium -330ml	21		
HUYGHE - Delirium Tremens, Strong Ale - Belgium -750ml	38		
COEDO BREWERY - Beniaka, Sweet Potato Lager - Japan	15		
KIUCHI BREWERY - Hitachino Nest, White Ale - Japan	14		

## STARTERS

HAMACHI POKE CAVIAR, AVOCADO-YUZU MOUSSE & TARO CHIPS	26
TUNA SASHIMI PONZU, WASABI AIOLI, LIME, SEA ASPARAGUS, JALAPEÑO & CILANTRO	25
DUNGENESS CRAB CAKES BRAISED RED CABBAGE & PICKLED FRESNO CHILE AIOLI	29
KAUAI SHRIMP & GRITS DASHI GRITS, PORTUGUESE SAUSAGE & TOMATO PAN SAUCE	25
CRISPY SUCKLING PIG MAUI ONION RAVIOLI, BROWN BUTTER PARSNIP PUREE & PICKLED CARROTS	24
SURFING GOAT CHEESE TEMPURA ROASTED BEETS, LILIKOI, ARUGULA & ORANGE	20

## 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	19
<b>KUMU FARMS ORGANIC GREENS</b> SHAVED MARKET VEGETABLES, WASABI-PEA ROMESCO & POACHED ASIAN PEAR VINAIGRETTE	17
<b>UPCOUNTRY HEIRLOOM TOMATO, PRESSED MELON &amp; BURRATA</b> PROSCIUTTO, CANTALOPE, LOCAL WATERMELON & THAI BASIL VINAIGRETTE	21

## CANE

### FROM THE LAND (MAUKA)

<b>GRILLED FILET MIGNON</b> (8 OZ) WASABI CREAM, TWICE BAKED FINGERLING POTATOES BROCCOLINI & CRISPY MAUI ONIONS	54
<b>CAST IRON SEARED KOBE RIBEYE</b> (12 OZ) MAITAKE MUSHROOMS, CONFIT LEEKS TRUFFLE MASHED POTATO & MADEIRA DEMI	68
<b>ADD STEAMED WHOLE LOBSTER TAIL (6OZ)</b> 26 <b>ADD JUMBO KAUAI SHRIMP</b> 20	
<b>TARO LINGUINE</b> HOUSE MADE RICOTTA, BLISTERED HEIRLOOM TOMATOES, KALE & PRESERVED MEYER LEMON	32
<b>HALF JIDORI CHICKEN</b> COCONUT RICE, CASHEW PUREE, CAULIFLOWER GOLDEN RAISINS & CHICKEN JUS	42
<b>COLORADO LAMB CHOPS</b> SURFING GOAT CHEESE-POTATO GRATIN, RATATOUILLE & MACADAMIA NUT GREMOLATA	56

## 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	46
<b>TOGARASHI CRUSTED AHI TUNA</b> KULA CORN PUREE, EDAMAME SUCCOTASH GRILLED BABY ROMAINE & PAPAYA MUSTARD	49

## SIDES FOR THE OHANA

<b>LOBSTER "MAC" &amp; CHEESE</b> POTATO GNOCCHI, MOZZARELLA & PARMESAN	28
<b>KULA CORN</b> CHILI PEPPER & COTIJA CHEESE	12
<b>TRUFFLE WHIPPED POTATOES</b>	14
<b>BRUSSELS SPROUTS</b> MACADAMIA NUTS & HORSERADISH	12
<b>ROASTED CAULIFLOWER</b> LOCAL CITRUS, CILANTRO & SPICED PEANUTS	12
<b>GRILLED ASPARAGUS</b> MISO GLAZE & TOASTED SESAME SEEDS	12