



Dinner

Pupus

roasted red pepper hummus + green goddess dip 17
crudit  veggies - breadsticks

chips + salsa 17
corn tortilla chips - roasted salsa molido
guacamole - "brocco"-mole

chicken broccoli quesadilla 21
mozzarella - spicy aioli - tomato - cilantro - green onion

local venison sliders 24
country wheat bread - caramelized onion - havarti cheese
spicy aioli - pickle

poke-vich  24
local spicy ahi tuna - sesame - avocado - green & white onion
served with furikake chips

cauliflower "crust" pizza 24
mozzarella - arugula macadamia nut pesto - tomato
zucchini

Greens

raw shaved brussels sprouts 16
arugula - toasted almonds - lemon mustard vinaigrette

blt caesar 18
lana'i kale - romaine - cherry tomatoes - bacon - romano cheese

greek salad 20
romaine - quinoa - kalamata olives - tomato - feta cheese
bell peppers - red onion - cucumber - red wine vinaigrette

eggplant "baba-salad" 20
grilled eggplant from our gardens - arugula - parsley - chickpeas
pomegranate seeds - cherry tomato - fresh basil - lemon aioli

Mains

- kaua'i shrimp and spaghetti squash "pancit"** 26
filipino style squash noodle - seared veggies - calamansi
ADD
boneless chicken breast - 10 skirt steak - 14 local fish - 14
- kaua'i grass-fed beef burger** 28
sesame brioche bun - havarti cheese - lemon aioli
bacon onion confit - moloka'i sweet & fingerling potatoes
- linguine pasta** 29
chicken sausage - cherry tomatoes - basil - parmesan cheese
jalapenos - red onion - chardonnay butter sauce
- vegan paella with saffron couscous** 32
tofu - bell peppers - beets - butternut squash - green beans
zucchini - artichoke hearts - capers - olives - lemon aioli
ADD
chicken breast - 10 skirt steak - 14 local fish - 14 kaua'i shrimp - 14
- local grilled catch of the day** 37
miso tahini dressing - pickled ginger
charred shishito pepper - tuscan kale
- roasted huli huli style half chicken** 38
grilled pineapple - hearts of palm - lana'i kale - black quinoa
- soy ginger marinated skirt steak** 40
pickled root vegetables - wilted red chard - arugula

Sides 8 | one side included with chicken, fish and steak entrees |

- fresh veggie of the day
chef's daily side
moloka'i purple sweet and fingerling potatoes
charred broccoli
lana'i grown simple greens

Coffee by Caffe Luxxe



all coffee beverages offered iced or hot

espresso	7
macchiato	7
americano	7
cappuccino	8
latte	8
add your choice of flavor:	2
caramel	
hazelnut	
mocha	
vanilla	

Tea by *Charles & Company* 8

english breakfast	
coconut chamomile	
raspberry lemonade	
black coconut pineapple	
green tea	
chai tea latte	
matcha tea latte	

Mimosa Bar - 14

your choice of one of the following:

pineapple kale

watermelon

orange

Refreshing - 7

agave lemonade

calamansi mint lemonade

iced tea

arnold palmer

Fresh Juices - 12

watermelon

kale pineapple

orange

carrot beet orange

Seasonal Cocktails - 17

smoke

sombra mezcal - shishito chipotle agave - lime juice
smoked sea salt rim

jalapeño

herradura blanco tequila - jalapeño agave - lime juice
kaffir lime sea salt rim

blood orange

herradura blanco tequila - blood orange agave - lime juice
moloka'i black lava salt rim

watermelon

effen cucumber vodka - agave - watermelon juice - lime juice

mint

cruzan rum - mint ginger agave - lime juice - club soda

lime

tanqueray london dry gin OR tito's vodka - lime juice - agave

hibiscus

tanqueray london dry gin OR tito's vodka - lime juice
organic hibiscus tea agave - fresh mint - egg white

grapefruit

buffalo trace bourbon - grapefruit juice
organic honeybush tea infused agave

coconut

cruzan rum - pineapple juice - coconut infused agave

tomato

tito's vodka - house made bloody mary mix - house garnishes
chili pepper sea salt rim

Classic Cocktails - 17

old fashioned

buffalo trace bourbon - agave - old fashioned orange bitters
orange twist

moscow mule

tito's vodka - lime juice - ginger beer

pisco sour

barsol pisco - lemon juice - agave - egg white
dashes of angostura bitters

tom collins

beefeater london dry gin OR tito's vodka - lemon juice - agave
club soda - luxardo cherry

whiskey sour

buffalo trace bourbon - lemon juice - agave - egg white
dashes of angostura bitters

negroni

no.3 london dry gin - campari - carpano sweet vermouth
orange bitters - orange twist

malibu tai

cruzan white rum - disaronno liqueur - old lahaina dark rum
fresh orange and pineapple juice

traditional mai tai

cruzan white rum - old lahaina dark rum - almond syrup
triple sec - fresh lime juice

Wine by the Glass - 6 oz

Sparkling

Rosé, Chapoutier, Belleruche, Côtes de Provence, France	16
Prosecco, Zardetto, Veneto, Italy	14
Champagne, Louis Roederer, "Brut Premier," Reims, France	28

White

Pinot Grigio, Masi Masianco, Venezie, Italy	16
Riesling, August Kessler, "R" Kabinett, Pfalz, Germany	15
Sauvignon Blanc, Villa Maria Cellar Selection Marlborough, New Zealand	16
Chardonnay, Louis Latour Macon-Villages Chameroy Burgundy, France	16
Chardonnay, Iconoclast, Russian River Valley, California	18

Red

Pinot Noir, Lyric by Etude, Santa Barbara, California	16
Merlot, Benziger, Sonoma County, California	16
Malbec, Famiglia Bianchi, Mendoza, Argentina	15
Cabernet Sauvignon, Iconoclast, Stags' Leap District, California	18

Beer

Draft

Castaway IPA, 6.0% ABV, Kona Brewing Co., Hawaii	9
Longboard Island Lager, 4.6% ABV, Kona Brewing Co., Hawaii	9
Mana Wheat, 5.5% ABV, Maui Brewing Co., Hawaii	9
Big Wave Golden Ale, 4.4% ABV, Kona Brewing Co., Hawaii	9

Bottled or Canned

Bikini Blonde Lager, 5.1% ABV, Maui Brewing Co., Hawaii	9
Ballast Point Sculpin IPA, 7.0% ABV, San Diego, California	10
Castaway IPA, 6.0% ABV, Kona Brewing Co., Hawaii	9
Heineken, 5.4% ABV, Heineken Nederland B.V., Netherlands	9
Coors Light, 4.2% ABV, Coors Brewing Co., Colorado	9
Bud Light, 4.2% ABV, Anheuser-Busch, Missouri	9
Stella Artois, 5.0% ABV, Stella Artois, Belgium	9
Guinness, 4.2% ABV, Guinness Ltd., Ireland	9
Corona Extra, 4.6% ABV, Grupo Modelo S.A. de C.V., Mexico	9

Sweet End

passionfruit yogurt cake 14

fresh papaya - powdered sugar - passionfruit sorbet

grilled chocolate cake 14

sea salt - caramel sauce - whipped cream

lemon basil ice cream 9

served with pineapple

saffron sorbet 9

coconut milk - fresh papaya

selection of ice cream sandwiches - 9

salted caramel cookie

tahitian vanilla bean ice cream

ginger snap cookie

pineapple coconut ice cream

double fudge chocolate chip cookie

macadamia nut toffee ice cream