



## FROM THE GARDEN

**HUMMUS GARDEN** 16  
raw & pickled vegetables, crispy chana

**BABY GEM LETTUCE** 12  
cracked pepper ceasar dressing, tomatoes, olives, torn baguette

**G.O.A.T CORN** 11  
husk roasted corn, onion sriracha aioli, toasted barley, micro greens, chilli lime

**CRISPY FRIED BROCCOLI** 14  
buttermilk blue cheese fondue, fire sauce



## MAINS

**KALUA HAM "STEAK"** 37  
skillet charred, druken hawaiian pineapple chutney, kona dark roast redeye jus

**FARMER'S PIE** 23  
root vegetables, whipped potatoes, petite herbs

**BLACKENED F.O.D.** MP  
quinoa tabouleh, roasted grapes, piquillo pepper

**KONA LOBSTER TAIL** 46  
roasted lobster bisque, charred hamakua mushrooms, baby bok choy

**CHEF'S BURGER** 25  
aged cheddar, house braised bacon, kiawe smoked onion aioli, pickles, crispy onions

**PASTA A LA HIKI** 29  
broken kava`i shrimp, curried kawamata farms tomato, bucatini, salted fish roe

**LUAU RAMEN** 23  
6 hr. broth, roasted pono pork, blended spices, hawaiian sun noodles, cured egg yolk

**MISO GLAZED SALMON** 39  
salted fish fried rice, shaved vegetable slaw

**KONA COFFEE RUBBED  
NEW YORK STEAK (12 OZ)** 58  
oxtail demi glace, bernaise butter, bacon fat potato straws

**SPICY ORGANIC CHICKEN SANDWICH** 24  
chef's "hot" dunking sauce, honey dijonnaise, simmered greens, dill pickles



## SMALL PLATES

**LA HIKI CHARCUTERIE BOARD** 24  
house-made & chef selected meats, honeycomb, mustard seeds, "burnt" toast

**BIG EYE AHI TUNA RILLETE** 18  
ginger lime aioli, fermented salt and vinegar potato chips, chili pepper water

**STICKY SOY BBQ PORK RIBS** 17  
twice cooked, charred shishito peppers, bbq pork rinds

**SNAPPER CEVICHE** 19  
ho farms tomato, citrus ginger vinaigrette, taro chips

**CRISPY ISLAND JERKED WINGS** 18  
pikliz, mango ranch, scallions, hemp seeds

**"LOMI SALMON & POI"** 17  
beet cured salmon, taro pancakes, poi & beet remoulade, coriander struesel

**RICE PORRIDGE** 18  
soft boiled farm egg, organic chicken broth, garlic oil, scallion



## FAMILY STYLE LARGE PLATES

**FRIED WHOLE FISH** 68  
fish bone salt, marinated carrots & onions, organic coconut oil

**"PASTRAMI STYLE" ANGUS SHORT RIBS** 54  
yukon gold potatoes, la hiki preserved vegetables

**MAUI BREWING CO. BEER CAN ROASTED  
MAILI MOA FARMS CHICKEN** 29 half 57 whole  
warm sweet potato salad, bacon vinaigrette, brussels sprout slaw



## ISLAND TO TABLE DAILY CHEFS CREATION

OUR CHEFS, SUPPORTING FARMS & SEASONS OF THESE ISLANDS  
COLLABORATE TO BRING YOU THIS DAILY OFFERING.



## SIDES

**SALT FISH FRIED RICE** 8    **HOUSE PICKLES** 8

**PARMESAN FRIES** kiawe aioli 8

At La Hiki, our food is information and a delicious translation of the natural world. Here our chefs, farmers, fishermen, service staff and the seasons all collaborate to bring you a dining experience as we do our part in the movement of positive social gastronomy. From our community programs, to kitchen composting, to our patronage of underutilized farms, we believe that it is our job to leave a better world for generations to come.

CHEF SIMEON HALL JR • SOUS CHEF JOHN YOOU • SOUS CHEF JENNY KIM

SUPPORTING US THIS SEASON ARE:

MAILI MOA FARMS — WAIANAE, HI • HAMAKUA HERITAGE FARMS — LAUPAHOEHOE, HI • KAWAMATA FARMS — KAMUELA, HI • KAHUMANA FARM — WAIANAE, HI • PONO PORK — OAHU, HI

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illnesses.



## COCKTAILS

### BACKYARD MAI TAI 16

bacardi 8 años gran reserva, disaronno, curaçao, calamansi

### LYCHEE MARTINI 16

grey goose vodka, lychee, vermouth

### ROMESCO 14

red bell pepper infused kō hana white kea rum, amaretto, orange bitter

### KTV OLD FASHIONED 16

spiced peanut infused bourbon, hawaiian honey, six spice bitters

### PICKLED PIG 14

pickling spice and bacon infused rum, apple juice

### DRUNKEN TEA 14

old lahaina rum, english breakfast tea, orange, local honey, cinnamon



## BEER

BIKINI BLONDE | MAUI BREWING CO. 9

COCONUT PORTER | MAUI BREWING CO. 9

LONGBOARD ISLAND LAGER | KONA BREWING CO. 9

BIG WAVE GOLDEN ALE | KONA BREWING CO. 9

LAVAMAN RED ALE | KONA BREWING CO. 9

LANIKAI BREWERY IPA | OAHU (22oz) 17

LANIKAI BREWERY PORTER | OAHU (22oz) 17



## WINES

### BUBBLES

PROSECCO, ENZA | VENETO, ITALY 12 / 59

BRUT PREMIER N.V., LOUIS ROEDERER | CHAMPAGNE, FRANCE 26 / 130

### WHITE

SANCERRE, LANGLOIS-CHÂTEAU | LOIRE VALLEY, FRANCE 25 / 114

SAUVIGNON BLANC, MOHUA | MARLBOROUGH, NEW ZEALAND 15 / 65

CHARDONNAY, CHALK HILL | SONOMA COAST, CALIFORNIA 17 / 75

RIESLING, FRITZ HAAG | KABINETT, MOSEL, GERMANY 26 / 116

PINOT GRIGIO, BENVOLIO | FRIULI, ITALY 11 / 50

### ROSÉ

ROSÉ, MIRAVAL | CÔTES DE PROVENCE, FRANCE 16 / 73

### RED

CABERNET, AVALON | NAPA VALLEY, CALIFORNIA 16 / 73

MALBEC, FAMIGLIA BIANCHI | MENDOZA, ARGENTINA 15 / 66

BORDEAUX BLEND, NEWTON CLARET | NAPA VALLEY, CALIFORNIA 27 / 123

MERLOT, PASO CREEK | PASO ROBLES, CALIFORNIA 18 / 77

SHIRAZ, 3 RINGS | BAROSSA VALLEY, AUSTRALIA 21 / 93

PINOT NOIR, GLORIA FERRER | NAPA VALLEY, CALIFORNIA 19 / 88



## NON-ALCOHOLIC COCKTAILS

### MALIE 8

passion orange, coconut and fresh mint

### ISLAND COOLER 8

pineapple, grapefruit, orange, coconut, grenadine, orange bitters