

——— **Small Plates - Nā Pūpū** ——

**Steamed Blue Lip Mussels, DF - 24**  
Coconut Saffron Broth, Sake Garlic and Shallots,  
Portuguese Sausage, Chili Oil, Cilantro,  
Charred Lime, Grilled Sourdough

**Fresh Catch Ceviche, \*, GF, DF - MP**  
Fresh Catch Marinated in Lime Juice,  
Farmers Market Tropical Fruits and Vegetables, Taro Chips

**Fire Roasted Bone Marrow - 22**  
Avocado Mousse, Pickled Fresno Chilis and Shallots,  
Radish, Picked Herbs, Grilled Sourdough Points

**Tempura Green Beans, DF - 17**  
Unagi, Spicy Aioli, Cilantro

**Lamb Lollipops, \*, GF - 23**  
Sambal Ijo, Yuzu Yogurt, Toasted Macadamia Nuts

——— **Bigger Plates - Pā Li'ili'i** ——

**Tropical Panzanella, V - 18**  
Kauai Heirloom Tomatoes, Kailani Farms Arugula, Cucumbers,  
Pickled Shallots, Mango, Buttery Sweet Hawaiian Bread,  
Pineapple Vinaigrette

**Kale Caesar Salad - 16**  
Crunchy Romaine, Massaged Kale, Pickled Red Onions,  
Shaved Parmesan, Caraway Breadcrumbs

A gratuity of 20% will be added to parties of 6 or more.

——— **Big Plates - Pā Nui** ——

**Market Fish, \* - MP**  
Chefs Daily Fresh Catch Special,  
Local Farmed Vegetables, Burnt Lemon

**Kauai Garlic Prawns - 24**  
Linguini, Blistered Tomatoes, Fresh Herbs,  
Burnt Lemon Butter Sauce

**Kurobuta Bone In Pork Chop, DF - 42**  
Mango Glazed, Fried Rice, Cucumber Carrot Namasu

**Island Steak Frites, \*, DF - 50**  
Six Ounce Premium Kauai Coffee Rubbed Beef Tenderloin,  
Furikake Frites, Baby Bok Choy, Ginger Jus, Soy Demi

**Cauliflower Katsu, DF, V - 30**  
Ginger Scented Steamed Calrose Rice,  
Firecracker Green Beans, House-made Tonkatsu Sauce

——— **Sweet Plates - Pā Momona** ——

**Lemongrass and Vanilla Bean Crème Brûlée, V - 12**  
Cooked Custard, Brûléed Raw Sugar

**Warm Butter Rum Cake, V - 14**  
Dark Rum Sauce, Vanilla Bean Ice Cream

GF - Gluten Free: During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten free.

DF - Dairy Free, V - Vegetarian

\*The Department of Public Health advises that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.

— wine list —

		<b>Glass</b>	<b>Bottle</b>
	<b>Sparkling Wine</b>		
2018	Domaine Carneros by Taittinger, Brut, Sonoma-Napa, California		75
N.V.	Wycliff, Brut, California	11	40
	<b>Moscato</b>		
N.V.	Caposaldo, I.G.T., Veneto, Italy	15	55
	<b>Pinot Gris</b>		
2017	Willakenzie Estate, Yamill-Carlton, Oregon		55
	<b>Pinot Grigio</b>		
2020	Casa Lunardi, Delle Venezie, Italy	15	55
	<b>Sauvignon Blanc</b>		
2020	Giesen, Marlborough, New Zealand	15	55
	<b>Riesling</b>		
2016	Chateau Ste. Michelle & Dr. Loosen, Eroica, Columbia Valley, California	17	65
	<b>Chardonnay</b>		
2017	Sanford, Founder's Vines, Sta. Rita Hills, California		65
2018	Starmont, Carneros, California	16	60
	<b>Rose</b>		
N.V.	Daou, Paso Robles, California	16	60

— wine list —

		<b>Glass</b>	<b>Bottle</b>
	<b>Red Sweet</b>		
N.V.	Tutto Mio, Emilia-Romagna, Italy	15	55
	<b>Pinot Noir</b>		
2020	Belle Glos, Clark & Telephone, Santa Maria Valley, California		90
2017	Patz & Hall, Sonoma Coast, California		75
2019	Sea Sun, Monterey-Solano-San Luis Obispo, California	15	55
2018	Twomey, Anderson Valley, Mendocino County, California		90
	<b>Merlot</b>		
2019	Duckhorn, Napa Valley, California		120
2018	St. Francis, Sonoma County, California	15	55
	<b>Cabernet Sauvignon</b>		
2019	Daou, Reserve, Paso Robles, California		90
2018	Substance, Cs, Columbia Valley, Washington	16	60
	<b>Zinfandel</b>		
2019	Rombauer, California		75
	<b>Red Blend</b>		
2020	Orin Swift, 8 Years in the Desert, Napa Valley, California		75
2019	The Prisoner, Unshackled, California	16	60