



SOUPS + SALADS

Seafood Chowder	12
Soup of the Night	10
Organic Quinoa Salad GF Macadamia Nut, Local Baby Kale, Maui Onion, Tomato, Puna Papaya Seed & Thyme Vinaigrette	16
Caesar Salad* Romaine, Torn Sour Dough Croutons, Parmesan Cheese	9
Add Grilled Chicken	6
Add Kauai Garlic Shrimp	7

FLATBREADS

Cheese or Pepperoni GF crust available upon request	14
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SMALL PLATES

White Wine Steamed Clams* GF	17
Garlic Butter, Tomato, Hamakua Mushroom, Island Portuguese Sausage	
Crispy Chinatown Pork Belly* GF Oven Roasted with Whiskey Plum Sauce	13

BURGER + SIDE

Marriott Burger Angus burger, cheddar cheese, bacon	18
Fried Chicken Sandwich* Grilled Pineapple, Sriracha Mayo, House Pickles with Waffle Fries	17
Yukon Waffle Fries Trio of House Ketchups	7

SWEETS

Cold Mango Soufflé	8
Chocolate Mousse Pie	10
Bubbies Mochi Ice Cream	9
<i>Please ask your server for tonight's seasonal flavors</i>	

AFTER-DINNER DRINKS

KBG Coffee <i>Amaretto, Bailey's, Macadamia Nut Liquor</i>	10
Taittinger <i>Reims France</i>	18
Constanta Cocktail <i>Knob Creek Bourbon, Kona Coffee Espresso Topped with Whipped Cream</i>	10

GF - Gluten Friendly

If you should have any concerns regarding food allergies, please alert your order taker prior to ordering
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A Service Charge of 18% will be added for parties of (6) or more guests