



STARTERS

Hawaiian Ahi Sashimi - 20

Edamame puree, spicy lychee water tossed Napa cabbage & bacon bits, wonton sticks, ginger emulsion, sweet soy

Grilled American Kobe & Seared Spiced Ahi - 26

Big Island's Kahua Ranch flat iron steak, fried carrots, sauce bourguignonne, Napa slaw, shiso emulsion, wasabi soy froth, pea shoots

Markea Blue Prawns - 16

Kula corn cake, marscapone & red bell pepper, matignon vegetables, Portuguese sausage gravy

Spiced Seared Ahi "Pizza" - 19

Fry bread, wasabi mayo, Napa cabbage and ginger slaw, pineapple avocado relish, shoyu

Tarte Flambée - 16

Crispy pizza dough, spiced crème fraîche, caramelized Maui onions, bacon bits, parmesan & mozzarella cheese, parsley

Cold Crab Cake - 19

Coconut soaked blue crab, toasted Hana banana bread, sweet soy, yuzu Hawaiian chili pepper froth

Crispy Calamari - 14

Roasted garlic aioli, spicy arrabiata marinara

SOUP AND SALADS

Maui Onion Soup - 12

Sourdough toast, gruyere cheese, crispy Maui onions

UpCountry Mixed Greens - 13

Wonton sticks, carrots, shallots, cilantro, mango jalapeno vinaigrette

Baby Blue Salad - 16

Iceberg blossom, bacon bits, Black River gorgonzola wedge, port wine & quince puree, anchovy gorgonzola dressing

Grilled Chicken & Green Papaya Salad - 18

Baby romaine, cucumber, carrots, sprouts, herbs, cashews, sweet & sour dressing

*For more family friendly items please ask for our keiki menu.
\$6.00 split charge for all entrees, 18% service charge for parties of 8 or more*

ENTREES

Small Kine Jerk Monchong - 28

Jasmine rice, cherry tomato & baby bok choy, mango relish, coconut broth

Painted Hills Natural Beef NY Strip Steak - 33

Aligot potatoes, spinach, Hamakua mushrooms, Bistro steak sauce

Macadamia Nut Crusted Lamb Loin - 32

Cooked sous-vide, creamy quinoa, grilled asparagus, golden raisin compote, hibiscus reduction

The Pasta Bowl - 28

*Choice of one pasta: penne or pappardelle
Choice of one sauce: grilled chicken with mushroom marsala sauce,
Markea prawns with crumbled Italian sausage and marinara,
mixed vegetables in alfredo, or cockles in a preserved lemon horseradish sauce*

Hana Bay Fish 'n Chips - 18

Tempura beer batter catch of the day, tartar sauce, french fries, side salad

Bistro Molokini's Surf & Turf Burger - 23

*American Kobe beef stuffed with jumbo prawns & garlicky cream cheese,
Monterey jack cheese, bbq french fries*

ROASTED IN OUR KIAWE-WOOD OVEN

Using locally grown kiawe (Maui mesquite) which is known for imparting tropical flavors and richness to the food

Kiawe Roasted King Fish with a Parsley Mustard Breading - 30

Potato wedge, braised burdock root, carrots, bronzed fennel, cockles, sauce marinère

Spiced Roasted Pork Tenderloin - 27

Caramelized onion risotto en cocotte, sunburst squash, vischy carrots, sauce soubise, balsamic reduction

Wood Oven Roasted Airline Chicken Breast - 28

Molokai sweet potato gratin, sherry wine reduction

PIZZAS AND FLATS

Spinach & Artichoke Flat - 16

Hummus, parmesan, mozzarella, roasted red bell peppers

Bistro Molokini Margherita Pizza - 15

Market fresh tomatoes, mozzarella, extra virgin olive oil, basil

Lobster Piadini - 22

Marinara, mozzarella, lobster salad, mixed greens, grilled corn and jicama slaw

Add a fried egg to any pizza for 2.50