

SIGNATURE COCKTAILS

- The Grand** Ron Zacapa 23yr Rum, Orange Curacao, Orgeat, Lime Juice, Pineapple Vanilla Foam **17**
- Shore Break** Tanqueray Gin, Falernum, Pineapple Juice, Lime Juice, Bikini Blonde Ale, Angostura Bitters **16**
- Where the Water Meets the Sky** London Dry Gin, Lavender Infused Coconut Water, Violette liqueur, Lemon **15**
- Haleakala Sunrise** Don Julio Blanco Tequila, Lemon Juice, BG Orgeat Syrup, Pineapple, Aperol Aperitivo Float **17**
- 'Awapuhi Sour** Bulleit Rye Whiskey, Angostura Bitters, BG Orgeat Syrup, Lemon Juice, Ginger Beer **17**
- Upcountry** Don Julio Reposado Tequila, Falernum, Lime Juice, Kiawe Strawberry Sauce **18**
- Fez Medina** Pimms No. 1, Zucca Amaro, Lemon Juice, Cardamom Ginger Syrup & Cucumber Cardamom Soda **16**
- Crater Manhattan** Bulleit Bourbon, Carpano Antica, Cocci Americano, Rotham Apricot Liqueur, Apricot Syrup **18**
- Plumeria Blossom** Ketel One Vodka, Triple Sec, Lime Juice, BG Grenadine, Cardamom **17**
- Tea Garden*** Hennessy VS Cognac, Earl Grey Tea Syrup, Lemon Juice, Pasteurized Egg White, Moët & Chandon Brut Champagne **19**

WINES BY THE GLASS

	glass
Prosecco, Zardetto , Treviso, Veneto, Italy NV	12
Sparkling Rosé, Lokelani , Maui, HI NV	14
Champagne, Taittinger , Brut, "La Francaise", Reims, France	23
Champagne, Veuve Clicquot , Brut, Reims, France	25
Pinot Grigio, Tiefenbrunner , Alto Adige, Italy 2015	12
Sauvignon Blanc, Clos Henri , "Petite Clos", Marlborough, NZ 2015	12
Sauvignon Blanc, Honig , Napa Valley, CA 2016	14
Chablis, JM Brocard , "Vau de Vey", 1er Cru, France 2014	22
Chardonnay, Chalk Hill , Sonoma Coast, CA 2015	15
Chardonnay, Far Niente , Napa Valley, CA 2015	25
Reisling, Dr. Hermann , Kabinett, Ürziger Würzgarten, Mosel, Germany 2015	16
Rosé, Ulupalakua , Maui, HI 2013	14
Pinot Noir, Willamette Vineyards , "Whole Cluster", Willamette, OR 2015	13
Pinot Noir, Ancien , Carneros, CA 2014	16
Syrah, Ulupalakua , Maui, HI 2013	16
Merlot, Swanson , "The Cygnet", Merlot, Napa Valley, CA 2012	14
Malbec, Norton, Reserva , Mendoza, Argentina 2013	13
Cabernet Sauvignon, Martin Ray , "Reserve", Napa Valley, CA 2014	18

BEER

- Beniaka Ale**, Coedo Brewery **14**
- Passion Fruit Cider**, Rekorderlig **11**
- Big Swell IPA**, Maui Brewing Co. **8**
- Bikini Blonde**, Maui Brewing Co. **8**
- Coconut Porter**, Maui Brewing Co. **8**
- Longboard Lager**, Kona Brewing Co. **8**

- White Rascal White Ale**, Avery Brewing Co. **8**
- Organic Amber Ale**, Eel River Brewing **8**
- IPA**, Lagunitas Brewing Co. **8**
- Glütiny Pale Ale**, New Belgium Brewing **8**
- Heineken**, Netherlands **8**
- Beck's Non-Alcoholic**, Germany **8**



APPETIZERS

- Hamachi Carpaccio*** Hawaiian Chili, Celery & Ginger Shave Ice **21** ☎
- Seasonal Ulu "Risotto"** Butternut, Truffle, Pecorino, Sage **12** ☎ ✓
- Kampachi Crudo*** Avocado, Smoked Ponzu, Mustard Oil **18**
- Marinated Tomatoes** Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses **16** ✓
- Ahi Tartare*** Shiso Leaf, Ginger Lime Vinaigrette, Soft Herbs **20** ☎
- Hearts of Palm & Beet Salad** Asian Pear, Blue Cheese, Nuts & Seeds, Greek Yogurt Dressing **20** ☎ ✓
- Hokkaido Scallops*** Canoe Plants, Radish, Truffle Vinaigrette **22** ☎
- Lacinato Kale & Fried Pig Ears*** Herbs, Red Onion, Jalapeño & Lime Vinaigrette **12**
- Spicy Beef*** Tropical Fruit Escabeche, Hoisin, Thai Basil **17**
- Fish & Poi*** Smoked Marlin Bacalao, Grilled Bread, Mint **16**
- Baby Butter Lettuce** Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil **14**
- Waipoli Greens** Aina Lani Farm Delectables, Meyer Lemon Vinaigrette, Shaved Radish **12** ☎ ✓
- Roasted Carrots & Radishes** Cinnamon Yogurt, Za'atar, Dates, Spicy Goat Cheese **12** ☎ ✓

ENTREES

- Seared Ahi*** Avocado, Amazu, Toasted Garlic, Farm Vegetables **38**
- 12 oz. NY Steak*** Loaded Potatoes, Grilled Broccolini, Maui Onion Demi **45** ☎
- 8 oz. Filet*** Kona Crab, Bacon & Spinach "Luau", Molokai Sweet Potato, Hawaiian Chili Butter **60** ☎
- Filet & Lobster*** Rosti Potato, Grilled Asparagus, Bernaise **80** ☎
- Crispy Mahi Mahi*** Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce **36** ☎
- Catch of the Day*** Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu **39**
- Domestic Rack Of Lamb*** Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots **40** ☎
- Roasted Puna Chicken** Wild Mushrooms, Kumu Farms Vegetables **24** ☎

FOR **Whole Roasted Fish*** Harissa, Manila Clams, Lop Chong, Sofrito, Cilantro **90** ☎

TWO **36oz Brandt Tomahawk Ribeye*** Shishito Peppers, Maui Onion, Herbs, Chermoula **95** ☎

SIDES

- Ulu "Risotto" 12** ☎ ✓ || **Forbidden Rice 9** ☎ || **Loaded Potatoes 12** ☎ || **Roasted Carrots 9** ☎ ✓ || **Bok Choy 9** ☎ ✓
- Fried Brussels Sprouts with Kim Chee Butter 9** || **Roasted Mushrooms 12** ☎ ✓ || **Molokai Sweet Potato 9** ☎ ✓
- Grilled Broccolini 11** ☎ ✓ || **Roasted Asparagus 12** ☎ ✓ || **Adobo Green Beans 9** ✓



☎ Gluten Free | ✓ Vegetarian | Parties of 8 or more are subject to an automatic 18% service charge. Some foods may be raw or under cooked or contain raw or uncooked ingredients. *Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

FARMERS

Mahalo to the local farmers and fisherman for their contribution to our menu and whose hard efforts help support the building of a sustainable Hawaii.