

- 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**

	glass
Prosecco, Zardetto , Treviso, Veneto, Italy NV	12
Sparkling Rosé, Lokelani , Maui, HI NV	14
Champagne, Veuve Clicquot , Brut, Reims, France	25
Pinot Grigio, Terlato , Colli Orientali, Friuli, Italy 2016	14
Sauvignon Blanc, Clos Henri , "Petite Clos", Marlborough, NZ 2016	12
Sauvignon Blanc, Honig , Napa Valley, CA 2016	14
Chablis, JM Brocard , "Vau de Vey", 1er Cru, France 2015	22
Chardonnay, Chalk Hill , Sonoma Coast, CA 2016	15
Chardonnay, Cakebread , Napa Valley, CA 2015	25
Reisling, Dr. Hermann , Kabinett, Ürziger Würzgarten, Mosel, Germany 2016	16
Rosé, Gassier , "Espirit", Provence, France 2016	13
Pinot Noir, Alexana , Willamette, OR	16
Pinot Noir, Ancien , Carneros, CA 2014	16
Syrah, Ulupalakua , Maui, HI 2013	16
Merlot, Swanson , "The Cygnet", Merlot, Napa Valley, CA 2013	14
Malbec, Norton , Reserva, Mendoza, Argentina 2013	13
Cabernet Sauvignon, Storypoint , Sonoma County, CA 2015	14
Cabernet Sauvignon, Conn Creek , Napa Valley, CA 2013	21



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** ☎
- Ahi Poke*** Shiso Leaf, Ginger Lime Vinaigrette, Soft Herbs, Taro Chips **20** ☎
- Seasonal Ulu "Risotto"** Butternut, Truffle, Parmesan **12** ☎ ✓
- Hokkaido Scallops*** Yuzu, Radish, Truffle Vinaigrette **22** ☎
- Sake Steamed Manila Clams*** Ginger, Green Onion, Shiso **22** ☎
- GAA Certified Sustainable Tiger Prawns*** Tomato & Horseradish Emulsion, Pickled Vegetables **28** ☎
- Spicy Beef*** Tropical Fruit Escabeche, Hoisin, Thai Basil **17**
- Marinated Tomatoes** Burrata, Smoked Kula Strawberry, Shallot Confit **16** ✓
- Kula Baby Beet & Surfing Goat Cheese** Spiced Candied Mac Nuts, Arugula **18** ☎ ✓
- Baby Butter Lettuce** Avocado, Surfing Goat Feta, Green Goddess, Tarragon **14**
- Waipoli Greens & Herbs** Asian Pear, Fennel, Citrus & Ginger Vinaigrette **12** ☎
- Roasted Carrots & Radishes** Cinnamon Yogurt, Za'atar, Dates, Spicy Goat Cheese **12** ☎ ✓

ENTREES

- 12 oz. NY Steak*** Loaded Potatoes, Grilled Broccoli, Maui Onion Bordelaise **45** ☎
- 8 oz. Filet*** Kona Crab, Bacon & Spinach "Luau", Rosti Potato, Red Wine Reduction **60** ☎
- Filet & Lobster*** Grilled Asparagus, Béarnaise, Kona Maine Lobster **80** ☎
- 36oz Brandt Tomahawk Ribeye*** Shishito Peppers, Maui Onion, Herbs, Chermoula **95** ☎
- HUMU All Natural Burger*** Brioche Bun, Caramelized Onions, Tomato Jam, Salsa Verde Frites **29**
Choice of: Surfing Goat Cheese II Blue Cheese II Triple Crème Brie
Add: Shaved Perigord Black Truffle **18** II Seared Foie Gras **15**
- Domestic Rack Of Lamb*** Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots **40** ☎
- Roasted Puna Chicken** Wild Mushrooms, Kumu Farms Vegetables **26** ☎
- Seared Ahi*** Avocado, Amazu, Toasted Garlic, Farm Vegetables **38**
- Crispy Mahi Mahi*** Forbidden Rice, Fried Brussels Sprouts, Jalapeño, Orange & Lychee Sauce **36** ☎
- Catch of the Day*** Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion **39** ☎

SIDES

- Forbidden Rice 9** ☎ || **Loaded Potatoes 12** ☎ || **Molokai Sweet Potato 9** ☎ ✓
- Fried Brussels Sprouts with Chili, Shallots & Lime 9** || **Roasted Mushrooms 12** ☎ ✓
- Roasted Carrots 9** ☎ ✓ || **Bok Choy 9** ☎ ✓ || **Grilled Broccoli 11** ☎ ✓ || **Roasted Asparagus 12** ☎

HUMUHUMU Keiki Dining Children five years and under may eat free when ordering off the keiki menu with a paid adult entree. The keiki menu is also available for children ages 6 through 12 years. Any child may order from the regular dining menu for ½ off of regular menu pricing. For more details just ask your server. Restrictions apply.



☎ 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.