

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

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



BEER

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

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

APPETIZERS

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

ENTREES

- 12 oz. NY Steak*** Loaded Potatoes, Grilled Broccoli, Maui Onion Bordelaise ☹
- 8 oz. Filet*** Kona Crab, Bacon & Spinach "Luau", Rosti Potato, Red Wine Reduction ☹
- Filet & Lobster*** Grilled Asparagus, Béarnaise, Kona Maine Lobster ☹
- HUMU All Natural Burger*** Brioche Bun, Caramelized Onions, Tomato Jam, Salsa Verde Frites
Choice of: Surfing Goat Cheese II Blue Cheese II Triple Crème Brie
Add: Shaved Périgord Black Truffle II Seared Foie Gras
- Domestic Rack Of Lamb*** Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots ☹
- 14oz Berkshire Pork Chop*** Black Truffle Shake & Bake, Pea Shoots, Surfing Goat Cheese, Caramelized Smoked Onions
- Roasted Puna Chicken** Wild Mushrooms, Kumu Farms Vegetables ☹
- Seared Ahi*** Avocado, Amazu, Toasted Garlic, Farm Vegetables
- Crispy Mahi Mahi*** Forbidden Rice, Fried Brussels Sprouts, Jalapeño, Orange & Lychee Sauce ☹
- Catch of the Day*** Coconut Rice, Baby Bok Choy, Tomato & Ginger Emulsion ☹

SIDES

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

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.