

bistro molokini

starters

Penn Cove Mussels & Manila Clams ^{GFR}
salami | white wine | dijon
garden herbs | sourdough

***Half Dozen Kualoa Oysters** ^{GF}
cocktail | mignonette | fresh horseradish

***Crudo** ^{GF}
ahi | yellowtail | heart of palm
red onion | thai chili | citrus

Crispy Calamari ^{GFR}
rock shrimp | sea asparagus
calabrian chile & piquillo marmalade

***Prime Beef Carpaccio** ^{GF}
truffle aioli | cured egg yolk | ricotta salata
pickled beets | salt & vinegar chips

Confit Chicken Wings ^{GF}
ginger chile sauce | scallion
cilantro | sesame seed

Charcuterie Board ^{GF}
marinated olives | fig mostarda
pineapple chutney | pickled vegetables
spicy mustard

salads

Hamakua Springs Bibb Lettuce ^{GF}
buttermilk dressing | tomato | red onion
bacon | avocado | garden herbs

Waipoli Baby Romaine ^{GFR}
prosciutto chip | parmigiano
focaccia breadcrumbs

Local Melon Salad ^{GF}
tahini yogurt | coppa | cucumber
micro basil | lime juice

Kurobuta Pork Chop ^{GF}
summer cassoulet | chorizo | tomato relish

***Bistro Burger** ^{GFR}
slab bacon | aged cheddar | heirloom tomato

Grilled Onaga ^{GF}
coal roasted eggplant | ratatouille
date marmalade

Braised Lamb Ragù
pappardelle | crumbled goat feta
saffron | bread crumbs

entrees

***Grilled 14 oz. Hanger Steak** ^{GF}
chimichurri | garlic roasted potatoes
lemon dressed arugula | parmigiano

Pan Seared North Atlantic Scallops ^{GF}
smoked beurre blanc | manilla clams
spring onion | cherry tomato

Fire Roasted Puna Chicken ^{GF}
pomme puree | asparagus | natural jus

Butter Poached Kona Lobster
spaghetti | calabrian chile | citrus | thai basil

pizzas

Fennel Sausage Pizza ^{GFR}
pomodoro | fire roasted onion
parmigiano reggiano

Hamakua Mushroom Pizza ^{GFR}
roasted garlic aioli | caramelized onion
blend cheese

Local Tomato Pizza ^{GFR}
shaved garlic | mozzarella | basil
ground parmigiano

Hot Soppresata Pizza ^{GFR}
pomodoro | smoked mozzarella
calabrian chile | local honey

Featured Local Farmers

Kula Country Farms | Kumu Farms
Aina Lani Farm | Surfing Goat Dairy
Ho Farms | Hamakua Spring Country Farms

GF - Gluten Free | GFR - Gluten Free on Request

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.