

bistro molokini

starters

Penn Cove Mussels & Manila Clams 20 ^{GFR}
salami | white wine | dijon
garden herbs | sourdough

***Ahi Poke Nachos 22**

crispy wontons | wasabi cream | maui onion
shishito peppers | sweet soy | spicy aioli

***Crudo 24** ^{GFR}

ahi | yellowtail | heart of palm
red onion | thai chili | citrus

Crispy Calamari 18

rock shrimp | sea asparagus
calabrian chile & piquillo marmalade

***Prime Beef Carpaccio 14** ^{GF}

truffle aioli | cured egg yolk | ricotta salata
pickled beets | salt & vinegar chips

Confit Chicken Wings 16 ^{GF}

ginger chile sauce | scallion
cilantro | sesame seed

Charcuterie Board 20 ^{GF}

assorted cured meats | marinated olives
fig mostarda | pineapple chutney
pickled vegetables | spicy mustard

salads

Hamakua Springs Bibb Lettuce 16 ^{GF}
buttermilk dressing | tomato | red onion
bacon | avocado | garden herbs

Waipoli Baby Romaine 16 ^{GFR}

prosciutto chip | parmigiano
focaccia breadcrumbs

Local Melon Salad 14 ^{GF}

tahini yogurt | cured coppa | cucumber
micro basil | lime juice

Kurobuta Pork Chop 34 ^{GF}

summer cassoulet | chorizo | tomato relish

***Bistro Burger 21** ^{GFR}

bacon | aged cheddar | heirloom tomato

Fresh Catch 36 ^{GF}

coal roasted eggplant puree
ratatouille | date marmalade

Lamb Ragu 32

egg pappardelle | crumbled goat feta
saffron | bread crumbs

entrees

***Grilled 14 oz. Hanger Steak 44** ^{GF}

chimichurri | garlic roasted potatoes
lemon dressed greens | parmigiano

Pan Seared North Atlantic Scallops 36 ^{GF}

smoked buerre blanc | manila clams
spring onion | cherry tomato

Fire Roasted Puna Chicken 28 ^{GF}

pomme puree | asparagus | natural jus

Butter Poached Kona Lobster 42

spaghetti | calabrian chile | citrus | thai basil

pizzas

Fennel Sausage Pizza 22 ^{GFR}

pomodoro | fire roasted onion
parmigiano reggiano

Hamakua Mushroom Pizza 24 ^{GFR}

roasted garlic aioli | caramelized onion
artisanal cheese

Local Tomato Pizza 20 ^{GF}

shaved garlic | mozzarella | basil
ground parmigiano

Hot Soppresata Pizza 22 ^{GFR}

pomodoro | smoked mozzarella
calabrian chile | local honey

sides 7

Jasmine Rice | Pomme Puree | Asparagus | Broccolini | French Fries

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.