

## PUPUS

### POKE TACOS\*

marinated raw ahi, avocado, maui onion, wasabi aioli 18

### PANKO CRUSTED CALAMARI STEAK

lemon & caper beurre blanc 15.5

### PEKING DUCK WINGS

hoisin orange glaze, crispy garlic, ginger cilantro pesto 15

### CRAB & MACADAMIA NUT WONTONS

soy and mustard dipping sauce 14.5

### KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 12

## FROM THE GARDEN

### PINEAPPLE & GREENS

maui gold pineapple, watermelon radish, shaved beet, waipoli greens, spiced mac nuts, goat cheese, crispy quinoa, yuzu herb vinaigrette 11

### SHRIMP AND QUINOA BOWL

cajun spiced shrimp, red quinoa, waipoli greens, kahuku corn, avocado, chipotle lime vinaigrette 19

### HULA CHICKEN CAESAR

all natural cajun chicken, waipoli romaine lettuce, foccacia croutons, ho farms grape tomatoes 16

### LOCALICIOUS

waipoli farms greens, sea asparagus, sweet ewa onion, hearts of palm, ho farms tomatoes, miso lime vinaigrette 11

## FROM THE RANCH

### CHEF'S BURGER & FRIES\*

makaweli 100% grass fed ground beef, smoked gouda, caramelized ewa onion, tomato marmalade, manoa butter lettuce, duroc bacon aioli 19

*vegetarian burger and gluten free bun available upon request*

### STEAK FRITES

kabayaki glazed rr ranch usda prime sirloin,\*  
handmade steak fries, sesame soy aioli 26

### KOREAN CHICKEN AND FARRO BOWL

crispy all natural chicken, waipoli greens, kimchee, watermelon radish, miso lime vinaigrette 17

## FRESH HAWAIIAN FISH

### FISH & CHIPS

hand dipped in kona longboard lager batter, liliko'i dipping sauce 20

### BAJA FISH TACOS

choice of cajun grilled or crispy battered, north shore corn & avocado relish, chipotle aioli, fresh tortilla chips and salsa 20

### FRESH FISH SANDWICH\*

waipoli butter lettuce, hau'ula tomatoes, tartar sauce 20

### COCONUT SEAFOOD CHOWDER

hawaiian fish, shrimp, scallop, kabocha, long beans, coconut cilantro broth 20

## LATE RISERS

### KAHUNA BURRITO

three eggs, kukui sausage co. chorizo, bacon, jack & cheddar cheese, avocado, chipotle cream, salsa 15.5

### LOCO MOCO

two eggs, pork fried rice, braised short rib, kalua pork, portuguese sausage, shiitake mushroom gravy 20

### TROPICAL PANCAKES

seasonal hawaiian grown fruit, toasted coconut, kula strawberry coulis, whipped mascarpone 16

### KAMA'AINA OMELET

ham, smoked bacon, portuguese sausage, cheddar, green onion 15

### LUMP CRAB & SPINACH BENEDICT

butter poached jumbo lump crab, spinach, jade pesto hollandaise 19

### TWO HAWAII FREE RANGE EGGS

choice of bacon, link sausage, portuguese sausage or spam, homestyle potatoes, toast 14.5

### STRAWBERRY MOCHI WAFFLE


kula strawberries, whipped mascarpone, manoa honey 15.5

### AVOCADO TOAST

la tour bakery multigrain bread, avocado, charred tomato, red onion, poached hawaii free range egg, waipoli greens, meyer lemon vinaigrette 12

with applewood bacon 15

with smoked salmon 19

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

\*Consuming raw or undercooked foods may increase your risk of foodborne illness.