

PUPUS

POKE TACOS*

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

COCONUT CRUSTED CALAMARI

macadamia nut slaw, thai cocktail sauce 15.5

SWEET SOY DUROC RIBS

pupu style with bonito, sesame, scallion, kabayaki sauce 14.5

CRAB & MACADAMIA NUT WONTONS

shoyu and mustard dipping sauce 14.5

KABOCHA PUMPKIN HUMMUS

watermelon radish, pickled hearts of palm, naan flatbread 11

FROM THE GARDEN

PINEAPPLE & GREENS

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

SHRIMP AND QUINOA BOWL

cajun spiced shrimp, red quinoa, nalo 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

nalo 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

 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.

FRESH HAWAIIAN FISH

FISH & CHIPS

hand dipped in kona longboard lager batter, lilikoi 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*

waipouli 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 19

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

STRAWBERRY MOCHI WAFFLE

kula strawberries, whipped mascarpone, manoa honey 15

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