



STARTERS

BURRATA

tapenade. tomato jam. arugula.
focaccia. 16

CALABRIAN CHILI GARLIC SHRIMP

parsley. lemon. grilled sourdough. 21

BARBECUE CHICKEN WINGS

balsamic barbecue sauce.
pickled vegetables. 18

QUIORA DIPS

hummus. olive tapenade.
ricotta. grilled naan. 18

POLPETONE

braised pork meatballs. pecorino.
tomato. grilled sourdough. 18

MEAT & CHEESE BOARD

daily selection.
traditional accompaniments. 28

BREAD

focaccia. naan. or sourdough. 3

PASTA

PORK PAPPARDELLE

whey braised pork. tomato. chili.
soft cheese. basil gremolata. 24

MUSHROOM PAPPARDELLE

roasted ali'i & maitake mushroom.
charred kale. pecorino. 21

SPAGHETTI

tomato sauce. caramelized onion.
garlic. herbs. ricotta salata. 21

ORECCHIETTE CARBONARA*

pancetta. parmesan.
egg. pecorino. 22

*consuming raw or undercooked
meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.
please notify your server of any food allergies.

LUNCH MENU

served 11:00 a.m. - 4:00 p.m.

SALADS

ARUGULA & KALE

red wine ricotta. fried black pepper.
marcona almond. red wine vinaigrette. 16

PANZANELLA

marinated tomatoes. cucumber. basil. pecorino. focaccia. shallot vinaigrette. 16

CAESAR*

crispy caper. cherry tomato. shaved parmesan. white anchovy. crouton. 14

ITALIAN COBB

romaine. radicchio. fried chickpea. pepperoncini. cherry tomato. cucumber.
red onion. parmesan. kalamata. egg. lemon vinaigrette. 19

CAPRESE

mozzarella. tomato. basil. arugula. balsamic. 16

ORECCHIETTE PASTA SALAD

arugula. parmesan. walnut crumble. ricotta. basil pesto. 18

add chicken. 8 | shrimp. 12 | fish. MP

SANDWICHES

all sandwiches come with choice of fries or salad

QUIORA CLUB*

porchetta. romaine. ho farms cherry tomato.
salsa verde. garlic aioli. sourdough. 27

MEATBALL SUB

pork meatballs. tomato sauce. arugula. burrata. roll. 27

MUSHROOM MELT

roasted ali'i & maitake mushrooms. provolone. sourdough. 24

PROSCIUTTO SANDWICH*

burrata. arugula. garlic aioli. white bread. 26

AVOCADO WRAP

radicchio. lemon. grilled naan. 24

FISH SANDWICH*

market fish. crema coriandolo. grilled naan. 26

'HERE & NOW' BURGER*

truffle boschetto. pancetta. caramelized onion.
arugula. tomato jam. brioche. 28

SPUMANTE

BISOL 'JEIO'
PROSECCO SUPERIORE
prosecco. veneto. italy. nv. 14

TAITTINGER CHAMPAGNE
'BRUT LA FRANCAISE'
champagne. france. nv. 25

BERA
brachetto. piedmont. italy. 2018. 15

BIANCO

DONNAFUGATA 'LIGHEA'
zibibbo. sicily. italy. 2018. 13

MICHELLE CHIARLO
'LE MARDI' ROERO ARNEIS
arneis. piedmont. italy. 2016. 11

INAMA SOAVE CLASSICO
garganega. veneto. italy. 2018. 12

CRAGGY RANGE 'TE MUNA'
sauvignon blanc.
matrinborough. new zealand. 2018. 14

DUTTON-GOLDFIELD
'DUTTON RANCH'
chardonnay.
sonoma. california. 2017. 24

ROSATO

TORMARESCA
'CALAFURIA'
rosé of negroamaro.
puglia. italy. 2018. 14

ROSSO

BRUNO GIACOSA
dolcetto. piedmont. italy. 2017. 16

PATERNOSTER
'SYNTHESI'
aglianico. basilicata. italy. 2015. 15

IL FAUNO
merlot+cabernet franc.
tuscany. italy. 2015. 17

MELVILLE ESTATE
pinot noir. sta. rita hills. california. 2016. 20

TOURNESOL
cabernet sauvignon.
napa valley. california. 2012. 25

COCKTAILS

MAI TAI –
TRADER VIC'S CLASSIC
el dorado 5yr rum. lime juice.
giffard's orgeat. cointreau. 15

KENTUCKY KISS
buffalo trace bourbon.
mint. strawberry. calamansi.
powdered sugar. 15

GUAVA LAVA
pau vodka. coconut. pineapple. house
made strawberry-guava. 15

HIBISCUS PISCO SOUR*
caravedo pisco. lemon. hibiscus.
egg white. orange bitters. 15

EL DIABLO
corazon reposado tequila.
ginger. crème de cassis.
lime. ginger beer. 16

KŌHANA TAI
kōhana 'kea' hawaiian rum agricole.
yuzu. giffard's orgeat. cointreau. 17

PARADISE CIDY
prickley pear cider.
banana liqueur. lime. 17

UNPRETTY
buffalo trace bourbon. cynar amaro.
lillet rouge. maple syrup.
black walnut bitters. 17

SMOKED ROOTS
el silencio mezcal. turmeric agave.
fresh ginger. yuzu. 17

BARRELL AGED
NEGRONI
bols genever. carpano antica.
punt e mes. campari.
barrel aged for 3 months. 21

SEASONAL
APEROL SPRITZ
seasonally infused aperol.
prosecco. soda. 16

LILIKOI BELLINI
passionfruit. peach. prosecco. 16

LA DOLCE VITA!
pau vodka. lemon.
st. german elderflower liqueur.
seasonal sorbetto. 15

KAFFIR KOLLINS
hayman's old tom gin.
kaffir lime. cucumber. soda. 16

DRAFT

INDIA PALE ALE
waikiki brewing co.
'skinny jeans ipa'. 9

HEFEWEISEN
waikiki brewing co.
'hana hou hefe'. 9

BLONDE ALE
waikiki brewing co.
'aloha blonde ale'. 9

CIDER
paradise ciders.
'prickly pearaidse'. 9

BOTTLES & CANS

LITE LAGER
miller lite.
milwaukee. wisconsin. 6

LAGER
peroni. vigevano. italy. 6

RICE LAGER
koshihikari echigo.
niigata. japan. 11

HEFEWEISSEN
aying. 'brauweisse'.
aying. germany. 10

INDIA PALE ALE
belching beaver. 'deftones ipa'.
san diego. california. 10

STOUT
samuel smith. 'chocolate stout'.
tadcaster. england. 10

BELGIAN STRONG ALE
big island brewhaus.
'golden sabbath'.
big island. hawaii. 14

NON-ALCOHOLIC

LYCHEE "SANGRIA"
white cranberry. strawberry. 11

STRAWBERRY
LEMONADE
pineapple. mint. soda. 11

CUCUMBER PRESS
grapefruit. lime. soda. 10

PASSIONFRUIT POP
lilikoi. peach. shiso. soda. 12

CITRON VERT COOLER
kaffir lime. yuzu. soda. 12



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tapenade. tomato jam.
arugula. focaccia. 16

CALABRIAN CHILI GARLIC SHRIMP

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balsamic barbecue sauce.
pickled vegetables. 18

QUIORA DIPS

hummus. olive tapenade.
ricotta. grilled naan. 18

POLPETONE

braised pork meatballs. pecorino. tomato.
grilled sourdough. 18

MEAT & CHEESE BOARD

daily selection.
traditional accompaniments. 28

BREAD

naan. focaccia. or sourdough. 3

SALADS

ARUGULA & KALE

red wine ricotta. fried black pepper.
marcona almond. red wine vinaigrette. 16

PANZANELLA

marinated tomato. cucumber. basil. pecorino.
shallot vinaigrette. 16

CAESAR*

shaved parmesan. white anchovy.
crispy caper. tomato. crouton. 14

CAPRESE

mozzarella. tomato. basil. arugula.
balsamic. 16

add chicken. 8 | shrimp. 12 | fish. MP

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meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.

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DINNER MENU

served 4:00 p.m. - 9:00 p.m.

PASTA

PORK PAPPARDELLE

whey braised pork. tomato. chili. soft cheese. basil gremolata. 24 | 37

MUSHROOM PAPPARDELLE

roasted ali'i & maitake mushroom. charred kale. pecorino. 21 | 34

SPAGHETTI

tomato sauce. caramelized onion. garlic. herbs. ricotta salata. 21 | 34

ORECCHIETTI CARBONARA*

pancetta. parmesan. egg. pecorino. 22 | 35

PUMPKIN MEZZALUNA

roasted almond. black pepper. aged balsamic. 22 | 35

CHICKEN STROZZAPRETI

radicchio. parmesan. sherry. 23 | 36

CRAB SPAGHETTI

black pepper. butter. lemon. 27 | 39

SQUID INK TAGLIATELLE

shrimp. braised tomato. green olive. 24 | 37

ENTRÉE PLATE

KING SALMON*

fregula. tomato. cucumber. arugula.
parsley. garlic. thyme. lemon vinaigrette. 38

BRAISED BEEF*

polenta. charred carrot. gremolata. 48

ROASTED MAITAKE MUSHROOMS

polenta. arugula. peperonata. 31

'HERE & NOW' BURGER*

truffle boschetto. pancetta. caramelized onion. arugula.
tomato jam. brioche. choice of 2 sides. 35

TO SHARE

serves two.

DAILY PORK

gremolata. 55

WHOLE FISH*

lemon caper butter. MP

HOUSE CUT STEAK*

salsa verde. garlic aioli. 68

SIDES

ROASTED MUSHROOMS garlic. thyme. 7

KAHUKU CORN black pepper. ricotta salata. 7

COUNTRY POTATOES pickled onion. caper. 7

GARLIC FRIES parmesan. parsley. 7

GREENS SALAD red wine vinaigrette. 7

POLENTA parmesan. pecorino. 7

CHARRED BROCCOLINI calabrian chili. garlic. lemon. 7

SPUMANTE

BISOL 'JEIO'
PROSECCO SUPERIORE
prosecco. veneto. italy. nv. 14

TAITTINGER CHAMPAGNE
'BRUT LA FRANCAISE'
champagne. france. nv. 25

BERA
brachetto. piedmont. italy. 2018. 15

BIANCO

DONNAFUGATA 'LIGHEA'
zibibbo. sicily. italy. 2018. 13

MICHELLE CHIARLO
'LE MARDI' ROERO ARNEIS
arneis. piedmont. italy. 2016. 11

INAMA SOAVE CLASSICO
garganega. veneto. italy. 2018. 12

CRAGGY RANGE 'TE MUNA'
sauvignon blanc.
matrinborough. new zealand. 2018. 14

DUTTON-GOLDFIELD
'DUTTON RANCH'
chardonnay.
sonoma. california. 2017. 24

ROSATO

TORMARESCA
'CALAFURIA'
rosé of negroamaro.
puglia. italy. 2018. 14

ROSSO

BRUNO GIACOSA
dolcetto. piedmont. italy. 2017. 16

PATERNOSTER
'SYNTHESI'
aglianico. basilicata. italy. 2015. 15

IL FAUNO
merlot+cabernet franc.
tuscany. italy. 2015. 17

MELVILLE ESTATE
pinot noir. sta. rita hills. california. 2016. 20

TOURNESOL
cabernet sauvignon.
napa valley. california. 2012. 25

COCKTAILS

MAI TAI –
TRADER VIC'S CLASSIC
el dorado 5yr rum. lime juice.
giffard's orgeat. cointreau. 15

KENTUCKY KISS
buffalo trace bourbon.
mint. strawberry. calamansi.
powdered sugar. 15

GUAVA LAVA
pau vodka. coconut. pineapple.
house made strawberry-guava. 15

HIBISCUS PISCO SOUR*
caravedo pisco. lemon. hibiscus.
egg white. orange bitters. 15

EL DIABLO
corazon reposado tequila.
ginger. crème de cassis.
lime. ginger beer. 16

KŌHANA TAI
kōhana 'kea' hawaiian rum agricole.
yuzu. giffard's orgeat. cointreau. 17

PARADISE CIDY
prickley pear cider.
banana liqueur. lime. 17

UNPRETTY
buffalo trace bourbon. cynar amaro.
lillet rouge. maple syrup.
black walnut bitters. 17

SMOKED ROOTS
el silencio mezcal. turmeric agave.
fresh ginger. yuzu. 17

BARRELL AGED
NEGRONI
bols genever. carpano antica.
punt e mes. campari.
barrel aged for 3 months. 21

SEASONAL
APEROL SPRITZ
seasonally infused aperol.
prosecco. soda. 16

LILIKOI BELLINI
passionfruit. peach. prosecco. 16

LA DOLCE VITA!
pau vodka. lemon.
st. germain elderflower liqueur.
seasonal sorbetto. 15

KAFFIR KOLLINS
hayman's old tom gin.
kaffir lime. cucumber. soda. 16

DRAFT

INDIA PALE ALE
waikiki brewing co.
'skinny jeans ipa'. 9

HEFEWEISEN
waikiki brewing co.
'hana hou hefe'. 9

BLONDE ALE
waikiki brewing co.
'aloha blonde ale'. 9

CIDER
paradise ciders.
'prickly pearaidse'. 9

BOTTLES & CANS

LITE LAGER
miller lite.
milwaukee. wisconsin. 6

LAGER
peroni. vigevano. italy. 6

RICE LAGER
koshihikari echigo.
niigata. japan. 11

HEFEWEISSEN
aying. 'brauweisse'.
aying. germany. 10

INDIA PALE ALE
belching beaver. 'deftones ipa'.
san diego. california. 10

STOUT
samuel smith. 'chocolate stout'.
tadcaster. england. 10

BELGIAN STRONG ALE
big island brewhaus.
'golden sabbath'.
big island. hawaii. 14

NON-ALCOHOLIC

LYCHEE "SANGRIA"
white cranberry. strawberry. 11

STRAWBERRY
LEMONADE
pineapple. mint. soda. 11

CUCUMBER PRESS
grapefruit. lime. soda. 10

PASSIONFRUIT POP
lilikoi. peach. shiso. soda. 12

CITRON VERT COOLER
kaffir lime. yuzu. soda. 12



VEGAN LUNCH

served 11:00 a.m. - 4:00 p.m.

STARTERS

VEGAN DIPS

hummus. salsa verde. foccacia. 18

ROASTED MUSHROOM

ali'i & maitake mushrooms. sourdough. 18

add an order of bread or sauce. 3

SALADS

ARUGULA & KALE

fried black pepper. marcona almond. red wine vinaigrette. 16

PANZANELLA

marinated tomatoes. cucumber. basil. focaccia. shallot vinaigrette. 16

ITALIAN COBB

romaine. radicchio. fried chickpea. pepperoncini. cherry tomato.
cucumber. red onion. kalamata. lemon vinaigrette. 19

SANDWICHES

all sandwiches come with choice of fries or salad

AVOCADO TOAST

radicchio. lemon. sourdough. 24

VEGAN "CLUB"

avocado. peperonata. hummus. romaine.
ho farms cherry tomato. sourdough. 24

PASTA

MUSHROOM ORECCHIETTE

roasted ali'i & maitake mushroom.
charred kale. 21

SAN MARZANO

tomato sauce. caramelized onion.
garlic. herbs. 21

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SPUMANTE

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PROSECCO SUPERIORE
prosecco. veneto. italy. nv. 14

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'BRUT LA FRANCAISE'
champagne. france. nv. 25

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brachetto. piedmont. italy. 2018. 15

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zibibbo. sicily. italy. 2018. 13

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giffard's orgeat. cointreau. 15

KENTUCKY KISS
buffalo trace bourbon.
mint. strawberry. calamansi.
powdered sugar. 15

GUAVA LAVA
pau vodka. coconut. pineapple.
house made strawberry-guava. 15

HIBISCUS PISCO SOUR*
caravedo pisco. lemon. hibiscus.
egg white. orange bitters. 15

EL DIABLO
corazon reposado tequila.
ginge. crème de cassis.
lime. ginger beer. 16

KŌHANA TAI
kōhana 'kea' hawaiian rum agricole.
yuzu. giffard's orgeat. cointreau. 17

PARADISE CIDY
prickley pear cider.
banana liqueur. lime. 17

UNPRETTY
buffalo trace bourbon. cynar amaro.
lillet rouge. maple syrup.
black walnut bitters. 17

SMOKED ROOTS
el silencio mezcal. turmeric agave.
fresh ginger. yuzu. 17

BARRELL AGED
NEGRONI
bols genever. carpano antica.
punt e mes. campari.
barrel aged for 3 months. 21

SEASONAL
APEROL SPRITZ
seasonally infused aperol.
prosecco. soda. 16

LILIKOI BELLINI
passionfruit. peach. prosecco. 16

LA DOLCE VITA!
pau vodka. lemon.
st. german elderflower liqueur.
seasonal sorbetto. 15

KAFFIR KOLLINS
hayman's old tom gin.
kaffir lime. cucumber. soda. 16

DRAFT

INDIA PALE ALE
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'skinny jeans ipa'. 9

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milwaukee. wisconsin. 6

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peroni. vigevano. italy. 6

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samuel smith. 'chocolate stout'.
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big island brewhaus.
'golden sabbath'.
big island. hawaii. 14

NON-ALCOHOLIC

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VEGAN MENU

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VEGAN DIPS

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ROASTED MUSHROOMS

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BREAD

focaccia or sourdough. 3

SALADS

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charred kale. 21 | 34

SAN MARZANO

tomato sauce. caramelized onion.
garlic. herbs. 21 | 34

STROZZAPRETI

pumpkin. roasted almond.
black pepper. aged balsamic. 22 | 35

ENTRÉE PLATE

GRILLED AVOCADO

fregula. tomato. cucumber. arugula.
parsley. garlic. thyme. lemon vinaigrette. 31

ROASTED MAITAKE MUSHROOMS

polenta. arugula. peperonata. 31

SIDES

ROASTED MUSHROOMS garlic. thyme. 7

KAHUKU CORN black pepper. 7

COUNTRY POTATOES pickled onion. caper. 7

GARLIC FRIES parsley. 7

GREENS SALAD red wine vinaigrette. 7

CREAMY POLENTA 7

CHARRED BROCCOLINI calabrian chili. garlic. lemon. 7

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peroni. vigevano. italy. 6

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grapefruit. lime. soda. 10

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lilikoi. peach. shiso. soda. 12

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kaffir lime. yuzu. soda. 12



GLUTEN FREE

served 11:00 a.m. - 4:00 p.m.

STARTERS

BURRATA

tapenade. tomato jam. arugula.
gluten free toast. 16

CALABRIAN CHILI GARLIC SHRIMP

parsley. lemon. gluten free toast. 21

QUIORA DIPS

hummus. ricotta. olive tapenade.
gluten free toast. 18

MEAT & CHEESE BOARD

daily selection.
traditional accompaniments. 28

MUSHROOM MELT

roasted ali'i & maitake mushrooms. provolone.
gluten free toast. 24

BREAD

gluten free toast. 3

GLUTEN FREE PASTA

WHEY BRAISED PORK

tomato. chili. soft cheese.
basil gremolata. 24

LOCAL MUSHROOM

ali'i & maitake mushroom.
charred kale. pecorino. 21

SAN MARZANO

tomato sauce. caramelized onion.
garlic. herbs. ricotta salata. 21

CARBONARA*

pancetta. parmesan.
egg. pecorino. 22

SALADS

ARUGULA & KALE

red wine ricotta. fried black pepper.
marcona almond. red wine vinaigrette. 16

ITALIAN COBB

romaine. radicchio. pepperoncini. cherry tomato.
cucumber. red onion. parmesan.
kalamata. egg. lemon vinaigrette. 19

CAPRESE

mozzarella. tomato. basil. arugula. balsamic. 16

add chicken. 8 | shrimp. 12 | fish. MP

SANDWICHES

all sandwiches are served
on gluten free toast with a side salad

QUIORA CLUB*

porchetta. romaine. ho farms cherry tomato.
salsa verde. garlic aioli. 27

PROSCIUTTO SANDWICH*

burrata. arugula. garlic aioli. 26

AVOCADO TOAST

radicchio. lemon. 24

'HERE & NOW' BURGER*

truffle boschetto. pancetta. caramelized onion.
arugula. tomato jam. 28

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.
please notify your server of any food allergies.

SPUMANTE

BISOL 'JEIO'
PROSECCO SUPERIORE
prosecco. veneto. italy. nv. 14

TAITTINGER
'BRUT LA FRANCAISE'
champagne. france. nv. 25

BERA
brachetto. piedmont. italy. 2018. 15

BIANCO

DONNAFUGATA 'LIGHEA'
zibibbo. sicily. italy. 2018. 13

MICHELLE CHIARLO
'LE MARDI' ROERO ARNEIS
arneis. piedmont. italy. 2016. 11

INAMA SOAVE CLASSICO
garganega. veneto. italy. 2018. 12

CRAGGY RANGE
'TE MUNA'
sauvignon blanc.
matrinborough. new zealand. 2018. 14

DUTTON-GOLDFIELD
'DUTTON RANCH'
chardonnay.
sonoma. california. 2017. 24

ROSATO

TORMARESCA
'CALAFURIA'
rosé of negroamaro.
puglia. italy. 2018. 14

ROSSO

BRUNO GIACOSA
dolcetto. piedmont. italy. 2017. 16

PATERNOSTER
'SYNTHESI'
aglianico. basilicata. italy. 2015. 15

IL FAUNO
merlot+cabernet franc.
tuscany. italy. 2015. 17

MELVILLE ESTATE
pinot noir. sta. rita hills. california. 2016. 20

TOURNESOL
cabernet sauvignon.
napa valley. california. 2012. 25

COCKTAILS

MAI TAI –
TRADER VIC'S CLASSIC
el dorado 5yr rum. lime juice.
giffard's orgeat. cointreau. 15

KENTUCKY KISS
buffalo trace bourbon.
mint. strawberry. calamansi.
powdered sugar. 15

GUAVA LAVA
pau vodka. coconut. pineapple. 15

HIBISCUS PISCO SOUR*
caravedo pisco. lemon. hibiscus.
egg white. orange bitters. 15

EL DIABLO
corazon reposado tequila.
ginger. crème de cassis.
lime. ginger beer. 16

KŌHANA TAI
kōhana 'kea' hawaiian rum agricole.
yuzu. giffard's orgeat. cointreau. 17

PARADISE CIDY
prickley pear cider.
banana liqueur. lime. 17

UNPRETTY
buffalo trace bourbon. cynar amaro.
lillet rouge. maple syrup.
black walnut bitters. 17

SMOKED ROOTS
el silencio mezcal. turmeric agave.
fresh ginger. yuzu. 17

BARRELL AGED
NEGRONI
bols genever. carpano antica.
punt e mes. campari.
barrel aged for 3 months. 21

SEASONAL
APEROL SPRITZ
seasonally infused aperol.
prosecco. soda. 16

LILIKOI BELLINI 16
passionfruit. peach. prosecco. 16

LA DOLCE VITA!
pau vodka. lemon.
st. germain elderflower liqueur.
seasonal sorbetto. 15

KAFFIR KOLLINS
hayman's old tom gin.
kaffir lime. cucumber. soda. 16

DRAFT

INDIA PALE ALE
waikiki brewing co.
'skinny jeans ipa'. 9

HEFEWEISEN
waikiki brewing co.
'hana hou hefe'. 9

BLONDE ALE
waikiki brewing co.
'aloha blonde ale'. 9

CIDER
paradise ciders.
'prickly pearaidse'. 9

BOTTLES & CANS

LITE LAGER
miller lite.
milwaukee. wisconsin. 6

LAGER
peroni. vigevano. italy. 6

RICE LAGER
koshihikari echigo.
niigata. japan. 11

HEFEWEISSEN
aying. 'brauweisse'.
aying. germany. 10

INDIA PALE ALE
belching beaver. 'deftones ipa'.
san diego. california. 10

STOUT
samuel smith. 'chocolate stout'.
tadcaster. england. 10

BELGIAN STRONG ALE
big island brewhaus.
'golden sabbath'.
big island. hawaii. 14

NON-ALCOHOLIC

LYCHEE "SANGRIA"
white cranberry. strawberry. 11

STRAWBERRY
LEMONADE
pineapple. mint. soda. 11

CUCUMBER PRESS
grapefruit. lime. soda. 10

PASSIONFRUIT POP
lilikoi. peach. shiso. soda. 12

CITRON VERT COOLER
kaffir lime. yuzu. soda. 12



STARTERS

BURRATA

tapenade. tomato jam. arugula.
gluten free toast. 16

CALABRIAN CHILI GARLIC SHRIMP

parsley. lemon. gluten free toast. 21

QUIORA DIPS

hummus. ricotta. olive tapenade.
gluten free toast. 18

MEAT & CHEESE BOARD

daily selection.
traditional accompaniments. 28

BREAD

gluten free toast. 3

SALADS

ARUGULA & KALE

red wine ricotta. fried black pepper.
marcona almonds. red wine vinaigrette. 16

CAPRESE

mozzarella. tomato. basil. arugula. balsamic.
16

add chicken. 8 | shrimp. 12 | fish. MP

SIDES

ROASTED MUSHROOMS

garlic. thyme. 7

GREENS SALAD

red wine vinaigrette. 7

POLENTA

parmesan. pecorino. 7

CHARRED BROCCOLINI

calabrian chili. garlic. lemon. 7

GLUTEN FREE

served 4:00 p.m. - 9:00 p.m.

GLUTEN FREE PASTA

WHEY BRAISED PORK

tomato. chili. soft cheese. basil gremolata. 24 | 37

LOCAL MUSHROOM

roasted ali'i & maitake mushroom. charred kale. pecorino. 21 | 34

SAN MARZANO

tomato sauce. caramelized onion. garlic. herbs. ricotta salata. 21 | 34

CARBONARA*

pancetta. parmesan. egg. pecorino. 22 | 35

ROASTED PUMPKIN

roasted almond. black pepper. aged balsamic. 22 | 35

BRAISED CHICKEN

radicchio. parmesan. sherry. 23 | 36

KAUAI SHRIMP

shrimp. braised tomato. green olive. 24 | 37

ENTRÉE PLATE

KING SALMON*

tomato. cucumber. arugula.
parsley. garlic. thyme. lemon vinaigrette. 38

BRAISED BEEF*

polenta. charred carrot. gremolata. 48

ROASTED MAITAKE MUSHROOMS

polenta. arugula. peperonata. 31

'HERE & NOW' BURGER*

truffle boschetto. pancetta. caramelized onion. arugula. tomato jam. gluten
free toast. choice of 2 sides. 35

TO SHARE

serves two.

DAILY PORK

gremolata. 55

WHOLE FISH*

lemon caper butter. MP

HOUSE CUT STEAK*

salsa verde. garlic aioli. 68

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powdered sugar. 15

GUAVA LAVA
pau vodka. coconut. pineapple.
house made strawberry-guava. 15

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caravedo pisco. lemon. hibiscus.
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