



## PUPU

### Fresh Shucked Oysters – 14

chili h2o, smoked shoyu, jalapeño, lemon, Makaha Mountain Farms microgreens

### Blistered Shishito Peppers – 14

furikake, puffed rice, wasabi peas, umami aioli

### Lechon Style Brussels – 13

Ho Farms tomato, sweet onion, crispy pipikaula, patis vinaigrette

### Manila Clams – 19

garlic, lemongrass, jalapeño, grilled shokupan

### Soy-Glazed Mango Habanero Wings – 17

li hing mui mango, arare

### Sticky Ribs – 19

Korean glaze, toasted sesame seeds, crispy shallots, namul

### Hand-cut Fries (V, GF) – 10

roasted garlic aioli

### Ali'i Mushroom Pizza (V) – 15

Hamakua Farms ali'i mushrooms, MA'O Organic Farms arugula, garlic confit, five-cheese blend, Sweet Land Farm gouda, preserved lemon rind, white truffle oil

### Scallion Bread (V) – 12

ginger scallion butter, Parmesan cheese, gochugaru, 'alaea salt

## PLATES

### Mahi'ai Cobb (GF) – 18

MA'O Organic Farms sassy mix, avocado, Ho Farms tomato, Sweet Land Farm feta, 7-minute egg, lardon, papaya seed vinaigrette

+ grilled chicken (GF) – 6

+ furikake salmon or fresh catch of the day (GF) – 7

### Anykine Crunch Salad – 16

Chinese & red cabbage, edamame, roasted peanuts, furikake mochi crunch, Crown Noodle won ton pi, wasabi soy vinaigrette

+ grilled chicken (GF) – 6

+ furikake salmon or fresh catch of the day (GF) – 7

### Half Pound House Burger – 20

Honolulu Meat Co. local beef patty, MA'O Organic Farms sassy mix, Sweet Land Farm gouda, onion and cremini mushroom marmalade, roasted garlic aioli, The Patisserie potato bun, hand-cut fries

+ substitute Beyond Burger® patty (V+, GF) – 2

### Small Kine Farms Mushroom Sando (V) – 17

charred Small Kine Farms portobello, sticky kalbi glaze, Sugarland Growers cabbage, roasted garlic aioli, The Patisserie potato bun, hand-cut fries

### Fresh Local Ahi Burger – 18

fresh local lomi ahi patty, MA'O Organic Farms sassy mix, crispy onion, The Patisserie potato bun, hand-cut fries, three chili aioli

### Spicy Garlic Noodles – 17

Crown Noodle fresh Okinawan soba, spicy sambal butter, secret garlic sauce, 7-minute egg, scallions

### Mochiko Crusted Ahi Belly – 19

chili h2o, Ho Farms tomato, shio koji ponzu, garlic rice

### Braised Short Rib Loco Moco – 21

Waiialua Fresh egg, short rib pan gravy, crispy onion, rice

### Fish 'n' Chips – MP

Kona Brewing Co. beer battered fresh catch, hand-cut fries, yuzu tartar sauce

### Makai Bowl (GF) – 28

Manila clams, mussels, shrimp, fresh catch, garlic lemongrass broth, garlic rice

### Crispy Confit Chicken – 23

Vietnamese marinade, garlic rice, MA'O Organic Farms sassy mix, nuoc cham, crispy garlic

### Pulehu Steak Frites – MP

12oz ribeye, hand-cut fries, blistered shishito peppers, chimichurri

### Crispy Whole Fish – MP

spicy black bean pan sauce, mahi'ai vegetables, garlic rice, crispy shallots, cilantro

## SIDES

### Mahi'ai Vegetables – 10

shoyu, oyster sauce, sesame, crushed chili flakes

### MA'O Organic Farms Sassy Mix (V+, GF) – 11

candied Mauna Loa macadamia nuts, papaya seed vinaigrette

### Rice (V+, GF) – 2

### Garlic Rice (V+, GF) – 4

A GRATUITY OF 18% WILL BE CHARGED TO PARTIES OF 6 OR MORE

(GF) = GLUTEN FREE (V) = VEGETARIAN (V+) = VEGAN

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU ITEMS ARE COOKED IN THE SAME KITCHEN AND DRINKS ARE PREPARED IN A SHARED BAR AND THEREFORE MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, MILK, EGGS, PEANUTS, FISH, SHELLFISH, SOY, SESAME, AND TREE NUTS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

## CRAFT COCKTAILS

### Papaya Margarita – 14

Jose Cuervo traditional 100% agave, Tequila Rose, Aperol, house-made fresh papaya & lemon sour

### Humuhumunukunukuapua'a – 14

Botanist gin, Giffard orgeat, fresh lemon, fresh pineapple, Peychaud's bitters

### Green Coconut – 14

Kula toasted coconut rum, fresh mint, fresh lime juice, pressed coconut water, crème de coco

### Hibiscus Mule – 14

Pau vodka, St. Germain, hibiscus, lemon, ginger beer

### Mahi'ai Old Fashioned – 15

Old Pali Road whiskey, Jameson Caskmates stout edition, Angostura bitters

### Calamansi Pineapple Sour – 14

Jameson Caskmates ipa, house-made calamansi pineapple sour

### Second City Cup – 14

Pimm's no. 1 gin liqueur, fresh orange, lemon, strawberry and cucumber, Liquid Alchemist ginger elixir, house-made agave lemon-limeade

### Espresso Martini – 14

chilled espresso, Kō Hana Kokoleka rum, condensed milk

## LOCAL DRAFTS

Aloha Beer Co. Red Zeppelin – 9

Aloha Beer Co. Queen Street Pilsner – 9

Beer Lab HI Omakase – 12

Hana Koa Roof Top Pale Ale – 10

Hana Koa Seasonal – 11

Honolulu Beerworks El Guapo – 9

Honolulu Beerworks Kewalo Cream Ale – 9

Kona Brewing Co. Big Wave – 9

Maui Brewing Co. Big Swell IPA – 9

Ola Brew Ma'a – 8

Waikiki Brewing Co. Craft Light – 8

## BOTTLED BREWS

Bud Light, Miller Lite – 6

Corona Light, Heineken, Heineken Light – 7

Maui Brewing Co. Coconut Porter – 10

Maui Seltzer – 9

Paradise Ciders – 10

## SPARKLING WINE

Villa Sandi "Il Fresco" Prosecco – 12/40

## WHITE WINE

Echo Bay Sauvignon Blanc – 13/50

Broadside Chardonnay – 13/45

## RED WINE

Nielson Pinot Noir – 13/45

Bonanza Cabernet Sauvignon – 14/50

## COFFEE

Fresh Brewed Local Coffee – 4.25

Decaf Fresh Brewed Local Coffee – 4.25

Americano – 4.25

Cappuccino – 5.5

Espresso – 3 / dbl 3.25

Latte – 5.25

Ube Condensed Milk Latte – 6.25

Pandan Condensed Milk Latte – 6.25

Dirty Chai Latte – 7.5

Matcha Latte – 5.5

Hot Chocolate – 4.25

**Flavors:** caramel, chai, coconut, dark chocolate, hazelnut, macadamia nut, vanilla, white chocolate

**Dairy:** whole, half & half, skim

**Vegan Dairy Alt.:** almond, coconut, oat, soy – 2

**Sweeteners:** agave, honey, raw cane sugar, stevia

## HOT TEA

Green Tea – 3

Island Breakfast – 3

Hibiscus Bliss – 3

Mint Mamaki (caffeine free) – 3

## ICED TEA

Iced Passion Fruit Black Tea (unsweetened) – 3.25

Iced Mint Mamaki Green Tea (unsweetened) – 3.25

Mahi'ai Sweet Tea – 4.5

Mint & Melon Iced Green Tea – 4.5

Plantation Iced Tea – 4.5

## FRESH JUICE

Melemele – 8.5

pineapple, orange, green apple

'Ōma'oma'o – 8.5

kale, cucumber, pineapple

'Ula'ula – 8.5

red apple, beet, carrot

Pineapple or Orange – 7.5

## FRESH LEMONADES

Classic Lemonade – 6

Hibiscus Strawberry Lemonade – 6

Lychee Lemonade – 6

+ add li hing

## SODA & WATERS

Coke, Sprite, Diet Coke, Root Beer, Ginger Ale, Fruit Punch – 3

Hawaii Volcanic Still (750ml) – 8

Hawaii Volcanic Sparkling (750ml) – 8

## PAU HANA

EVERYDAY FROM 2PM – 5PM

Craft Cocktails – 3 off

Local Draft Beers – 2 off

Wine by the Glass – 3 off

