

PUPU

Fresh Shucked Oysters – 12

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

Blistered Shishito Peppers – 12

furikake, puffed rice, wasabi peas, umami aioli

Lechon Style Brussels – 11

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

Manila Clams – 17

garlic, lemongrass, jalapeño, grilled shokupan

Soy-Glazed Mango Habanero Wings – 15

li hing mui mango, arare

Sticky Ribs – 17

Korean glaze, toasted sesame seeds, crispy shallots, namul

Hand-cut Fries (V, GF) – 8

roasted garlic aioli

Ali'i Mushroom Pizza (V) – 13

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) - 10

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

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 – 11

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

Humuhumunukunukuapua'a – 11

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

Green Coconut – 11

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

Hibiscus Mule – 11

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

Calamansi Pineapple Sour – 11

Jameson Caskmates ipa,
house-made calamansi pineapple sour

Espresso Martini – 11

chilled espresso, Kō Hana Kokoleka rum,
condensed milk

LOCAL DRAFTS

Aloha Beer Co. Red Zeppelin – 7

Aloha Beer Co. Queen Street Pilsner – 7

Beer Lab HI Omakase – 10

Hana Koa Roof Top Pale Ale – 8

Hana Koa Seasonal – 9

Honolulu Beerworks El Guapo – 7

Honolulu Beerworks Kewalo Cream Ale – 7

Kona Brewing Co. Big Wave – 7

Maui Brewing Co. Big Swell IPA – 7

Ola Brew Ma'a – 6

Waikiki Brewing Co. Craft Light – 6

WINE

SPARKLING

Villa Sandi "Il Fresco" Prosecco – 9

WHITE

Echo Bay Sauvignon Blanc – 10

Broadside Chardonnay – 10

RED

Nielson Pinot Noir – 10

Bonanza Cabernet Sauvignon – 11

