

Lunch Menu

Available Daily, 11:00 a.m. - 5:00 p.m.



Late Start

açaí bowl 15
nut granola | mixed berries | banana | almond milk

fried egg sandwich 24
bacon | havarti cheese | arugula | lemon aioli
local sweet & fingerling potatoes

housemade yogurt and half papaya 12
nut granola | mixed berries

swedish mini pancakes 24
whipped cream | seasonal berry compote

Greens

raw shaved brussels sprouts 22
arugula | toasted almonds | lemon mustard vinaigrette

blt caesar 24
kale | romaine | cherry tomato | bacon | romano cheese

vegan chop 24
mixed greens | local beets | avocado | garbanzo beans

burrata & papaya 24
arugula | candied macadamia nuts | maple balsamic vinaigrette

seared ahi tuna nicoise* 30
mixed greens | boiled purple egg | moloka'i purple sweet potatoes
cherry tomatoes | green beans | kalamata olive dressing | capers

add to any salad

avocado 4 | chicken breast 10 | skirt steak 14
local fish 14 | kua'i shrimp 14 | fingerling 6 | bacon 3

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

Pupus

vegetable crudité + hummus 17

fresh seasonal veggies | green goddess dip

chips + salsa 17

*corn tortilla chips | roasted salsa molido
guacamole | “brocco”-mole*

chicken broccoli quesadilla 21

*whole wheat tortilla | spicy aioli | jack cheese
tomato | cilantro | green onion*

cauliflower lavash pizza 20

lavash crust | goat & pepper jack & mozzarella

pokeviché* 24

local spicy ahi tuna | sesame oil | tamari soy | avocado | furikake chips

crab cakes 28

lemon caper aioli | arugula | pickled beets

Mains

vegan coconut curry 29

*tofu | fresh veggies | curry ginger-lemon sauce, cilantro & jalapeño
white rice & black quinoa*

grilled local fish 30

*miso tahini | pickled ginger | charred shishito pepper
white rice & black quinoa*

soy ginger-marinated skirt steak* 35

pickled root vegetables | white rice & black quinoa

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Burgers, Sandwiches, and Wraps

veggie ali'i mushroom wrap	25
<i>whole wheat tortilla pepperoncini aioli kale</i>	
<i>oven-dried tomato red onion goat cheese potato chips</i>	
chicken ricotta bacon burger	26
<i>sesame brioche bun spicy aioli arugula tomato</i>	
<i>red onion moloka'i sweet & fingerling potatoes</i>	
kaua'i grass-fed beef burger*	28
<i>sesame brioche bun havarti cheese bacon onion confit</i>	
<i>moloka'i sweet & fingerling potatoes</i>	
grilled cheese panini	24
<i>country wheat bread havarti gruyere potato chips</i>	
<i>add bacon 3 tomato 3 avocado 3 local mushroom 3</i>	
blt	25
<i>country wheat bread crispy bacon lemon aioli</i>	
<i>arugula tomato potato chips</i>	
local fish sandwich	29
<i>brioche bun tomato arugula kalamata olive aioli</i>	
<i>red onion white rice & black quinoa</i>	
soy ginger-marinated skirt steak sandwich*	35
<i>country wheat bread fresh cabbage slaw lemon aioli</i>	
<i>white rice & black quinoa</i>	

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Coffee by Caffè Luxxe



7

all coffee beverages offered iced or hot

espresso
macchiato
americano

cappuccino
latte

add your choice of flavor

caramel | hazelnut | mocha | vanilla

Tea by Charles & Company.

8

english breakfast
coconut chamomile
green tea

matcha latte
chai latte

Sweet End

passionfruit yogurt cake

14

fresh papaya | powdered sugar | passionfruit sorbet

grilled chocolate cake

14

sea salt | caramel sauce | whipped cream

selection of ice cream and sorbet

9

selection of ice cream sandwiches

9

salted caramel cookie

tahitian vanilla bean ice cream

ginger snap cookie

pineapple coconut ice cream

double fudge chocolate chip cookie

macadamia nut toffee ice cream

Drink Menu

Mimosa Bar

14

your choice of the following

pineapple kale | watermelon | orange

Refreshing

7

your choice of the following

*agave lemonade | calamansi mint lemonade
iced tea | arnold palmer*

Fresh Juices

12

your choice of the following

pineapple kale | watermelon | orange

Seasonal Cocktails

blueberry <i>peach bourbon blueberry mint ginger agave lemon</i>	16
coconut <i>cruzan rum pineapple juice coconut-infused agave</i>	17
guava <i>whalers dark rum guava puree lime juice</i>	16
hibiscus <i>tanqueray gin OR ketel one vodka lime juice hibiscus tea agave fresh mint egg white</i>	17
jalapeño <i>herradura tequila jalapeño agave lime juice kaffir sea salt rim</i>	17
malibu tai <i>cruzan rum disaronno liqueur whalers dark rum fresh orange and pineapple juice</i>	17
pear <i>tanqueray gin pear rosemary agave lemon juice prosecco</i>	17
smoke <i>mezcal shishito chili agave lime juice chipotle sea salt rim</i>	18
strawberry <i>ketel one vodka strawberry basil agave lemon juice prosecco</i>	18
tomato <i>ketel one vodka housemade bloody mary mix house garnishes chili pepper sea salt rim</i>	18
watermelon <i>effen cucumber vodka agave watermelon juice lime juice</i>	18

Sparkling

prosecco <i>zardetto, veneto, italy</i>	15
champagne <i>laurent perrier, champagne, france</i>	26
sparkling rosé <i>lokelani, maui, hawaii</i>	18

White & Rosé

pinot grigio <i>jermann, friuli, italy</i>	18
sauvignon blanc <i>villa maria, marlborough, new zealand</i>	16
chardonnay <i>sanford, santa rita hills, california</i>	22
chardonnay <i>louis latour macon-villages, chameroy, burgundy, france</i>	18
rosé <i>chapoutier, belleruche, côtes-du-rhone, france</i>	18

Red

pinot noir <i>santa barbara winery, santa barbara, california</i>	17
syrah <i>saint cosme, côtes-du-rhone, france</i>	16
merlot <i>benziger, sonoma county, california</i>	16
cabernet sauvignon <i>iconoclast, stag's leap district, california</i>	23

Local Draft

gold cliff ipa 7.2%, <i>kona brewing co.</i>	9
longboard island lager 4.6%, <i>kona brewing co.</i>	9
el guapo 5.8%, <i>honolulu beerworks</i>	9
castaway ipa 6%, <i>kona brewing co.</i>	9

Bottled or Canned

bikini blonde lager 5.1%, <i>maui</i>	9
big wave golden ale 4.4%, <i>kona</i>	9
corona extra 4.6%, <i>mexico</i>	9
coors light 4.2%, <i>colorado</i>	9
ballast point sculpin ipa 7%, <i>san diego</i>	10
stella artois 5%, <i>belgium</i>	9

Cider

kona gold pineapple hard cider 6%, <i>ola brewing co</i>	9
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