

# STARTERS

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| <b>SOUP OF THE DAY</b>   | 1 2 |
| <b>ROASTED KEKELA FARM HEIRLOOM BABY CARROTS</b> za'atar ▪ toasted macadamia nuts<br>lemon-greek yogurt ▪ pomegranate seeds            | 1 3 |
| <b>* CURED KONA KAMPACHI TATAKI</b> compressed Hawaiian gold pineapple ▪ avocado spread ▪ jalapeno<br>sesame seeds ▪ macro mint        | 1 5 |
| <b>WOW FARM TOYBOX TOMATOES &amp; BURRATA</b> basil seeds ▪ pickled shallots<br>white balsamic reduction                               | 1 5 |
| <b>WAIPI`O VALLEY BABY WATERCRESS SALAD</b> honey roasted bosc pears ▪ puna goat cheese<br>toasted pumpkin seeds ▪ minus 8 vinaigrette | 1 4 |
| <b>* KAUA`I SHRIMP COCKTAIL</b> yuzu saffron aioli ▪ red veine sorrel  | 1 6 |

# MAIN COURSES

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| <b>* GRILLED ORA KING SALMON</b> wilted rainbow swiss chard & preserved lemon ▪ braised baby carrots<br>tomato and black olive sauce vierge        | 3 2 |
| <b>* BROILED MISO MARINATED HAPU`UPU`U</b> black garlic ▪ sautéed baby bok choy<br>shiitake mushrooms ▪ soy-lemongrass broth                       | 3 4 |
| <b>* PUNA CHICKS FARM ROASTED CHICKEN BREAST</b> grilled broccolini<br>aged balsamic braised cipolini onion marmalade ▪ fennel oil ▪ romesco sauce | 3 2 |
| <b>* GRILLED PRIME STRIP</b> extra virgin olive oil fork smash potato<br>grilled hamakua ali`i king mushrooms ▪ pommery mustard jus                | 4 2 |
| <b>* FRESH EGG PARPARDELLE PASTA</b> pulled braised lamb ▪ ke`olu herb garden gremolata  | 2 8 |
| <b>ROASTED KABOCHA SQUASH &amp; WINTER ROOT VEGETABLE FARRO</b><br>charred kale ▪ pecorino & black truffle vinaigrette                             | 2 6 |

# PIZZA

## NY Style 14"

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| <b>ALMOST "MARGHERITA"</b> basil pesto<br>WOW tomato ▪ mozzarella ▪ parmigiana ▪ chili flakes | 19 |
| <b>MULBERRY STREET CLASSIC</b><br>san marzano tomato sauce ▪ mozzarella                       | 17 |
| <b>* MEAT LOVERS</b> sausages ▪ pepperoni<br>grass fed beef ▪ bacon ▪ mozzarella              | 22 |

## SIDES 7

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| <b>WILTED HIRABARA SWISS CHARD</b><br>with preserved lemon     |
| <b>SAUTÉED KAMUELA GREEN BEANS</b><br>with crispy shallots     |
| <b>GRILLED ALI`I KING MUSHROOMS</b>                            |
| <b>HAMAKUA MUSHROOM FARRO</b><br>baby arugula ▪ ricotta salata |
| <b>EVOO FORK SMASH POTATO</b>                                  |

CHEF DE CUISINE JUNIOR ULEP

RESTAURANT MANAGER, SHELBY SANORIA

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of food borne illness