

Starters

SPICY SAUTÉED EDAMAME <i>Garlic, soy, Sriracha, sesame VG</i>	12
WAIMEA TOMATO GAZPACHO <i>Crispy tortilla, scallions VG</i>	12
POTATO LEEK SOUP <i>Crispy Maui Onion, Gruyère Cheese</i>	12
YOGURT MARINATED GRILLED CHICKEN TIKKA <i>Mint Raita, grilled pita, tropical chutney</i>	16
*TAMARIND GLAZED PORK RIBS <i>Pickled vegetable salad</i>	20
CRISPY ONO LETTUCE WRAPS <i>Kaffir lime sweet chili glaze, tomato papaya relish</i>	20
YELLOWFIN AHI TATAKI <i>Ginger, scallion, sesame, sea salt, truffle soy, micro wasabi</i>	26

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP	12
ADD SALMON OR STEAK	18
BABY SPINACH <i>Roasted Hāmākua mushrooms, Maui onion, beefsteak tomato, apple bacon, Maytag blue cheese, sherry mustard vinaigrette</i>	17
HIRABARA ARUGULA <i>Roasted peppers, red onion, Kalamata olives, feta cheese, red wine vinaigrette VG</i>	18
KAMUELA HEIRLOOM TOMATO <i>Roasted red and golden beets, cucumber, goat cheese, candied macadamia nuts, balsamic reduction VG</i>	18
BIG ISLAND BUTTER LETTUCE <i>Roasted winter squash, Fuji apple, red grapes, goat cheese, toasted walnuts, pomegranate vinaigrette</i>	19

Main Course

FETTUCINE WITH SEARED SCALLOPS <i>Ali'i mushroom, asparagus, garlic, shallots, sherry</i>	43
CHINESE STYLE STEAMED LOCAL CATCH <i>Baby carrots, bok choy, Ali'i mushroom, Asian pesto, soy, sizzling oil</i>	38
GRILLED KING SALMON MISOYAKI <i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	40

ONO & SHRIMP ENCHILADAS ^{GF} <i>Mexican rice pilaf, fire roasted tomato bell pepper sauce, avocado</i>	30
THAI YELLOW CURRY WITH LOCAL VEGETABLES ^{VG} <i>Kobocha squash, roasted eggplant, red pepper, haricot vert, broccoli, roma tomato, coconut rice</i>	30
ADD SHRIMP, CHICKEN OR LOCAL CATCH	13
ADD STEAK OR KING SALMON	18

From the Grill

KURUBOTA PORK CHOP <i>Grilled 12 oz. Bone-In Berkshire Pork Chop</i>	52
HULIHULI CHICKEN ^{GF} <i>Half Grilled Mary's Chicken with housemade Sweet and Spicy Maple BBQ sauce</i>	28
GRILLED 16 OZ. ANGUS RIBEYE ^{GF} <i>Kona Sea Salt, Cracked Black Pepper</i>	48
<i>Choice of Sauce: Demi Glace, Tropical Chutney, Herb butter, Truffle Kabayaki</i>	

Sides

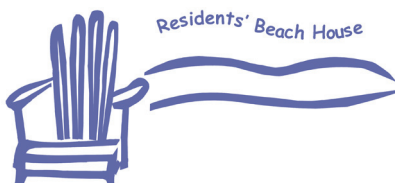
RICE PILAF ^{GF}	5
GINGER SCALLION RICE ^{GF}	5
CHARRED BABY BOK CHOY ^{GF VG}	10
ROASTED ALI'I MUSHROOMS ^{GF VG}	13
PARMESAN BROCCOLI ^{GF VG}	9
GARLIC FRIES OR ONION RINGS	13/12
GRILLED ASPARAGUS ^{GF VG}	10
ROSEMARY FINGERLING POTATOES ^{VG}	10
SAUTÉED SUGAR SNAP PEAS ^{GF VG}	12
SPINACH MUSHROOM RISOTTO ^{GF VG}	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK <i>Salami, pepperoni, prosciutto, Italian sausage</i>	24
STEVE MCGARRETT <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	24
ITALIAN SAUSAGE <i>Italian sausage, roasted peppers, jalapeños, Kamuela tomato, smoked mozzarella</i>	24

GRILLED CHICKEN AND ARTICHOKE <i>Prosciutto, Hāmākua mushroom, gorgonzola, white sauce</i>	24
CLASSIC CHEESE ^{VG} - House-made tomato sauce	19
CLASSIC PEPPERONI	20
CLASSIC MARGHERITA ^{VG} - Kamuela tomatoes, basil	22



VG = VEGETARIAN GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.