

STARTERS

SOUP OF THE DAY 12

ROASTED KEKELA FARM HEIRLOOM BABY CARROTS^{GF} 13

za'atar, toasted macadamia nuts,
lemon-greek yogurt, pomegranate seeds

CURED KONA KAMPACHI TATAKI* 15

compressed Hawaiian gold pineapple,
avocado spread, jalapeno, sesame seeds, macro mint

WOW FARM TOYBOX TOMATOES & BURRATA^{GF} 15

basil seeds, pickled shallots, white balsamic reduction

WAIPI'O VALLEY

BABY WATERCRESS SALAD^{GF} 14

honey roasted bosc pears, puna goat cheese,
toasted pumpkin seeds, minus 8 vinaigrette

KAUA'I SHRIMP COCKTAIL*^{GF} 16

yuzu saffron aioli, red veine sorrel

Ke'olu

PIZZA NY STYLE 14"

ALMOST "MARGHERITA"^{GF} 19

basil macadamia nut pesto, wow tomato,
mozzarella, parmigiana, chili flakes

MULBERRY STREET CLASSIC^{GF} 17

san marzano tomato sauce, mozzarella

MEAT LOVERS*^{GF} 22

sausage, pepperoni, grass fed beef, bacon, mozzarella



CHEF JUNIOR ON THE MENU

Chef Junior, born and raised in Hawai'i, has family roots from the small town of Pahoā. To celebrate the bounty of the island of Hawai'i he has created this special menu to highlight the true essence of Big Island cuisine. Infused with seasonings from the island's local farms, this menu is made with you in mind... fresh, simple and healthy. Trained in French cuisine, his love of island grown ingredients and his ethnic Filipino and Hawaiian background highlights his fare creating an "infusion" of culinary dishes that have you coming back for more.

CHEF DE CUISINE, JUNIOR ULEP * RESTAURANT MANAGER, SHELBY SANORIA

^{GF} ~ Dish is or can be prepared gluten free. Please ask your server.

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



MAIN COURSES

GRILLED ORA KING SALMON*^{GF} 32

wilted rainbow swiss chard & preserved lemon,
braised baby carrots, tomato,
black olive sauce vierge

BROILED MISO

MARINATED HAPU'UPU'U* 34

black garlic, sautéed baby bok choy,
shiitake mushrooms, soy-lemongrass broth

PUNA CHICKS FARM

ROASTED CHICKEN BREAST*^{GF} 32

grilled broccolini,
aged balsamic braised cipolini onion marmalade,
fennel oil, romesco sauce

GRILLED PRIME STRIP*^{GF} 42

extra virgin olive oil fork smash potato,
grilled hamakua ali'i king mushrooms,
pommery mustard jus

FRESH EGG PARPARDELLE PASTA* 28

pulled braised lamb, ke'olu herb garden gremolata

ROASTED KABOCHA SQUASH & WINTER ROOT VEGETABLE FARRO^{GF} 26

charred kale, pecorino, romano cheese,
black truffle vinaigrette

SIDES 7

WILTED HIRABARA SWISS CHARD^{GF}

with preserved lemon

SAUTÉED KAMUELA GREEN BEANS^{GF}

with crispy shallots

GRILLED ALI'I KING MUSHROOMS^{GF}

HAMAKUA MUSHROOM FARRO^{GF}

baby arugula, ricotta salata

EVOO FORK SMASH POTATO^{GF}