

## SALADS

add to any salad: **FRESH CATCH 10** ~ **SHRIMP 9** ~ **CHICKEN 6**

**BIG ISLAND ROMAINE\*GF 14/9**  
waimea spinach, kale, romaine,  
housemade caesar dressing, crispy quinoa,  
garlic crouton, parmesan crisp

**QUINOA & FARRO\*GF 19/12**  
cucumber, garbanzo beans, herbs,  
pepitas, EVO, sea salt

**SAUTÉED KAUA'I SHRIMP\*GF 22/14**  
WITH GREMOLATA\*  
waimea mixed greens, avocado, ripe papaya,  
hearts of palm, tomato, mango, lilikoi vinaigrette

**HIRABARA FARMS MIXED GREENS\*GF 14/9**  
local tomato, cucumber, rainbow radish,  
candied macadamia nuts, organic carrots,  
orange-sherry vinaigrette

# Ke'olu

## GRILLED FLAT BREADS

**KE'OLU GARDEN VEGETABLE\*GF 12**  
asparagus, hamakua mushroom,  
kamuela tomato, spinach, basil pesto,  
mauna kea goat cheese

**PINEAPPLE SMOKED BEEF\*GF 16**  
caramelized sweet onion, alii mushrooms,  
truffle essence

**BLACKENED HAWAIIAN AHI\*GF 16**  
wasabi aioli, pickled ke'olu green papaya,  
scallion, sesame

## 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

## SANDWICHES & WRAPS

(with choice of fresh fruit, house salad or fries)

**KE'OLU BURGER\*GF 18**  
grilled housemade burger, bacon jam, crispy onions,  
lettuce, tomato, cheddar cheese,  
fresh baked burger bun

**RUEBEN\*GF 17**  
seared pastrami, sauerkraut,  
swiss cheese on toasted housemade rye bread

**BULGOLGI BEEF SANDWICH\* 19**  
sweet soy marinated beef,  
pickled local cucumber & carrots, cilantro,  
spiced aioli, house baked bun

**GRILLED VEGETABLE WRAP\*GF 16**  
tofu, ali'i mushroom, spinach,  
waialua asparagus, ulu hummus

**LOBSTER PO BOI\* 23**  
tempura lobster tail, sriracha remoulade,  
wow tomato, onion, local lettuce

**LOCAL CATCH OF THE DAY TACOS\*GF 21**  
soft shell, cilantro tomato salsa,  
mango & avocado relish

**ROASTED PULLED CHICKEN WRAP\* 18**  
local lettuce & spinach, BBQ herb aioli

## FRESH CATCH DAILY SPECIAL

CHEF'S CHOICE



### CHEF JUNIOR ON THE MENU

Chef Junior, born and raised in Hawai'i, has family roots from the small town of Paho. 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.