

## Starters

<b>YELLOWFIN AHI TATAKI* GF</b>	27
<i>Local ahi tuna, ginger, scallion, sesame, truffle tamari, micro arugula</i>	
<b>TAMARIND GLAZED PORK RIBS GF</b>	27
<i>Pickled vegetable salad</i>	
<b>CRISPY ONO LETTUCE WRAPS</b>	26
<i>Makrut lime sweet chili glaze, pineapple papaya relish, cilantro lime crema</i>	
<b>SEARED SCALLOPS* GF</b>	32
<i>Lemon buerre blanc, apple pear chutney, micro basil</i>	
<b>ROASTED CASTROVILLE ARTICHOKE GF VG</b>	25
<i>Lemon garlic aioli, Parmigiano Reggiano, parsley</i>	
<b>THAI GRILLED CALAMARI SALAD GF</b>	25
<i>Monterey Bay calamari, cherry tomato, cucumber, carrots, scallion, Thai basil, mint, lime dressing</i>	
<b>CHILLED SEAFOOD COCKTAIL GF</b>	30
<i>Jumbo prawns, snow crab legs, Louie dressing, lemon, horseradish cocktail sauce</i>	

## Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

<b>KAMUELA SPINACH SALAD GF VG</b>	23
<i>Grilled Mission figs, Fuji apple, roasted golden beets, goat cheese, walnuts, lemon vinaigrette</i>	
<b>BIG ISLAND PAPAYA SALAD GF VG</b>	23
<i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i>	
<b>TOMATO &amp; PAPAYA CAPRESE GF VG</b>	25
<i>Kamuela tomato, local papaya, fresh mozzarella, basil, Hawaiian sea salt, balsamic vinaigrette</i>	
<b>GRILLED KONA LOBSTER WEDGE GF</b>	40
<i>Baby romaine, tomato, cucumber, avocado, radish, egg, Louie dressing</i>	
<b>ENHANCE WITH:</b>	
<b>CHICKEN, LOCAL CATCH*, GARLIC PRAWNS*</b>	15
<b>SALMON* OR STEAK</b>	20

## Main Course

<b>SEAFOOD CIOPPINO</b>	59
<i>Snow crab legs, jumbo prawns, local catch, clams, tomato fennel broth, grilled bruschetta</i>	
<b>GINGER CRUSTED HAWAIIAN KAMPACHI*</b>	55
<i>Lemon miso vinaigrette, Hilo corn, Ali'i mushrooms, zucchini, steamed rice</i>	
<b>CITRUS SOY GLAZED KING SALMON* GF</b>	53
<i>Stir-fried baby bok choy, broccoli, red onion, jade pearl rice</i>	
<b>BLACKENED CHICKEN WITH RIGATONI</b>	38
<i>Fire roasted peppers, caramelized onion, heirloom cherry tomatoes, cream sauce, Parmigiano Reggiano</i>	

<b>ONO &amp; SHRIMP ENCHILADAS GF</b>	38
<i>Mexican rice pilaf, fire-roasted tomato &amp; bell pepper sauce, cheddar cheese, avocado</i>	

## Tacos

<b>CRISPY MARINATED WHOLE FISH TACOS* MKT</b>	
<i>Tomatillo salsa, guacamole, pico de gallo, pickled red onions, queso fresco, flour &amp; corn tortillas, served with borrocho beans and Mexican pilaf</i>	
<b>BRAISED BEEF BIRRIA TACOS* GF (2 each)</b>	38
<i>Salsa verde, red onion, avocado, cilantro, queso fresco, corn tortillas, served with borrocho beans and Mexican pilaf</i>	

## From the Grill

<b>GRILLED BIG ISLAND CATCH WITH COCONUT RED CURRY* GF</b>	52
<i>Sugar snap peas, roasted Ali'i mushrooms, peppers, eggplant, jasmine rice, green papaya slaw</i>	
<b>GRILLED 14 OZ RIBEYE* GF</b>	85
<i>Grilled asparagus, potato purée, shallots, cabernet sautéed oyster mushrooms</i>	

## Sides

<b>ROASTED HĀMĀKUA MUSHROOMS GF VG</b>	16
<b>WHIPPED POTATOES VG GF</b>	12
<b>SAUTÉED GARLIC FRENCH BEANS GF VG</b>	14
<b>CRISPY BRUSSELS SPROUTS, BALSAMIC, PARMESAN VG</b>	14
<b>GRILLED ASPARAGUS, LEMON, ALMONDS GF VG</b>	14
<b>ROASTED GARLIC PARMESAN BROCCOLI GF VG</b>	14
<b>BEER BATTERED FRIES OR ONION RINGS VG</b>	15

## Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZA

<b>THE KANAK ATTACK</b>	29
<i>Salami, pepperoni, prosciutto, Italian sausage</i>	
<b>STEVE MCGARRETT</b>	30
<i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	
<b>CLASSIC MARGHERITA VG</b>	28
<i>Kamuela tomatoes, buffalo mozzarella, basil</i>	

<b>MUSHROOM TRUFFLE VG</b>	32
<i>Hāmākua mushrooms, baby arugula, white truffle oil, Parmigiano Reggiano</i>	
<b>ITALIAN SAUSAGE AND GORGONZOLA</b>	29
<i>Roasted red peppers, baby spinach, béchamel sauce</i>	



VG = VEGETARIAN ❖ GF = ITEM IS PREPARED GLUTEN FREE.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. GLUTEN FREE BREAD & TORTILLAS AVAILABLE UPON REQUEST.

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