

A P P E T I Z E R S

- MAUI ONION SOUP 14
Gruyère, House-Made Sourdough
- AHI TUNA TARTAR GF 22
Tamari, Shallots, Avocado Mousse, Truffle, `Ulu Crisps, Liliko`i
- BLACKENED LOBSTER WONTONS ... 24
Slaw, Papaya Salsa, Coriander Cream, Guacamole

S A L A D S

- AHI TUNA POKE SALAD GF 24
Seared Ahi Poke, Local Baby Greens, Spinach, Crispy Onions, Kawamata Tomato, Toasted Sesame Dressing
- CRAB CAESAR 22
Dungeness Crab, Hirabara Baby Romaine, Pea Shoots, Croutons, Parmigiano Reggiano, Wasabi Caesar Dressing
- CHICKEN PAPAYA SALAD GF 20
Smoked Chicken, Green Papaya, Cucumber, Birdseye Chili, Opai, Thai Basil, Cilantro, Peanuts, Makrut Lime Dressing
- WAIMEA MIXED GREENS GF 18
Kawamata Tomato, Kekela Radish, Carrots, Cucumber, Liliko`i Vinaigrette

E N T R É E S

M A U K A

- BEIJING BEEF GF 35
Grass-Fed Tenderloin, Garlic, Ginger, Hawaiian Chilies, Maui Sweet Onion, Scallion, Jasmine Rice
- “HULI HULI” PUNA CHICKEN GF 38
Half Puna Chicken, Garlic Sautéed Bok Choy, Pineapple BBQ Sauce, Pineapple Fried Rice
- PULEHU BEEF SHORT RIBS GF 44
8 oz. Boneless Beef, Cauliflower Purée, Ali`i Mushrooms, Jus
- GRILLED VEAL CHOP GF 65
12 oz. Veal Chop, Dark Greens, Fennel, Hāmākua Mixed Mushrooms, Green Peppercorn Sauce
- GRASS-FED TENDERLOIN GF 45
8 oz. Tenderloin, Demi-Glace. Comes With Your Choice of Side

M A K A I

- COCONUT SEAFOOD TOM YUM GF 48
Kauai Shrimp, Lobster, Kona Kanpachi, Birdseye Chili, Makrut Lime, Coriander, Thai Herbs, Jasmine Rice
- GRILLED LOCAL CATCH 40
Kimchee Marinated, Miso Buttered Corn, Shiso, Yuzu Beurre Blanc
- SEARED SCALLOP PASTA39
Angel Hair, Cilantro Butter, Honey Tamarind Glaze, Kataifi
- MISOYAKI KING SALMON GF 38
Garlic Sautéed Bok Choy, Lomi Tomato, Inamona, Sumida Farms Watercress, Kahuku Ogo
- VEGETABLE PAD THAI GF 28
Rice Noodles, Maui Sweet Onion, Carrots, Red Bell Peppers, Bean Sprouts, Cilantro, Thai Basil, Peanuts

P I Z Z A

- GF Cauliflower Crust Available Upon Request
- MARGHERITA 15
Pizza Sauce, Fresh Mozzarella, Garden Basil
- KĪLAUEA 17
Pizza Sauce, Smoked Pulled Pork, Pineapple, Red Onions, Mozzarella & Fontina Cheese
- HO`OKENA CHICKEN 20
BBQ Sauce, Chicken, Cilantro Pesto, Puna Goat Cheese
- HILO HULA 27
Kauai Shrimp, Sweet Chili, Scallion
Smoked Mozzarella & Fontina Cheese
- BADA BING 21
Pizza Sauce, Coppa, Pancetta, Italian Sausage, Pepperoni, Mozzarella

S I D E S

- YUKON GOLD MASHED POTATOES GF..... 10
- MAUI ONION BAKED POTATO GF..... 12
Creamy Potatoes, Caramelized Onions, Gruyère, Demi-Glace
- GRILLED ASPARAGUS GF 14
Plugrà Butter, Lemon
- WOK FRIED PIPIKAULA & BRUSSELS GF..... 14
House Smoked Beef, Maui Onions, Whiskey Maple Syrup
- PINEAPPLE FRIED RICE GF..... 12
Garlic, Thai Basil, Honey Gochujang
- Add ons:
Chicken...10 Kauai Shrimp...15 Tofu...10
4 oz. Tenderloin...25

SASHA KUCHINSKAYA
Ke`olu General Manager

Ke`olu

CATHERINE CHEW
Ke`olu Chef de Cuisine

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.