

S T A R T E R S

SOUP OF THE DAY	1 2
ROASTED KEKELA FARM HEIRLOOM BABY CARROTS za’atar ▪ toasted macadamia nuts lemon-greek yogurt ▪ pomegranate seeds	1 3
* CURED KONA KAMPACHI TATAKI compressed Hawaiian gold pineapple ▪ avocado spread ▪ jalapeno sesame seeds ▪ macro mint	1 5
WOW FARM TOYBOX TOMATOES & BURRATA basil seeds ▪ pickled shallots white balsamic reduction	1 5
WAIPI’O VALLEY BABY WATERCRESS SALAD honey roasted bosc pears ▪ puna goat cheese toasted pumpkin seeds ▪ minus 8 vinaigrette	1 4
* KAUA’I SHRIMP COCKTAIL yuzu saffron aioli ▪ red veine sorrel	1 6

M A I N C O U R S E S

* GRILLED ORA KING SALMON wilted rainbow swiss chard & preserved lemon ▪ braised baby carrots tomato and black olive sauce vierge	3 2
* BROILED MISO MARINATED HAPU’UPU’U black garlic ▪ sautéed baby bok choy shiitake mushrooms ▪ soy-lemongrass broth	3 4
* PUNA CHICKS FARM ROASTED CHICKEN BREAST grilled broccolini aged balsamic braised cippolini onion marmalade ▪ fennel oil ▪ romesco sauce	3 2
* GRILLED PRIME STRIP extra virgin olive oil fork smash potato grilled hamakua ali’i king mushrooms ▪ pommery mustard jus	4 2
* FRESH EGG PARPARDELLE PASTA pulled braised lamb ▪ ke’olu herb garden gremolata	2 8
ROASTED KABOCHA SQUASH & WINTER ROOT VEGETABLE FARRO charred kale ▪ pecorino & black truffle vinaigrette	2 6

P I Z Z A

N Y S t y l e 1 4 ”

ALMOST “MARGHERITA” basil pesto WOW tomato ▪ mozzarella ▪ parmigiana ▪ chili flakes	19
MULBERRY STREET CLASSIC san marzano tomato sauce ▪ mozzarella	17
* MEAT LOVERS sausages ▪ pepperoni grass fed beef ▪ bacon ▪ mozzarella	22

S I D E S 7

WILTED HIRABARA SWISS CHARD with preserved lemon
SAUTÉED KAMUELA GREEN BEANS with crispy shallots
GRILLED ALI’I KING MUSHROOMS
HAMAKUA MUSHROOM FARRO baby arugula ▪ ricotta salata
EVOO FORK SMASH POTATO

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