

## 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

**MONGOLIAN 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 PASTA** ..... 39  
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 ABAD  
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.