

Starters

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| YELLOWFIN AHI TATAKI* GF | 27 |
| <i>Local ahi tuna, ginger, scallion, sesame, truffle tamari, micro arugula</i> | |
| TAMARIND GLAZED PORK RIBS GF | 27 |
| <i>Pickled vegetable salad</i> | |
| CRISPY ONO LETTUCE WRAPS | 26 |
| <i>Makrut lime sweet chili glaze, pineapple papaya relish, cilantro lime crema</i> | |
| SEARED SCALLOPS* GF | 28 |
| <i>Lemon beurre blanc, apple pear chutney, micro basil</i> | |
| ROASTED CASTROVILLE ARTICHOKE GF VG | 22 |
| <i>Lemon garlic aioli, Parmigiano Reggiano, parsley</i> | |
| THAI GRILLED CALAMARI SALAD GF | 25 |
| <i>Monterey Bay calamari, Kona mango, cherry tomato, cucumber, carrots, scallion, Thai basil, mint, lime dressing</i> | |
| CHILLED SEAFOOD COCKTAIL GF | 30 |
| <i>Jumbo prawns, snow crab legs, Louie dressing, lemon, horseradish cocktail sauce</i> | |

Main Course

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

From the Grill

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

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

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| KAMUELA SPINACH SALAD GF VG | 22 |
| <i>Grilled Mission figs, Fuji apple, roasted golden beets, goat cheese, walnuts, lemon vinaigrette</i> | |
| BIG ISLAND PAPAYA SALAD GF VG | 22 |
| <i>Waimea baby greens, tomato, cucumber, jicama, avocado, red onion, grilled Big Island corn, lime vinaigrette</i> | |
| TOMATO & KONA MANGO CAPRESE GF VG | 23 |
| <i>Kamuela tomato, local mango, fresh mozzarella, basil, Hawaiian sea salt, balsamic vinaigrette</i> | |
| GRILLED KONA LOBSTER WEDGE GF | 40 |
| <i>Baby romaine, tomato, cucumber, avocado, radish, egg, Louie dressing</i> | |
| ENHANCE WITH: | |
| CHICKEN, LOCAL CATCH*, GARLIC PRAWNS* | 15 |
| SALMON* OR STEAK | 20 |

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

Tacos

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

Sides

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

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZA

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| THE KANAK ATTACK | 29 | MUSHROOM TRUFFLE VG | 29 |
| <i>Salami, pepperoni, prosciutto, Italian sausage</i> | | <i>Hāmākua mushrooms, baby arugula, white truffle oil, Parmigiano Reggiano</i> | |
| STEVE MCGARRETT | 30 | ITALIAN SAUSAGE AND SMOKED MOZZARELLA | 29 |
| <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i> | | <i>Fire roasted red peppers, tomato, jalepeño, Maui onion</i> | |
| CLASSIC MARGHERITA VG | 28 | | |
| <i>Kamuela tomatoes, buffalo mozzarella, basil</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.