

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,
Sweet Potato Chips, Liliko'i
- BLACKENED LOBSTER WONTONS ... 24
Slaw, Papaya Salsa, Coriander Cream, Guacamole

S A L A D S

- THAI SALAD GF*..... 16
Local Kale, Cabbage Slaw, Carrots, Bell Peppers,
Ke'olu Garden Herbs, Coriander, Peanut Dressing
- CRAB CAESAR 22
Dungeness Crab, Hirabara Baby Romaine,
Pea Shoots, Croutons, Parmigiano Reggiano,
Wasabi Caesar 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*..... 45
Grass-Fed Tenderloin, Garlic, Ginger, Hawaiian Chilies,
Maui Sweet Onion, Scallion, Jasmine Rice
- ROASTED HALF PUNA CHICKEN GF 38
Black Truffle & Herb Garlic, Creamy Potatoes,
Seasonal Vegetables, Natural Jus
- KONA COFFEE CRUSTED VEAL GF*..... 65
12 oz. Veal Chop, Hawaiian Sweet Potato &
Sautéed Greens, Kabocha Purée
- GRASS-FED TENDERLOIN GF 55
8 oz. Tenderloin, Demi-Glace,
Comes With Your Choice of Side

M A K A I

- COCONUT SEAFOOD TOM YUM GF*..... 48
Kaua'i Shrimp, Lobster, Kona Kanpachi, Birdseye
Chili, Makrut Lime, Coriander, Thai Herbs, Jasmine
Rice
- STEAMED LOCAL CATCH GF 44
6 oz. Catch of the Day, Tatsoi, Corn,
Hāmākua Mushrooms, Heirloom Carrots,
Gochujang Beurre Blanc, Jasmine Rice
- SEARED SCALLOP PASTA39
Angel Hair, Cilantro Butter, Honey Tamarind Glaze,
Kataifi
- MISOYAKI COD 39
6 oz. Cod, Bok Choy, Daikon Dashi,
Jasmine Rice
- 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
- 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
- LOADED BAKED POTATO GF 12
Boursin Cream, Bacon, Cheddar, Scallion
- GRILLED ASPARAGUS GF 14
Plugrà Butter, Lemon
- MISO CORN GF 10
Garlic Misoyaki Butter
- CRISPY BRUSSELS SPROUTS GF 12
Maui Onions, Whisky Maple Syrup
- Add ons:
Chicken...10 Kaua'i Shrimp...15 Tofu...10
4 oz. Tenderloin...25 Catch...15 Salmon...20

Ke'olu

CATHERINE ABAD
Ke'olu Chef de Cuisine

GF = Dish is prepared gluten free. * = Dish is prepared using Ke'olu garden ingredients.
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.