

A P P E T I Z E R S

SMOKED MARLIN DIP **GF** 21

House-Smoked Marlin, Shallot, Chive Oil, Crispy Rice Wafer, Seasonal Crudité

KAUA'I SHRIMP DUMPLINGS * 22

Kabocha, Vandouvan, Gochujang, Culantro

FLAME SEARED SALMON 24

Kona Salt Cured, Unagi Glaze, Misoyaki Aioli

S O U P & S A L A D S

MAUI ONION SOUP **GF** 14

Gruyère, House-Made Sourdough

BABY ROOT TERRINE **GF** 18

Kekela Farms Heirloom Carrots & Baby Beets, Smoked Cauliflower Purée, Petite Greens, Dehydrated Kalamata Olive

SPRING GREENS **GF** 18

Young Green Leaf Lettuce, Shaved Cucumber, Watermelon Radish, Avocado, Yuzu Vinaigrette

LILIKO'I BURRATA **GF** * 24

Burrata, Liliko'i, Heirloom Tomato, Longon, Arugula, Kiawe Smoked Sea Salt

E N T R É E S

M A U K A

HĀMĀKUA MUSHROOM FETTUCINI 34

Porcini Crema, Black Truffle, Parmigiano Reggiano

GRASS-FED TENDERLOIN **GF** 55

Chipotle Chimichurri, Choice of Side

KAHUA RANCH LAMB **GF** 65

Half Rack, Chipotle Chimichurri, Broccolini, Root Vegetables, Miso Caramel

MONGOLIAN BEEF **GF** * 55

Grass-Fed Tenderloin, Garlic, Ginger, Hawaiian Chilis, Maui Sweet Onion, Scallion, Jasmine Rice

ROASTED HALF PUNA CHICKEN **GF** 55

Slow-Roasted with Black Truffle and Garlic-Herb Butter, Creamy Potatoes, Seasonal Vegetables, Natural Jus

M A K A I

SLIPPER LOBSTER CARMELLE 42

House-Made Ricotta, Aged Pecorino, Spring Pea Purée, Lobster Nage

GRILLED LOCAL CATCH **GF** 45

Seasonal Island Fish, Blistered Tomato, Kekela Swiss Chard, Asparagus, Chorizo, Yuzu Beurre Blanc

MISOYAKI COD 39

6 oz. Cod, Bok Choy, Mushroom Dashi, Daikon, Jasmine Rice

P I Z Z A

GF Cauliflower Crust Available Upon Request

MARGHERITA 15

Fresh Sliced Mozzarella, Kawamata Tomato, Garden Basil, Saba

TRIPLE FUNGHI 28

Porcini Crema, Thin Sliced Prosciutto, Fontina, Arugula, Périgord, Wai Meli Honey

SUPREME 28

Pepperoni, Italian Sausage, Salami, Fontina, Mozzarella

S I D E S

LOADED POTATO MILLE-FEUILLE **GF** 15

Molokai Sweet Potato, Russet Potato, Parmesan Cream, Candied Slab Bacon, Chives, Crème Fraîche

YUKON GOLD MASHED POTATOES 10

GRILLED ASPARAGUS 14

Plugrà Butter, Lemon

CHARRED BROCCOLINI 14

Miso Caramel Sauce, Crispy Garlic

CRISPY BRUSSEL SPROUTS 14

Patis, Sriracha

Add ons:

Chicken...10 Kaua'i Shrimp...15 Tofu...10

4 oz. Tenderloin...25 Catch...15 Salmon...20

Ke'olu

Ke'olu proudly sources over 70% of our ingredients locally. Mahalo to our partners Hirabara, Adaptations, Kahua Ranch, Hāmākua Heritage Farm, Kekela Farms, Blue Ocean, Kawamata Farms and Ke'olu Gardenias.

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.

CATHERINE ABAD

Ke'olu Chef de Cuisine

