

# VEGAN DINNER

## *Starters*

KAMUELA TOMATO GAZPACHO **GF**  
*Crispy tortilla strips*

17

CRISPY TOFU LETTUCE WRAPS  
*Pineapple salsa, lime, cilantro*

22

SPICY STIR-FRIED EDAMAME **GF**  
*Garlic, tamari, Sriracha, sesame*

14

TOMATO MANGO CAPRESE **GF**  
*Lona mango, local tomato, Hawaiian sea salt, basil vinaigrette*

20

ROASTED CASTROVILLE ARTICHOKE **GF**  
*Parsley, lemon vinaigrette*

25

SWEET POTATO FRIES

16

## *Entrées*

BIG ISLAND VEGETABLE TACOS  
*Roasted tomato habanero salsa, avocado, borracho beans, vegan pilaf*

28

TOFU POKE BOWL **GF**  
*Pickled vegetables, avocado, wakame, cucumber, radish, tamari, sambal, brown rice*

28

HĀMĀKUA MUSHROOM TRUFFLE PIZZA  
*Hāmākua mushroom, Hirabara arugula, vegan mozzarella, white truffle oil, sea salt*

32

RIGATONI PRIMAVERA  
*Snap peas, zucchini, peppers, broccoli, tomato, garlic, basil, extra virgin olive oil*

38

## *Dessert*

TROPICAL FRUIT PLATTER WITH COCONUT SORBET **GF**

17



**GF = ITEM IS PREPARED GLUTEN FREE.**

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.