APPETIZERS

AHI TUNA CARPACCIO GF ✿ 24
Crispy Capers, Yuzu-Caper Vinaigrette, Baby Arugula, Parmesan, Kiawe-Smoked Salt

LOBSTER RAVIOLI 25
Leek Ricotta Cream, Charred Onion Powder, Caviar

KIAWE SMOKED MARLIN DIP GF 21
Seasonal Crudité, Rice Crisp

SOUP & SALADS

MAUI ONION SOUP GF 14
Gruyère, House-Made Sourdough

CRAB CAESAR SALAD 22
Hirabara Baby Romaine, Snow Crab, Local Pea Shoots, Crouton, Wasabi Caesar Dressing

HIRABARA BABY GREENS GF 21
Waimea Strawberry, Fennel, Honey Roasted Macadamia, Gorgonzola Dolce, Yuzu Vinaigrette

LILIKOʻI BURRATA GF ✿ 24
Burrata, Liliko'i, Heirloom Tomato, Longon, Arugula, Kiawe Smoked Sea Salt

ENTRÉES

HĀMĀKUA MUSHROOM FETTUCCINE 34
Porcini Crema, Black Truffle, Parmigiano Reggiano

GRILLED LOCAL CATCH GF 45
Heirloom Carrots, Swiss Chard, Tomato, Ginger-Scallion Relish, Miso Beurre Blanc

ROASTED HALF PUNA CHICKEN GF 38
Slow-Roasted with Garlic Herb Butter, Creamy Potatoes, Baby Heirloom Carrots, Truffle Demi

GRASS-FED TENDERLOIN GF 55
Chipotle Chimichurri, Choice of Side

MONGOLIAN BEEF GF ✿ 55
Grass-Fed Tenderloin, Garlic, Ginger, Hawaiian Chilis, Maui Sweet Onion, Scallion, Jasmine Rice

SEASONAL SIGNATURES

BRAISED SHORT RIB GNOCCHI 45
Pecorino Cream, Shiso Gremolata, Aged Parmigiano

ALLEN BROTHERS DRY AGED NY STRIP ... 85
12 oz. Australian Wagyu, Carmelized Onion Jam, Choice of Side

12-OZ VEAL CHOP MILANESE 65
Baby Greens, Porcini-Green Peppercorn Demi

PIZZA

GF Cauliflower Crust Available Upon Request

MARGHERITA 15
Fresh Sliced Mozzarella, Garden Basil, Saba

TRIPLE FUNGHI 28
Porcini Crema, Thin Sliced Proscuitto, Fontina, Arugula, Périgord, Wai Meli Honey

SUPREME 28
Pepperoni, Italian Sausage, Salami, Fontina, Mozzarella

SIDES

TRUFFLED POTATO WEDGES GF 15
Black Truffle, Crème Fraîche, Parmesan

YUKON GOLD MASHED POTATOES 10

GRILLED ASPARAGUS 14
Plugrà Butter, Lemon

CRISPY BRUSSEL SPROUTS 14
Maui Sweet Onion, Bacon, Whistle Pig Maple Syrup

HĀMĀKUA MUSHROOM "BURNT ENDS" 14
Black Pepper Jam, Sesame Crunch, Chervil Salad

Add ons:
Chicken...10 4 oz. Tenderloin...25 Jumbo Shrimp...12
Catch...15 Tofu...10

Keʻolu

Keʻolu 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 Keʻolu Gardenias.

CATHERINE ABAD
Chef de Cuisine

GF = Dish is prepared gluten free. ✿ = Dish is prepared using Keʻolu 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.

10/27/26