

A P P E T I Z E R S

- 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

E N T R É E S

- 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

P I Z Z A

GF Cauliflower Crust Available Upon Request

- MARGHERITA 15
Fresh Sliced Mozzarella, 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 O U P & S A L A D S

- 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
- LILIKO'I BURRATA GF🌸 24
Burrata, Liliko'i, Heirloom Tomato, Longon, Arugula, Kiawe Smoked Sea Salt

S M O K E H O U S E S I G N A T U R E S

- BRAISED SHORT RIB GNOCCHI 45
Pecorino Cream, Shiso Gremolata, Aged Parmigiano
- PAN ROASTED SNAPPER GF 42
Leek, Local Tomato, Yuzu Beurre Blanc, Baby Herb Salad
- 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

S I D E S

- 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

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
Chef de Cuisine