

A P P E T I Z E R S

AHI TUNA POKE GF 15

Teriyaki Marinated, Maui Sweet Onion, Rice Crisp, Smoked Salmon Roe

HEIRLOOM TOMATO & BURRATA GF * 14

Heirloom Tomatoes, Arugula, Aged Balsamic

LOBSTER BISQUE GF * 10

Crème Fraîche, Crispy Sage

S A L A D S

Locally sourced produce from Waimea

GEM CAESAR 16

Local Romaine, Croutons, Parmigiano Reggiano, Anchovy Dressing

HIRABARA BABY GREENS GF 21

Waimea Strawberry, Fennel, Honey Roasted Macadamia, Gorgonzola Dolce, Yuzu Vinaigrette

THAI SALAD GF * 15

Kale, Shaved Cabbage, Heirloom Carrots, Garden Herbs, Peanut Dressing

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

E N T R É E S

Served with choice of French Fries, Onion Rings,
Fruit, Small House Salad, or Truffle Parmesan Fries +7
GF Buns available upon request

TURKEY CLUB..... 23

Bacon, Green Leaf Lettuce, Kawamata Tomato, Mayonnaise, Toasted Sourdough

HOT HONEY CHICKEN “CAESAR” SANDWICH 24

Crisp Romaine, Parmigiano Reggiano, Toasted Brioche

WAGYU BURGER 27

Caramelized Onion, Danish Blue Cheese, Arugula, Pickled Jalapeño, White BBQ Sauce, Toasted Brioche

FRESH CATCH SANDWICH * 29

Grilled Local Catch, Cabbage Slaw, Arugula, Yuzu-Caper Tartar Sauce, Toasted Brioche

PRIME RIB DIP 30

Caramelized Onions, Swiss Cheese, Au Jus, Horseradish Crema, Toasted House-Made Baguette

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

SMOKED LAMB RAGU 25

Slow-Smoked Lamb Shoulder, San Marzano Tomato Sugo, Calabrian Chile, Mint, Pecorino Romano, Pappardelle

BIG ISLAND BRISKET SANDWICH 25

Kona Coffee Rubbed, Fennel Sauerkraut, Whole Grain Mustard Aioli, Toasted House-Made Baguette

Ke‘olu

CATHERINE ABAD
Chef de Cuisine

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

* = Dish is prepared using Ke‘olu garden ingredients

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.