

## ***Small Plates***

<b>Kalua Pig Quesedilla</b> , Papaya-Tomato Salsa	14.00
<b>Poached and Chilled Shrimp</b> , Avocado Cocktail Sauce	15.00
<b>Wild Ahi Sashimi</b> , Wasabi, Soy Sauce, Lemon	16.00
<b>Lump Crab Cakes</b> , Roasted Loeffler Corn Salsa, Spicy Aioli	14.00
<b>Big Fat Greek Salad</b> , Organic Cucumber, Kamuela Tomato, Red Onion, Ahualoa Feta Cheese, Red Wine Vinaigrette	12.00
<b>Kamuela Tomato Salad</b> , Shaved Kula Onion, Garden Basil, Balsamic Vinaigrette	12.00
<b>Cool Organic Beet Gazpacho</b> , Cucumber, Maui Onion, Garlic Croutons, Olive Oil	8.00
<b>Kauna'oa Cobb Salad</b> , Tomatoes, Chicken Breast, Bleu Cheese, Sweet Onion, Boiled Egg, Ranch Dressing	13.00

## ***Large Plates with two Side Choices***

<b>Jawaiian Jerk Half Chicken</b> , Maui Pineapple Chutney, Jerk Vinaigrette	22.00
<b>New York Steak</b> , Aged Brandy-Peppercorn Sauce, Matre'D Butter	27.00
<b>Fresh Day Boat Catch</b> , Lilikoi Brown Butter, Capers, Preserved Lemon	28.00
<b>Buckwheat Soba Noodles</b> , Baby Watercress, Snow Peas, Shrimp Tempura, Sesame Dressing	22.00
<b>Big Island Wagyu Burger</b> , Sautéed Hamakua Mushroom, Swiss Cheese, Horseradish Aioli, Fries	19.00
<b>Grilled Ahi Sandwich</b> , Napa Cabbage Slaw, Wasabi Aioli, Fries	18.00
<b>Grilled Organic Vegetable Wrap</b> , Chickpea Hummus, Hirabara Green Salad	15.00

## ***Sides***

Yukon Gold Fries	
Local Sweet Potatoes	6.00
Coconut Rice	6.00
Hamakua Mushrooms	6.00
Green Asparagus	8.00
Fresh Loeffler Corn	8.00



**Hau Tree**  
BEACHSIDE AT KAUNA'OA BAY