

DINNER MENU



100 SAILS

5:00PM - 9:00PM
MONDAY - WEDNESDAY

LOCAL FEATURES:

HO FARMS, NALO FARMS, HANAIEI TARO, KONA KANPACHI, RAINBOW BEE'S HONEY, MAUI KU'IA CHOCOLATE, SUMIDA WATERCRESS, MARI'S GARDEN, ALOHA TOFU, WAIP-OLI MAUI GREENS, KAMUELA TOMATOES, HAMAKUA MUSHROOMS, WAIALUA EGGS, KUPU PLACE

SEARED AHI SALAD

greens, cucumber, edamame, ho farm tomatoes, radish, pickled red ginger, pickled red onion, pea tendrils, shoyu wasabi dressing
EF NF contains sesame

25

BABY ROMAINE CAESAR

romaine, shaved parmesan, ho farm tomatoes, crostini, calamansi black pepper dressing *V NF*

14

FARMERS MARKET SALAD

lettuce, cucumbers, roasted beets, oki sweet potato, ho farm tomatoes, radish, pea tendrils, tarragon dressing *VG V GF NF DF*

14

ADD PROTEIN

chicken +9 shrimp +15

AHI POKE NACHOS

shoyu ahi, won ton, sweet potato, taro, and shrimp chips, avocado, spicy mayo, yuzu crema, green onion, pickled red onion, pea tendrils, kizami nori, edamame

NF contains sesame

23

AHI POKE BOWL

spicy ahi poke, shoyu ahi poke, edamame, kimchee, takuan, pickled red ginger, garlic chips, furikake, pea tendrils, kizami nori, japanese rice

NF contains sesame

21

CHICKEN WINGS

choice of buffalo, bbq, or korean garlic sauce

EF DF NF contains sesame

16

ENTREES

LOBSTER ROLL

lobster, yuzu mayo, lemon wedge, fresh dill, new england style hoagie roll, choice of fries or salad *NF*

36

BIG MO'S SPICY CHICKEN SANDWICH

fried jidori chicken breast, marinated in buttermilk, house made buns, spicy mayo, dill pickles, raw red onion, choice of fries or salad *NF*

26

MARGHERITA PINSA FLATBREAD

san marzano tomato sauce, kamuela tomatoes, sweet basil, parmesan, italian flatbread *NF EF*

24

CHICKEN ALFREDO PINSA FLATBREAD

garlic herb chicken, alfredo sauce, parmesan, broccoli, mozzarella, arugula, italian flatbread *NF*

24

PRINCE BURGER

certified angus beef patty, choice of cheese, lettuce, kamuela tomato, fried onion rings, house made burger bun, awesome sauce, choice of fries or salad *NF*

24

TARO BURGER

hanalei taro patty, pepperjack, kamuela tomato, romaine, artichoke tartar sauce, choice of fries or salad *V*

24

SLOW ROASTED CHICKEN

jidori chicken breast, root vegetables, potatoes, creamy chicken jus *NF GF EF*

35

COFFEE RUBBED RIB EYE

12 oz. beef rib eye, coffee rub, potatoes, arugula salad with tarragon dressing, coffee demi glace *NF DF GF*

38

KONA KANPACHI

kanpachi skin on fillet, hijiki edamame japanese rice, dashi ponzu *NF EF*

35

PAPPARDELLE BURRATA PASTA

fresh burrata, margherita sauce, charred ho farm tomatoes, evoo, parmesan, hand torn basil, house made pasta, sourdough bread *NF*

32

RESTAURANT MANAGER

TERRENCE KIM

VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EG - EGG FREE DF - DAIRY FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We provide the freshest ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

For parties of six (6) or more, we place an automatic 18% service charge on your final bill. 100% of the service charge is distributed to non-management service employees who provided your service today.011626