

LUNCH MENU

100 SAILS

RESTAURANT & BAR

11:00AM - 1:30PM
MONDAY - SATURDAY

FARMERS MARKET SALAD 14
lettuce, cucumbers, roasted beets, oki sweet potato, ho farm tomatoes, radish, pea tendrils, tarragon dressing
VG V GF NF DF

BABY ROMAINE CAESAR 14
romaine, shaved parmesan, ho farm tomatoes, crostini, calamansi black pepper dressing
V NF

SEARED AHI SALAD 25
greens, cucumber, edamame, ho farm tomatoes, radish, pickled red ginger, seared ahi, pickled red onion, pea tendrils, shoyu wasabi dressing
EF NF DF contains sesame

LOCAL FEATURES:

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

AHI POKE BOWL 21
Japanese rice, spicy ahi poke, shoyu ahi poke, edamame, kimchee, tukuan, pickled red ginger, garlic chips, furikake, pea tendrils, kizami nori
NF contains sesame

AVOCADO TOAST 17
sourdough bread, avocado mash, onsen egg, ho farm tomatoes, cucumber, radish, pickled red onion, pea tendrils, arugula, watercress, tarragon dressing, everything seasoning
NF DF

AHI POKE NACHOS 23
shoyu ahi, won ton, sweet potato, taro, and shrimp chip, avocado, spicy mayo, yuzu crema, green onion, pickled red onion, pea tendrils, kizami nori, edamame
NF contains sesame

GRILLED CHEESE AND 18 TOMATO SOUP
sourdough bread, cheddar, swiss, gouda, provolone cheese, butter, tomato basil soup EF NF

CHICKEN WINGS 16
choice of buffalo sauce, bbq sauce, or Korean garlic sauce
EF DF NF contains sesame

ENTREES

LOBSTER ROLL 36

New England style hoagie roll, lobster, yuzu mayo, lemon wedge, fresh dill, choice of fries or salad NF

BIG MO SPICY CHICKEN SANDWICH 26

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

PRINCE BURGER 24

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

TARO BURGER 24

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

SHOYU RAMEN 18

sun noodle ramen, shoyu dashi, menma (spicy bamboo shoots), onsen egg, pork belly slices, nori sheets, Japanese dashi egg, kamaboko, kimchee NF DF contains seafood

MARGHARITA PINSA FLATBREAD 24

Italian flatbread, san marzano tomato sauce, kamuela tomatoes, sweet basil, parmesan
N F EF

CHICKEN ALFREDO PINSA FLATBREAD 24

Italian flatbread, alfredo sauce, parmesan, garlic herb chicken, broccoli, mozzarella cheese
NF

COFFEE RUBBED RIB EYE 38

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

KONA KANPACHI 35

kanpachi skin on fillet, hijiki edamame Japanese rice, dashi ponzu NF EF GF

PAPARDELLE BURRATA PASTA 32

house made pasta, margharita sauce, charred ho farm tomatoes, fresh burrata, evoo, parmesan, hand torn basil, sourdough bread NF
RESTAURANT MANAGER
SHARELLE MARTIN

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 inform us of any food allergies or special dietary needs at least 72 hours in advance. 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. 01.06.26