



# 100 SAILS

RESTAURANT & BAR

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, WAIPOLI MAUI  
GREENS, KAMUELA TOMATOES, HAMAKUA MUSHROOMS,  
WAIALUA EGGS, KUPU PLACE

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

## LUNCH MENU

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

**AHI POKE NACHOS 23**  
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*

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

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

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

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

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

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

**ADD PROTEIN**  
chicken +9  
shrimp +15

## ENTREES

**LOBSTER ROLL 36**  
lobster, yuzu mayo, lemon wedge, fresh dill, new england style hoagie roll, choice of fries or salad  
*NF*

**BIG MO'S SPICY CHICKEN SANDWICH 26**  
crispy fried jidori chicken breast, marinated in buttermilk, house made buns, spicy mayo, dill pickles, raw red onion, choice of fries or salad  
*NF*

**PANILOLO BURGER 26**  
certified angus beef patty, bbq brisket, bacon, cheddar cheese, fried onion rings, choice of fries or salad  
*NF*

**PRINCE BURGER 24**  
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*

**TARO BURGER 24**  
hanalei taro patty, pepperjack, kamuela tomato, romaine, artichoke tartar sauce, choice of fries or salad  
*V*

**MARGHERITA PINSA FLATBREAD 24**  
san marzano tomato sauce, kamuela tomatoes, sweet basil, parmesan, italian flatbread  
*NF EF*

**BBQ CHICKEN PINSA FLATBREAD 24**  
kiawe smoked bbq chicken, mozzarella cheese, parmesan, red onion, bbq sauce, italian flatbread  
*NF EF*

**HAWAIIAN COFFEE RUBBED RIBEYE 38**  
12 oz. beef rib eye, coffee rub, potatoes, arugula salad with tarragon dressing, coffee demi glace  
*NF DF GF*

**KIAWE SMOKED HALF CHICKEN 35**  
root vegetable, pickled red onion, roasted new potatoes  
*NF EF*

**KONA KANPACHI 35**  
kanpachi skin on fillet, hijiki edamame japanese rice, dashi ponzu  
*NF EF*

**PAPPARDELLE BURRATA PASTA 32**  
fresh burrata, margherita sauce, charred ho farm tomatoes, evoo, parmesan, hand torn basil, sourdough bread, house made pasta  
*NF*

RESTAURANT MANAGER  
SHARELLE MARTIN

VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EF - 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. 022326