

LUNCH MENU



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

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

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

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

ADD PROTEIN
chicken +9
shrimp +15

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

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

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

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

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

E N T R E E S

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

PANIOLO BURGER 26
certified angus beef patty, bbq brisket, bacon, cheddar cheese, fried onion rings, pickled red onion, 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, peppers, arugula, bbq sauce, italian flatbread
NF EF

HAWAIIAN COFFEE RUBBED RIBEYE 38
12 oz. beef ribeye, 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, add protein chicken +9 or shrimp +15
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. 030226