

DINNER MENU



100 SAILS

5:00PM - 9:00PM
MONDAY - SUNDAY

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

greens, cucumber, edamame, ho farm tomatoes, radish, pickled red ginger, pickled red onion, 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, 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, kizami nori, edamame
NF contains sesame and shrimp
23

AHI POKE BOWL

spicy ahi poke, shoyu ahi poke, edamame, kimchee, takuan, pickled red ginger, garlic chips, furikake, kizami nori, japanese rice
NF contains sesame
21

CHICKEN WINGS

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

BRISKET BURNT ENDS

pickled onion and bbq sauce
NF
20

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

crispy 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

BBQ CHICKEN PINSA FLATBREAD

kiawe smoked bbq chicken, mozzarella cheese, parmesan, red onion, peppers, arugula, bbq sauce, italian flatbread *NF EF*
24

PANIOLO BURGER

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

PRINCE BURGER

certified angus beef patty, choice of cheese, lettuce, kamuela tomato, fried onion rings, housemade burger bun, awesome sauce, choice of fries or salad *NF*
24

TARO BURGER

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

KIAWE SMOKED HALF CHICKEN

root vegetables, pickled red onion, roasted new potatoes *NF EF*
35

HAWAIIAN COFFEE RUBBED RIBEYE

12 oz. beef ribeye, coffee rub, potatoes, arugula salad with tarragon dressing, coffee demi glace *NF DF GF*
38

BEEF SHORTRIB

pickled vegetables, bbq sauce, house baked slider rolls *NF contains gluten (serves 3-4)*
(AVAILABLE IN LIMITED QUANTITIES)
85

SNOW CRAB LEGS

clarified butter, cajun garlic butter +3
35

KONA KANPACHI

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

SAUSAGE PRIMAVERA PASTA

white wine garlic cream sauce, bell peppers, italian sausage, onions, housemade cavatelli pasta, pecorino romano, sourdough bread, *NF EF*, add protein chicken +9 or shrimp +15
32

RESTAURANT MANAGER

TERRENCE KIM

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 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.092526