

TO SHARE

POISSON CRU

FRESH LOCAL FISH, COCONUT MILK,
TARO CHIPS, CALAMANSI

29

CRISPY BURRATA

FRIED BURRATA, VODKA CREAM,
RUSTIC GARLIC BREAD

26

CHEESE PLATTER

CHEF'S SELECTION OF CHEESES,
NUTS, FRUITS

24

VOLCANO SPICED AHI

POHOLE FERN SALAD, CIDER,
GARLIC CHIPS

32

SQUASH RAVIOLI

SPINACH, GOAT CHEESE,
CRUSHED TOMATO BASIL SAUCE

21

CAPRESE

VINE RIPENED TOMATOES, MOZZARELLA,
BASIL, BALSAMIC PEARLS

28

CHARRED BRUSSELS

SPROUTS 
BACON JAM, PARMESAN,
BALSAMIC REDUCTION

19

KAUA'I PRAWNS

SMOKED KIAWE PLANK, OLENA AIOLI

26

MAUI MEZZE

ULU & CHICKPEA HUMMUS, TOMATO,
FETA, OLIVES, FLATBREAD

26

FARM HOUSE BREAD

ROSEMARY, GARLIC CONFIT, EVOO

12

SOUP AND SALADS

KULA ONION SOUP

GRUYERE, PUFF PASTRY

16

BEET ROOT SALAD

CRISP PEAR, CHEVRE, -8 VINEGAR, MICRO GREENS

21

FARM SALAD

LOCAL GREENS, PICKLED ONIONS,
BEETS, GOAT CHEESE,
LEMON VINAIGRETTE

19

KALE SALAD

STRAWBERRIES, ALMONDS, CRANBERRIES, FETA,
LILIKOI HIBISCUS VINAIGRETTE

19

VEGETARIAN 

GLUTEN FREE 

VEGAN 

OUR KITCHEN IS NOT CERTIFIED GLUTEN FREE,
CROSS CONTAMINATION MAY OCCUR

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

A 2% culinary surcharge will be applied

FROM THE SEA

PEPPER CRUSTED TUNA

BORDELAISE, CHARRED RED CABBAGE,
SCALLION POTATOES

50

CHEF'S DAILY FRESH FISH

MP

SEAFOOD STEW

KAUAI PRAWNS, LOCAL FISH, CLAMS,
SAFFRON FENNEL BROTH, GARLIC ROUILLE

52

BIG GLORY BAY SALMON

BRAISED SWISS CHARD, BELUGA LENTILS

MP

FROM THE LAND

CHARRED LAMB CHOPS

CHIMICHURRI RUB, ALMONDS, SAFFRON
FARRO PILAF

51

MAUI COFFEE DUSTED

RIBEYE

FONDANT POTATO,
TORCHED TRUFFLE BUTTER

56

PORK CHOP

GARDEN HERB CRUST, STAR ANISE,
TAMARIND, TRUFFLE YUKON GOLD

48

WAGYU BURGER

HANDCRAFTED WAGYU PATTY,
WHITE CHEDDAR, CARMELIZED ONION
BACON, TRUFFLE HONEY AIOLI,
HOUSE PICKLE, VOLCANO FRIES

35

COQ AU VIN

FREE RANGE CHICKEN BRAISED IN MAUI
RED WINE, LOCAL MUSHROOMS,
CHARD, FONDANT POTATOES

41

RANCHER'S

PAPPARDELLE

HOUSE PAPPARDELLE, RANCH BEEF,
LOCAL MUSHROOMS

39

VEGAN

HOUSE MADE BURGER

LOCAL TARO, MUSHROOM, CHARRED ONION, FARRO,
SMOKED CHEDDAR, PINEAPPLE BBQ SAUCE

35

CAULIFLOWER PICATTA

WHITE WINE, HERBS, LEMON, CAPERS,
WHIPPED GOLD POTATOES

43

ROASTED KABOCHA SQUASH

ANCIENT GRAINS, MOJO VERDE, OLENA OIL

45

TARO RISOTTO

PARMESAN, SWEET CORN, KALO LEAVES

41

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