

Starters

Steamed Edamame & Palm Hearts (v) 6 maui red salt	
Warm fresh goat cheese (v) beet carpaccio, honey drizzle	11
Crispy Pork Confit hoisin glaze, jicama-jalapeno slaw	11
Flash Fried Calamari red curry lime aioli	11
Snapper Sashimi Thai chili, fresh cilantro, lime	10
Coconut Cured Lobster grapefruit, yucca chips	11
Wellfleet Oysters 6 oysters	18
Tartar 2 Ways salmon with avocado & cucumber tuna with extra virgin olive oil, chives, salt, pepper	15
Tiger Prawns japanese panko encrusted, jalapeno aioli	11
Caviar toast, sour cream, lemon	mp
Organic Beef Carpaccio lemon vinaigrette, shaved parmesan, local arugula	16
Ceviche cured salmon, tomato, cilantro, mint, yucca chips	9
Key West Shrimp Fritters sweet soy and chili sauce	11
Nem Crispy Pork Spring Rolls rice noodle, vegetables, citrus sweet chili	10
Rice Paper Spring Rolls sesame, vegetables, citrus sweet chili	10

Salads & Soup

Caesar Salad (v) local romaine hearts, house croutons add salmon~9 add chicken~7	10
Arugula Salad (v) red onion, macadamia nuts, sesame vinaigrette	9
Caprese Tomato Salad (v) buffalo mozzarella, heirloom tomato, balsamic, basil	11
Green Papaya Salad (v) salt and pepper prawn, peanuts	12
Tom Yam Soup (v) spicy soup with fresh thai vegetables, fresh fish, tiger prawn, coriander, chili pepper	22

Meat

Creekstone Organic Burger pineapple-chimichuri, french fries, brioche bun	14
Creekstone Organic Skirt Steak wasabi mashed potatoes & tamarind bbq	23
Filet Mignon 7oz tenderloin, purple mashed potatoes, asparagus, herb butter	29
Organic Beef Short Rib purple mashed potatoes	28
Pork Bo Ssam 'Tacos' shredded pork, baby greens, scallion pancakes, sambal, house made kimchi	21
Fried Rice (v) choose one: pork, vegetable, vegan tofu	15
Yogurt Marinated Free Range Chicken Breast wasabi mashed potatoes yellow curry, cucumber, mango, mint	24
Pan Seared Duck Breast potatoes au gratin, baby spinach chocolate jalapeno sauce	27

Fish & Seafood

Tuna Burger diced yellow fin tuna, ginger, cilantro, sesame, scallion pancake, wasabi aioli, mixed greens	17
Littleneck Clams kaffir lime leaf, coconut curry, chili oil	12
Crispy Skin Salmon local greens, heirloom tomato, orange glaze	25
Nori Wrapped Yellow Fin Tuna local fruit salsa, wasabi, soy	28
Sea Bass Baked in Banana Leaf glazed baby carrots, red wine reduction	28
Maine Lobster chefs' daily preparation	mp

Pasta

Arabiatta (v) penne pasta, spicy tomato sauce, parmesan cheese	13
Sweet Gulf Prawns (v) udon noodles, fresh heirloom tomato fresno pepper, cilantro, mint	21

Sides

Baby Spinach	5
Purple Mashed Potato Scallion Pancake	5 5
Wasabi Mashed Potato French Fries	5 5

*Can be served as Vegetarian= (v)

COCKTAILS

Miami Mai Tai	12
light and dark rum, orange liqueur, fresh lime juice, pineapple juice, fresh orange juice	
Waimea Cooler	11
gin, fresh cucumber juice, fresh lime juice, housemade lemongrass syrup, cilantro, splash soda	
Sundance Margarita	12
infused jalapeno blanco tequila, lime juice, homemade strawberry serrano syrup, fresh strawberry juice	
Hawaii Five-O	12
gin, campari, sweet vermouth, housemade ginger syrup	
Aloha Lemonade	11
ginger infused vodka, fresh lemon juice, homemade lemongrass ginger syrup, splash of soda water	
Banana Sling	12
spiced rum, drambuie, fresh lime juice, house made banana puree	
Palolo Punch	11/55
light and dark rum, vanilla syrup, housemade ginger syrup, fresh pineapple puree (glass or pitcher)	
Wahine Wine Punch	8/38
white wine, orange liqueur, brandy, orange juice, seasonal fruit (glass or pitcher)	
Espresso Martini	12
Vanilla Vodka, Kahlua, Baileys, chocolate liqueur, house made espresso	

WHITE WINE

M. Chapoutier Belleruche	
Grenache Blanc, Cotes du Rhone 2009	10/40
Brancott	
Sauvignon Blanc, Marlborough 2012	11/44
Hess	
Chardonnay, Napa Valley 2010	12/48
Michel Redde Le Tuillieres	
Sancere, Loire 2011	60
Zeever	
Chardonnay Trentino Superior	40
Sauvion Vouvray	
Chenin Blanc, Loire 2011	48
Santadi Villa Solais	
Vermentino, Sardegna 2010	55
Jermann	
Pinot Grigio, Friuly 2010	70
Nickel and Nickel	
Chardonnay, Russian River Valley 2009	85
Louis Latour 1re Cru	
Puligny-Montrachet, Bourgogne 2010	120

RED WINE

Santa Cristina	
Chianti, Cortona 2010	10/40
Melbec Uno	
Malbec, Argentina 2010	12/48
Wente	
Pino Noir, California 2009	12/48
Remo Farina	
Ripasso, Valpolicella 2010	58
La Braccasca	
Vino Nobile di Montepulciano 2008	65
Sequoia Grove	
Cabernet Sauvignon, Rutherford 2009	85
Tenuta Belguardo	
Maremma, Tuscany 2004	90
Cakebread Cellars	
Cabernet Sauvignon, Napa 2009	100
Labastide Dauzac Margaux	
Cabernet Sauvignon/Merlot, Bordeaux 2009	125

ROSE WINE

J.Vidal Fleury	
Cinsault/Syrah, Cotes du Rhone 2010	10/40

SPARKLING

Jacobs Creek	
Brut Cuvee, Australia NV	11/44
Perrier Jouet	
Grand Brut, Champagne NV	15/60
Nicholas Feuilltte	
Brut Rose, Champagne NV	70
Lambrusco Valle Lalda	
Brut, Champagne NV	30
Laurent Perrier	
Brut, Champagne NV	85
Louis Roederer	
Brut, Champagne NV	100
Dom Perignon	
Brut, Champagne NV	350