

# THE BAR

## Fine Food Selections

### Cheese & Charcuterie

#### Artisan Cheese Board

fig jam, dried figs, Marcona almonds & lavosh

**P'tit Basque**  
young sheep's milk from  
French Basque region;  
sweet and creamy,  
silky texture, nutty finish

**Sweet Grass Dairy  
Green Hill**  
an American original  
cow's milk cheese; thin, bloomy rind,  
silky and buttery interior

**Beecher's Flagship Cheddar**  
award-winning aged  
cow's milk cheese;  
complex, sharp, nutty

**\$16.99**

#### R. Field Grand Selection

dried figs, caper berries, Marcona almonds, mustard & lavosh

**Olli Soppessata**  
artisan salame; robust flavor,  
whole peppercorns and garlic

**Three Little Pigs  
Truffle Mousse Pâte**  
chicken liver and pork mousse;  
creamy, earthy with a hint of Cognac

**Cowgirl Creamery Mt Tam**  
soft-ripened, triple crème  
pasteurized cow's milk;  
notes of butter, mushrooms and hay

**Prosciutto di Parma**  
slow-cured Italian ham;  
a nutty flavor and silky texture

**PDL Manchego 6 Month**  
Spanish sheep's milk cheese;  
rich and buttery nuttiness  
with caramel notes

**Mitica Drunken Goat**  
young goat's milk cheese cured  
in Spanish red wine;  
smooth, creamy, fruity finish

**Ficcaci Mixed Olive Medley**  
whole Italian mixed olives  
marinated with olive oil & herbs

**\$25.99**

### Appetizers

**Fresh Poke of the Day**  
chef's inspiration  
**\$MKT**

**Smoked Ahi Spread & Lavosh**  
locally produced from  
Kokohead Foods and the Pâtisserie  
**\$9.99**

**Hamachi Crudo**  
yuzu tamari, serrano, garlic rayu, micro cilantro  
**\$MKT**

**Beef Carpaccio**  
premium choice Certified Angus Beef®,  
watercress, pecorino Romano, caper berry,  
tabasco-Worcestershire aioli  
**\$14.99**

**Bruschetta**  
tomato confit, whipped ricotta, gremolata,  
Marcona almond, grilled ciabatta  
**\$11.99**

**French Onion Soup**  
caramelized Ewa onion,  
provolone & Swiss cheese, charred crostini  
**\$8.99**

**Truffle Arancini**  
boschetto al tartufo, tomato cream,  
crispy prosciutto  
**\$15.99**

**Truffle Parmesan Fries**  
white truffle oil, fresh herbs,  
roasted garlic & black pepper aioli  
**\$9.99**

**Crispy Brussels Sprouts**  
pecorino Romano, Parmesan frico, lemon  
**\$9.99**

**Crispy Calamari**  
wasabi cocktail sauce  
**\$14.99**

### Entrées

**Lacinato Kale Caesar**  
MA'O Organic Farms baby kale  
Ho Farms tomato, herb crouton crumble,  
Parmesan frico, creamy anchovy dressing  
**\$14.99**

**The Bar Burger**  
house blend chuck brisket patty, aged Gouda,  
roasted mushroom, garlic aioli, brioche bun  
**\$18.99**

**Pizza**  
serrano ham, Sweet Land Farm chèvre,  
macerated balsamic figs, pistachio pesto  
**\$15.99**

**Spaghetti alle Vongole**  
fresh Manila clams, white wine,  
Italian parsley, lemon, garlic butter  
**\$21.99**

**Dessert**  
**Seasonal Coppetta**  
chef's inspiration  
**\$7.99**

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# THE BAR

## Wine & Beer Selections

### Mystery Wine

**R. Field Selection** (Honolulu, Hawaii) .....\$10.00  
*Let us delight your palate with our rotating mystery wine. We challenge you to figure out what it is, and when it's gone, it's gone. It is guaranteed to be a delightful adventure.*

### Sparkling

	6 oz.	2 oz.
<b>NV Conegliano Valdobbiadene Prosecco Superiore Brut</b> (Veneto, Italy).....	\$13.00	\$4.50
<i>Crisp, zesty, and fun, this artisanal prosecco is elegant and complex, with notes of green apple, Meyer lemon, and pineapple.</i>		
<b>NV Patriarche Père &amp; Fils Crémant de Bourgogne Brut Rosé</b> (Burgundy, France) .....	\$15.00	\$5.00
<i>This pinot noir-based crémant rosé is a perfect apéritif with raspberry, peach, and apricot aromas.</i>		

### White

<b>2021 Garofoli 'Serra del Conte' Verdicchio dei Castelli di Jesi Classico</b> (Marche DOC, Italy) .....	\$12.00	\$4.00
<i>A seductive bouquet of white flowers, peaches, and candied citrus. A round juicy mouthfeel balances crisp acidity. The native Italian white grape, verdicchio, will leave your mouth watering for more.</i>		
<b>2021 Au Bon Climat Pinot Gris + Pinot Blanc</b> (Santa Barbara, California) .....	\$15.00	\$5.00
<i>This classic go-to is light, bright, refreshing, and balanced with enough body and intensity. 2021 is immensely drinkable, with bright citrus, pear, and green apple notes.</i>		
<b>2020 Wildsong Sauvignon Blanc</b> (Hawkes Bay, New Zealand).....	\$11.00	\$3.75
<i>An intense fruit salad of nectarine, grapefruit, cantaloupe, and nectarine zest. This New Zealand classic is juicy and structured by acidity.</i>		
<b>2020 Pine Ridge Chenin Blanc + Viognier</b> (Napa Valley, California) .....	\$12.00	\$4.00
<i>A perfect marriage of lime and orange blossom with stone fruits and floral aromatics prepares a crisp, versatile wine ready to join you for any meal.</i>		
<b>2019 Louis Latour Chardonnay Ardèche</b> (Rhône, France) .....	\$13.00	\$4.50
<i>This crisp, unoaked chardonnay offers fresh acidity and a smooth finish with citrus marmalade and thyme notes.</i>		
<b>2020 Poseidon Vineyards Estate Chardonnay</b> (Carneros & Napa Valley, California).....	\$17.00	\$5.75
<i>Vibrant and intense fruits rounded out by clotted cream and a salty breeze—Hungarian oak aged and blended to produce a round, full, complex wine.</i>		

### Rosé

<b>2021 The Pinot Project Rosé</b> (Pays d'Oc, France).....	\$11.00	\$3.75
<i>Mineral to its core, this pale pink rosé from the village of Vias is full of juicy white peaches and red berries with a zippy and bright finish.</i>		

### Red

<b>2020 Elvio Tintero Vino Rosso</b> (Piemonte, Italy) .....	\$11.00	\$3.75
<i>A juicy Barbera based vino rosso that begs to be paired with a plate of antipasti. Red cherries, compliment cedar, cigar, and spicy aromatics. Bright with fine tannins, a quaffable pick for any occasion.</i>		
<b>2021 Planet Oregon Pinot Noir</b> (Willamette Valley, Oregon).....	\$15.00	\$5.00
<i>Velvety strawberries, plums, and orange peel balance out the fresh juicy tannins with savory notes of this medium-bodied, sustainably grown, beautiful expression of Oregon wine.</i>		
<b>2021 Domaine de Durban, Beaumes-de-Venise Rouge</b> (Southern Rhône, France) .....	\$15.00	\$5.00
<i>Grenache, Syrah, and Mourvèdre blended harmoniously to produce wild red berries, dried herbs, and balanced tannins - this French beauty manages to be big and luscious at the same time as being light as a feather.</i>		
<b>2019 Valentín Bianchi "Famiglia Bianchi" Malbec</b> (Mendoza, Argentina) .....	\$13.00	\$4.50
<i>A seductive wine with violet nuance, plums, figs balanced by unctuous tannins, and a fruity finish. A perfect pair with your favorite hard cheese.</i>		
<b>2019 Luke Merlot "Wahluke Slope"</b> (Columbia Valley, Washington) .....	\$15.00	\$5.00
<i>Big aromas of red fruits and plum with layers of cedar and clove interwoven with a long lingering finish and a lick of acidity that makes this merlot ready for big flavors.</i>		
<b>2019 Mac &amp; Billy Cellars 'M' Cabernet Sauvignon</b> (Paso Robles, California) .....	\$15.00	\$5.00
<i>Chocolate ganache, blackberry preserves with savory notes of leather and licorice—polished tannins, sleek, supple, and complex.</i>		
<b>2019 Quilt Cabernet Sauvignon</b> (Napa Valley, California).....	\$17.00	\$5.75
<i>This gorgeous plush-textured Napa cab has dark berries, dried apricots, and cocoa notes—rounded and velvety wine from Belle Glos winemaker Joe Wagner.</i>		

### Draft Beer

<b>Hana Koa Brewing - Party Boy Pils</b> ..... \$8	<b>Beer Lab Hawaii - Omakase Hazy IPA</b> ..... \$9
Tokyo style rice lager 4.2 % ABV	6% ABV
<b>Kona Brewing Co. - Big Wave Golden Ale</b> .....\$7	<b>Big Island Brewhaus - Golden Sabbath</b>
4.4% ABV	<b>Belgian Strong Ale</b> .....\$10
<b>Honolulu Beerworks - Kewalo Cream Ale</b> ..... \$8	8.5 % ABV
5% ABV	<b>Paradise Ciders - Seasonal</b> ..... \$9
	5-6.6% ABV