

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

\$18

R. Field Grand Selection

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

Olli Soppresata
artisan salame; robust flavor,
whole peppercorns and garlic

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

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

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

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

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

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

\$28

Appetizers

Ginger Shoyu Ahi Poke
fresh local ahi, ogo, inamona, chili, sesame oil
\$MKT

Smoked Ahi Spread & Lavosh
locally produced from
Kokohead Foods and the Pâtisserie
\$11

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

Beef Carpaccio (gf)
premium choice Certified Angus Beef®,
watercress, pecorino Romano, caper berry,
Tabasco-Worcestershire aioli
\$15

Bruschetta (v)
tomato confit, whipped ricotta, gremolata,
Marcona almonds, grilled ciabatta
\$13

French Onion Soup
caramelized Ewa onion,
provolone & Swiss cheese, charred crostini
\$10

Truffle Arancini
boschetto al tartufo, tomato cream,
crispy prosciutto
\$18

Truffle Parmesan Fries (gf)
white truffle oil, fresh herbs,
roasted garlic & black pepper aioli
\$12

Crispy Brussels Sprouts (gf, v)
pecorino Romano, Parmesan frico, lemon
\$12

Crispy Calamari
wasabi cocktail sauce
\$16

Entrées

Lacinato Kale Caesar
MA'O Organic Farms baby kale,
Ho Farms tomato, herb crouton crumble,
Parmesan frico, creamy anchovy dressing
\$17

The Bar Burger
house blend chuck brisket patty, aged Gouda,
roasted mushroom, garlic aioli, brioche bun
\$20

Pizza
serrano ham, Sweet Land Farm chèvre,
macerated balsamic figs, pistachio pesto
\$17

Spaghetti alle Vongole
fresh Manila clams, white wine,
Italian parsley, lemon, garlic butter
\$23

Dessert

Seasonal Coppetta
chef's inspiration
\$10

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. We proudly serve local ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and drinks are prepared in a shared bar and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

gf = Gluten Free v = Vegetarian vt = Vegan

A gratuity of 18% will be charged to parties of 6 or more

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.
NV Conegliano Valdobbiadene Prosecco Superiore Brut (Veneto, Italy).....	\$14.00	\$4.75
<i>Crisp, zesty, and fun, this artisanal prosecco is elegant and complex, with notes of green apple, Meyer lemon, and pineapple.</i>		
NV Lucien Albrecht Crémant d'Alsace Brut Rosé (Alsace, France).....	\$16.00	\$5.50
<i>This 100% pinot noir-based sparkling rosé is a perfect apéritif bursting with red strawberries, wild cherries, and orange blossom. Bright and lively, complemented by a creamy texture.</i>		

White

2021 Au Bon Climat Pinot Gris + Pinot Blanc (Santa Barbara, California)	\$16.00	\$5.50
<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>		
2020 Wildsong Sauvignon Blanc (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>		
2020 Pine Ridge Chenin Blanc + Viognier (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>		
2019 Louis Latour Chardonnay Ardèche (Rhône, France).....	\$14.00	\$4.75
<i>This crisp, unoaked chardonnay offers fresh acidity and a smooth finish with citrus marmalade and thyme notes.</i>		
2020 Poseidon Vineyards Estate Chardonnay (Carneros & Napa Valley, California)	\$18.00	\$6.00
<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

2021 Bieler Pere et Fils Cuvée Sabine Rosé (Provence, France).....	\$12.00	\$4.00
<i>In classic Provence style, a harmonious blend of floral, herbal, and wild red fruit notes alongside refreshing acidity. Summer flowers, white tea, and herbs de Provence inside your glass.</i>		

Red

2020 Elvio Tintero Vino Rosso (Piemonte, Italy)	\$12.00	\$4.00
<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>		
2021 Planet Oregon Pinot Noir (Willamette Valley, Oregon)	\$16.00	\$5.50
<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>		
2021 Shatter Grenache (Roussillon, France).....	\$15.00	\$5.00
<i>Old-world finesse made for a new-world palate. A deep-inky wine with rich flavors of black currant, spice, and cured meats, complemented by a touch of coffee.</i>		
2019 Valentín Bianchi “Famiglia Bianchi” Malbec (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>		
2019 Mac & Billy Cellars ‘M’ Cabernet Sauvignon (Paso Robles, California)	\$16.00	\$5.50
<i>Chocolate ganache, blackberry preserves with savory notes of leather and licorice —polished tannins, sleek, supple, and complex.</i>		
2019 Quilt Cabernet Sauvignon (Napa Valley, California)	\$18.00	\$6.00
<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

Hana Koa Brewing - Rice Breaker	\$9
<i>Tokyo style rice lager 4.2 % ABV</i>	
Kona Brewing Co. - Big Wave Golden Ale	\$8
<i>4.4% ABV</i>	
Honolulu Beerworks - Kewalo Cream Ale	\$9
<i>5% ABV</i>	
Beer Lab Hawaii - Omakase Hazy IPA	\$11
<i>6% ABV</i>	
Maika'i - Shaka Session IPA	\$11
<i>4.5% ABV</i>	
Big Island Brewhaus - Golden Sabbath Belgian Strong Ale	\$11
<i>8.5 % ABV</i>	
Paradise Ciders (Can) - Seasonal	\$9
<i>5-6.6% ABV</i>	

Spritz & Soda

Aperol Spritz	\$16
<i>Brut prosecco, aperol aperitivo, soda water, orange</i>	
Mimosa	\$15
<i>Brut prosecco, orange juice</i>	
Ghia + Tonic	\$15
<i>Ghia non-alcoholic aperitif, elderflower tonic, grapefruit oil</i>	
Bitters + Soda	\$7
<i>Scrappy's lavender and black lemon bitters, Q-soda, blackberries, rosemary</i>	
Moshi Sparkling Drinks	\$9
<i>White peach & yuzu Red shiso, apple & yuzu</i>	