

THE BAR

Fine Food Selections

Cheese & Charcuterie

Artisan Cheese Board | 20
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

R. Field Grand Selection | 30
dried figs, caper berries, olive medley, Marcona almonds, mustard & lavosh

Olli Soppressata
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

Appetizers

Ginger Shoyu Ahi Poke | MKT
fresh local ahi, ogo, ‘inamona, chili, sesame oil

Smoked Ahi Spread & Lavosh | 13
locally produced from Kokohead Foods and the Pâtisserie

Hamachi Crudo | MKT
yuzu tamari, serrano, garlic rayu, micro cilantro

Beef Carpaccio (gf) | 17
premium choice Certified Angus Beef®, watercress, pecorino Romano, caper berry, Tabasco-Worcestershire aioli

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

French Onion Soup | 12
caramelized Ewa onion, provolone & Swiss cheese, charred crostini

Truffle Arancini | 18
boschetto al tartufo, tomato cream, crispy prosciutto

Truffle Parmesan Fries (gf) | 13
white truffle oil, fresh herbs, roasted garlic & black pepper aioli

Crispy Brussels Sprouts (gf, v) | 13
pecorino Romano, Parmesan frico, lemon

Crispy Calamari | 16
wasabi cocktail sauce

Entrées

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

The Bar Burger | 21
house blend chuck brisket patty, aged Gouda, roasted mushroom, garlic aioli, brioche bun

Pizza | 18
serrano ham, Sweet Land Farm chèvre, macerated balsamic figs, basil pesto

Steak Frites | 36
12 oz. Certified Angus Beef® NY striploin, rosemary brown butter fries, Italian salsa verde, roasted garlic aioli

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 v+ = Vegan

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

THE BAR

Wine & Beer Selections

Sparkling	2 oz	6 oz	btl
Maika'i Prosecco DOC Veneto, Italy <i>personality: crisp, zesty, fun</i> <i>with notes of: pineapple, green apple, pikake</i>	3.75	11	38
Lambert de Seyssel Petit Royal Savoie, France <i>personality: toasty, aromatic, complex</i> <i>with notes of: alpine flowers, dried fruit, honey</i>	5.5	16	56
Pierre Sparr Crémant d'Alsace Brut Rosé Alsace, France <i>personality: bright, lively, delicate</i> <i>with notes of: strawberry, raspberry, white peach</i>	5.75	17	59

White			
J. & P. Matheus Piesporter Goldtröpfchen Riesling Mosel, Germany <i>personality: perfectly off-dry, effortless, fresh</i> <i>with notes of: lemon-lime, apricot, honey</i>	4	12	42
Wolfberger Alsace Pinot Blanc Alsace, France <i>personality: measured, clean, crisp</i> <i>with notes of: chamomile, peach, white pepper</i>	4.75	14	49
Unsanctioned Pinot Gris Willamette Valley, Oregon <i>personality: zippy, friendly, excitable</i> <i>with notes of: melon, lemon, jasmine</i>	4.5	13	45
Emmolo Sauvignon Blanc Suisun & Napa Valleys, California <i>personality: fresh, clean, mouthwatering</i> <i>with notes of: peach, clementine, wet stone</i>	4.5	13	45
K Vintners Art Den Hoed Vineyard Viognier Columbia Valley, Washington <i>personality: graceful, warm sunny day</i> <i>with notes of: ripe peach, honeysuckle, tangerine</i>	4.75	14	49
Famille Savary Petit Chablis Burgundy, France <i>personality: revitalizing, bone-dry, classic</i> <i>with notes of: white flowers, lemon zest, starfruit</i>	6.5	19	65
Neyers 304 Chardonnay Sonoma County, California <i>personality: charming, fresh, citrus driven</i> <i>with notes of: Meyer lemon, honeycrisp, pear</i>	5.75	17	59

Rosé & Orange			
Château Minuty Prestige Rosé Côtes de Provence, France <i>personality: expressive, finesse, elegant</i> <i>with notes of: apricot, fresh peach, kiss of salt</i>	5	15	52
Birichino Vin Gris Rosé Sonoma County, California <i>personality: harmonious, crisp, vivid</i> <i>with notes of: plums, wet stone, rosewater</i>	4.5	13	45
Head High Skin Contact White Central Coast, California <i>personality: effusive, rich, unctuous</i> <i>with notes of: toasted almonds, dried apples, biscotti</i>	4.75	14	49

Mystery Selection <i>personality: when it's gone, it's gone</i> <i>with notes of: adventure & love of wine exploration</i>	10/glass
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Red	2 oz	6 oz	btl
Domaine Dupeuble Beaujolais Beaujolais, France <i>personality: playful, thirst-quenching & generous</i> <i>with notes of: raspberries, violet, pepper</i>	4.75	14	49
Belle Glos Dairyman Vineyard Pinot Noir Russian River, California <i>personality: rich, velvety, seductive</i> <i>with notes of: dark cherry, blackberry, mocha</i>	6.5	19	65
Casasmith Cervo Barbera Northridge Vineyard Wahluke Slope, Washington <i>personality: dense, impressive, wow-factor</i> <i>with notes of: black rose, mushroom, lava rocks</i>	5.5	16	56

Baron Ermengaud Faugères Rouge Languedoc Roussillon, France <i>personality: savory, powerful, regal</i> <i>with notes of: dark cherry, violets, earthy</i>	5.75	17	59
Saldo Shiraz Barossa, Clare Valley & Limestone Coast, Australia <i>personality: ripe, juicy, intense</i> <i>with notes of: blackberry pie, mocha, crusted herbs</i>	5	15	52
Campo al Mare Bolgheri DOC Tuscany, Italy <i>personality: expressive, ripe, succulent</i> <i>with notes of: dark cherry, licorice, clove</i>	6.5	19	65
Mac & Billy Cellars 'M' Cabernet Sauvignon Paso Robles, California <i>personality: supple, savory, polished</i> <i>with notes of: ganache, blackberry preserves, leather</i>	5.5	16	56
Faust Cabernet Sauvignon Napa Valley, California <i>personality: plush, round, packs a punch</i> <i>with notes of: dark berries, dried apricots, cocoa nib</i>	8.5	25	85

Spritz			
Aperol or Limoncello			13

Non-Alcoholic			
Bitter Orange Mocktail			12
Rosé Spritz			12
Moshi Sparklers Red Shiso, Apple & Yuzu Matcha & White Strawberry			9
Cock'n Bull Ginger Beer			7

Beers			
Draft			
Hana Koa Brewing Co. - Rice Breaker			9
Kona Brewing Co. - Big Wave Golden Ale			8
Honolulu Beerworks - Kewalo's Cream Ale			9
Maika'i - Shaka Session IPA			11
Local IPA - Seasonal Selection			MKT
Rotating Tap - Seasonal Selection			MKT

Bottle & Can			
Paradise Ciders - seasonal flavors			9
Athletic Brewing - Run Wild Non-alcoholic IPA			5
Stiegl - Grapefruit Radler			9
Orval - Trappist Ale			14
Chimay - Grande Réserve Ale			16

— THE BAR —

Happy Hour

Daily 2-4pm

The Reserve Selection | 20

*rotating selection of artisan cheese and charcuterie,
dried figs, caper berries, olive medley,
Marcona almonds, fig jam, mustard & lavosh*

Half-off All Bottles of Wine

Every Wednesday: Enjoy half-off all bottles, all day

Wine Flight | 12

Try any three wines - 2 oz pour

Wine Finds | 7

Red, White, Mystery

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