

# 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*

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#### 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	Red		2 oz	6 oz	btl
<b>Maika'i Prosecco DOC</b> Veneto, Italy <i>personality: crisp, zesty, fun</i> <i>with notes of: pineapple, green apple, pikake</i>		3.75	11	38	<b>Domaine Dupeuble Beaujolais</b> Beaujolais, France <i>personality: playful, thirst-quenching &amp; generous</i> <i>with notes of: raspberries, violet, pepper</i>		4.75	14	49
<b>Lambert de Seyssel Petit Royal</b> Savoie, France <i>personality: toasty, aromatic, complex</i> <i>with notes of: alpine flowers, dried fruit, honey</i>		5.5	16	56	<b>Belle Glos Dairyman Vineyard Pinot Noir</b> Russian River, California <i>personality: rich, velvety, seductive</i> <i>with notes of: dark cherry, blackberry, mocha</i>		6.5	19	65
<b>Pierre Sparr Crémant d'Alsace Brut Rosé</b> Alsace, France <i>personality: bright, lively, delicate</i> <i>with notes of: strawberry, raspberry, white peach</i>		5.75	17	59	<b>Casasmith Cervo Barbera Northridge Vineyard</b> Wahluke Slope, Washington <i>personality: dense, impressive, wow-factor</i> <i>with notes of: black rose, mushroom, lava rocks</i>		5.5	16	56
White					<b>Baron Ermengaud Faugères Rouge</b> Languedoc Roussillon, France <i>personality: savory, powerful, regal</i> <i>with notes of: dark cherry, violets, earthy</i>		5.75	17	59
<b>J. &amp; P. Matheus Piesporter Goldtröpfchen Riesling</b> Mosel, Germany <i>personality: perfectly off-dry, effortless, fresh</i> <i>with notes of: lemon-lime, apricot, honey</i>		4	12	42	<b>Saldo Shiraz</b> 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
<b>Wolfberger Alsace Pinot Blanc</b> Alsace, France <i>personality: measured, clean, crisp</i> <i>with notes of: chamomile, peach, white pepper</i>		4.75	14	49	<b>Campo al Mare Bolgheri DOC</b> Tuscany, Italy <i>personality: expressive, ripe, succulent</i> <i>with notes of: dark cherry, licorice, clove</i>		6.5	19	65
<b>Unsanctioned Pinot Gris</b> Willamette Valley, Oregon <i>personality: zippy, friendly, excitable</i> <i>with notes of: melon, lemon, jasmine</i>		4.5	13	45	<b>Mac &amp; Billy Cellars 'M' Cabernet Sauvignon</b> Paso Robles, California <i>personality: supple, savory, polished</i> <i>with notes of: ganache, blackberry preserves, leather</i>		5.5	16	56
<b>Emmolo Sauvignon Blanc</b> Suisun & Napa Valleys, California <i>personality: fresh, clean, mouthwatering</i> <i>with notes of: peach, clementine, wet stone</i>		4.5	13	45	<b>Faust Cabernet Sauvignon</b> 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
<b>K Vintners Art Den Hoed Vineyard Viognier</b> Columbia Valley, Washington <i>personality: graceful, warm sunny day</i> <i>with notes of: ripe peach, honeysuckle, tangerine</i>		4.75	14	49	Spritz				
<b>Famille Savary Petit Chablis</b> Burgundy, France <i>personality: revitalizing, bone-dry, classic</i> <i>with notes of: white flowers, lemon zest, starfruit</i>		6.5	19	65	<b>Aperol or Limoncello</b>				13
<b>Neyers 304 Chardonnay</b> Sonoma County, California <i>personality: charming, fresh, citrus driven</i> <i>with notes of: Meyer lemon, honeycrisp, pear</i>		5.75	17	59	Non-Alcoholic				
Rosé & Orange					<b>Bitter Orange Mocktail</b>				12
<b>Château Minuty Prestige Rosé</b> Côtes de Provence, France <i>personality: expressive, finesse, elegant</i> <i>with notes of: apricot, fresh peach, kiss of salt</i>		5	15	52	<b>Rosé Spritz</b>				12
<b>Birichino Vin Gris Rosé</b> Sonoma County, California <i>personality: harmonious, crisp, vivid</i> <i>with notes of: plums, wet stone, rosewater</i>		4.5	13	45	<b>Moshi Sparklers</b>				9
<b>Head High Skin Contact White</b> Central Coast, California <i>personality: effusive, rich, unctuous</i> <i>with notes of: toasted almonds, dried apples, biscotti</i>		4.75	14	49	<b>Red Shiso, Apple &amp; Yuzu   Matcha &amp; White Strawberry</b>				9
					<b>Cock'n Bull Ginger Beer</b>				7
					Beers				
					<b>Draft</b>				
					<b>Hana Koa Brewing Co. - Rice Breaker</b>				9
					<b>Kona Brewing Co. - Big Wave Golden Ale</b>				8
					<b>Honolulu Beerworks - Kewalo's Cream Ale</b>				9
					<b>Maika'i - Shaka Session IPA</b>				11
					<b>Local IPA - Seasonal Selection</b>				MKT
					<b>Rotating Tap - Seasonal Selection</b>				MKT
					<b>Bottle &amp; Can</b>				
					<b>Paradise Ciders - seasonal flavors</b>				9
					<b>Athletic Brewing - Run Wild Non-alcoholic IPA</b>				5
					<b>Stiegl - Grapefruit Radler</b>				9
					<b>Orval - Trappist Ale</b>				14
					<b>Chimay - Grande Réserve Ale</b>				16

### Mystery Selection

*personality: when it's gone, it's gone*  
*with notes of: adventure & love of wine exploration*

10/glass