

MADE WITH ALOHA ~ ORGANIC. LOCAL. FROM SCRATCH.
by Chef Makani



LUNCH
SERVED UNTIL 5PM
FALL/WINTER 2017 ~ VENICE

SHARED PLATES

Tempura Blue Lake Green Beans 10 🍴 **Vegetarian**
Tempura battered Blue Lake green beans, spicy yuzu aioli

Crispy Panko Chicken Bites 10
Panko fried chicken, carrot & beet strings, Kona coffee bourbon BBQ sauce

Tahitian Scallop Ceviche 14 **GF**
Wild scallops, avocado, mango, kaffir, coconut, serrano chili

Niman Ranch Sticky Ribs 12
12 hour Niman Ranch sticky ribs, sweet chili sauce, green onion

Turkey Lettuce Cups 13
Mary's ground turkey, shiitake mushrooms, ginger, water chestnuts, pickled radish, baby gem lettuce, sambal

Toasted Sesame Udon Noodle Salad 11 **Vegan**
Udon noodles, cucumber, pea sprouts, pickled vegetables, chili oil
ADD TOGARASHI HAWAIIAN ALBACORE 11

Superfood Croquettes 10 🍴 **Vegetarian**
Red quinoa, sweet potato mash, cannellini beans, spicy yuzu sauce

Ponzu Avocado Dip 11 **Vegan GF**
Organic avocado purée, Okinawan purple potato chips

Wild Kauai Prawns 14 **GF**
Four wood-fired whole prawns, citrus marinade, sweet chili sauce

LARGE PLATES

BRUNCH - UNTIL 3PM

Coconut French Toast 13
Cinnamon brioche, toasted coconut butter, wood-fired bananas, coconut rum syrup, seasonal fruit

Breakfast Sandwich 12
Organic scrambled eggs, Niman Ranch bacon, Hook's 1 yr cheddar, tomato, baby kale, white truffle oil drizzle, bacon chipotle aioli

Da Loco Moco Plate 15
Organic sunny side up eggs over organic beef patty, shiitake mushroom gravy, baby kale, brown rice, spicy sriracha, fried shallots
*sub portobello mushroom

Avocado Toast 12 **Vegetarian**
Wood-fired artisan bread, sunny side organic egg, ponzu avocado puree, Laura Chenel chèvre, heirloom tomato, radish, chili oil

Niman Ranch Steak & Egg Breakfast Burrito 13
Flat iron steak, organic eggs, Hook's 1 year cheddar, baby kale, fresh cut french fries, cilantro jalapeo tortilla, spicy guava rum, mango pico de gallo

SANDWICHES & BURGERS

Panko Fried Chicken Sandwich 15
Beer battered chicken breast, shiitake mushroom gravy, baby kale, citrus aioli, sesame ponzu dressing

Kuawa Crunch Burger 15 🍴
Organic beef patty, Hook's 1 yr. cheddar, purple potato chips, lettuce, coleslaw, spicy guava rum

Palahu Burger 13
Organic turkey patty, Asian coleslaw, avocado, pea shoots, sesame ponzu dressing, wonton crisps, almond ginger

Paniolo Burger 16
Organic beef patty, smoked cheddar, Niman Ranch bacon, onion rings, Kona coffee bourbon BBQ

The Pono Burger 15
Organic beef patty, Hook's 1 yr. cheddar, avocado, gem lettuce, pickle, caramelized organic onions, heirloom tomato, Pono sauce

Wild Hawaiian Albacore Sandwich 17
Albacore tuna seared rare, beet & carrot strings, onion, watermelon radish, wasabi aioli

LAU'AI - VEGETABLES

Farmer's Market Salad 14 **Vegan**
Local organic mixed greens, beet & carrot strings, cucumber, toasted almonds, wonton crisps, sesame wasabi/ponzu dressing

Frog Hollow Pear Salad 14 **Vegetarian GF**
Baby kale, Frog Hollow Pears, Laura Chenel chèvre toasted almonds, balsamic vinaigrette

Ancient Grain & Collard Green Wrap 13 **Vegetarian GF**
Red quinoa, cannellini bean, sweet potato mash, coleslaw,

Wood Fired Beets 11 **Vegetarian GF**
Laura Chenel chèvre, walnuts, pea tendrils, papaya seed dressing

SIDES

Fresh-Cut Russet French Fries 6 **GF**

Avocado 4 **GF**

Side Seasonal Fruit 6 **GF**

Niman Ranch Bacon 5 **GF**

FEATURED FARMS

Local Eel River Ranch
Organic, fresh grass fed/
grass finished, humanely
raised free-range beef

Pitman Family Farms
Mary's Free-range humanely
raised antibiotic free/non
GMO turkeys and chickens

Weiser Farms
Farmer's market
vegetables

COCKTAILS

by Chef Makani

TIKI COCKTAILS 13

Ke Ahi (Fire)

Bourbon, Organic Numi Green Tea, Firewater Tincture, Lemon

Niu (Coconut)

White Rum, Coconut Cream, Hawaiian Pineapple, Lime

Hala Kahiki (Pineapple)

Mezcal, Hawaiian Pineapple, Lime, Organic Agave, Serrano Chili, Orange Liqueur

Lokelani (Rose)

White Rum, Rose, Pineapple, Lime, Orange

SEASONAL COCKTAILS 15

The Wiseman

Farmer's Organic Gin, Orange Blossom, Sage, Fresh Organic Lemon, Ginger

Ugly Sweater

Dark Rum, Banana Shrub, Grand Marnier

Netflix and Chill

Kikori, Amaro Nonino, Benedictine, Angostura, Orange Bitters

Maple Bourbon Sour

Bulleit Bourbon, Maple, Lemon, Angostura Bitters, Egg White

PONO CLASSICS 14

Obaki (Ghost Margarita)

Tequila, Ghost Pepper, Lime, Orange Liqueur, Tajin Sea Salt

Pepa (Chile Pepper)

Serrano Chili Infused Tequila, Cucumber, Cilantro, Lime

Crisp and Cool

Scotch, Ginger, Fernet Liqueur, Lemon

Island 75

Gin, La Marcca Prosecco, Lillikoi, Lemon Zest

CRAFT BEER

DRAFT 8

Scrimshaw Pilsner Fort Bragg, CA (4.4% abv.)

Stone Delicious IPA San Diego, CA (7.7% abv.)

Pranqster Golden Ale Fort Bragg, CA (7.6% abv.)

Avery Brewing White Rascal Boulder, CO (7.7% abv.)

AleSmith .394 Pale San Diego, CA (7.7% abv.)

Smog City Sabre Tooth Squirrel Amber Portland, ME (5.6% abv.)

BOTTLE

Allagash Saison 10 (6.1% abv.)

Weihenstephaner Hefe Weissbier 8 (5.4% abv.)

North Coast Old Rasputin Imperial Stout 8 (9% abv.)

Uinta Hop Nosh IPA 7 (7% abv.)

CIDER

Sir Perry Pear Cider 8 (6% abv.) **GF**

WINES

RED

Poppy Pinot Noir - King City, CA 2014 - 11/38

Paxton Shiraz/Grenache - McLaren Vale, AU 2015 - 12/42

Llama Malbec - Argentina 2012 - 12/40

Carnivor Cabernet Sauvignon - Modesto, CA 2014 - 10/35

Eco Terreno Three Vine Red - Alexander Valley, CA 2012 - 12/40

Flor De Vetus Tempranillo - Spain 2012 - 49

WHITE

Michel Girault Sancerre - France 2015 - 14/49

Joseph Drouhin Chardonnay - France 2014 - 11/38

Au Bon Climat, Pinot Gris/Blanc - Santa Barbara 2015 - 12/42

Tangent Albarino - Edna Valley, CA 2014 - 12/42

ROSE

Hecht & Banner - France - 14/49

SPARKLING

La Marca Prosecco - Italy - 11/38

BEVERAGES

Lemonade - Freshly Squeezed 5

Numi Iced Organic Green Tea 4

Numi Iced Organic Chocolate Pu*Erh Black Tea 4

Bottled Sodas - Natural & organic ingredients 4

Kona Coffee - 12oz French press, regular or decaf 6

WHISKEY

BOURBON

Maker's Mark 13
Bulleit 13
High West American Prairie 11
Basil Hayden's 15
Baker's 15
Angels Envy 15
High West Campfire 17

RYE

Bulleit Small Batch 13
Koval White 14 **Organic**

SCOTCH

Label 5 Classic Black 9
Glenlivet 12yr 15
Laphroaig 10yr Single Malt 15
The Dalmore 12yr Single Malt 18

OTHER

Jameson (Irish) 11
Kikori (Japanese) 15

GIN

Farmer's Botanical Organic 11
Beefeater 9
Nolet's Silver Dry 15
Hendrick's 15

VODKA

Titos 11
Square One Organic American 13
Chopin 15
Grey Goose 15

RUM

Myers's Original Dark 11
Sailor Jerry Spiced Rum 11
Angostura White Oak 9
Leblon Cachaça 13

TEQUILA

Casamigos Blanco 15
Casamigos Reposado 15
Casamigos Anejo 17
Don Julio 1942 40

MEZCAL

Del Maguey Vida 15
Del Maguey Iberico 55

COGNAC & BRANDY

Camus VS Elegance 11

HAWAIIAN INSPIRED NEIGHBORHOOD FOOD

by Chef Makani



MADE WITH ALOHA ~ ORGANIC. LOCAL. FROM SCRATCH = FALL 2017 ~ VENICE

SMALL SHARED PLATES

MAHINA - BITES

Tempura Blue Lake Green Beans 10 Vegetarian

Tempura battered Blue Lake green beans, spicy yuzu aioli

Crispy Panko Chicken Bites 10

Panko fried chicken, carrot & beet strings, Kona coffee bourbon BBQ sauce

Ponzu Avocado Dip 10 Vegan GF

Organic avocado purée, Okinawan purple potato chips

Superfood Croquettes 10 Vegetarian

Red quinoa, sweet potato mash, cannellini beans, spicy yuzu sauce

Turkey Lettuce Cups 13 Vegetarian

Mary's ground turkey, shiitake mushrooms, ginger, water chestnuts, pickled radish, baby gem lettuce, sambal

Niman Ranch Sticky Ribs 12 Vegetarian

12 hour Niman Ranch sticky ribs, sweet chili sauce, green onion

MOANA - FROM THE SEA

Wild Kauai Prawns 14 GF

Four wood-fired whole prawns, citrus marinade, sweet chili sauce

Wild Caught Beer Battered Salmon Taco \$14

Beer battered wild salmon, cabbage, mango pico de gallo, yuzu

Tahitian Scallop Ceviche 14 GF

Wild scallops, avocado, mango, kaffir, coconut, serrano chili

LAU'AI - VEGETABLES

Grilled Farmer's Market Napoleon 17 Vegan GF

Organic portabello, Blue Lake green beans, quinoa patty, heirloom tomato, apple Dijon vinaigrette

Farmer's Market Salad 14 Vegan

Local organic mixed greens, beet & carrot strings, cucumber, toasted almonds, wonton crisps, sesame wasabi/ponzu dressing

Frog Hollow Pear Salad 14 Vegetarian GF

Baby kale, Frog Hollow Pears, Laura Chenel chèvre, toasted almonds, balsamic vinaigrette

Wood Fired Beets 11 Vegetarian GF

Laura Chenel chèvre, walnuts, pea tendrils, papaya seed dressing

Avocado Toast 9 Vegetarian

Wood-fired artisan bread, avocado ponzu purée, Laura Chenel chèvre, watermelon radish, chili oil

OHANA - FAMILY STYLE

Wild King Salmon 27

Wood-fired salmon, pomme purée, miso butter collard greens

Panko Fried Chicken 22

Beer battered chicken breast, pomme purée, shiitake mushroom gravy, Blue Lake green beans

Wild Scallops & Charred Octopus 28

Pan seared scallops, miso glazed wild Spanish octopus, bacon & pea tendrils, creamy farro, shiitake mushroom, papaya seed dressing

Niman Ranch Flat Iron Steak 27

Wood fired, miso glazed Niman Ranch flat iron steak, carrot ginger puree, sauteed Blue Lake green beans, sweet potato nest

Togarashi Hawaiian Albacore Bowl 22 Vegetarian

Wild Albacore tuna seared rare, sesame udon noodles, pickled ginger, micro greens, ponzu, sriracha

Niman Ranch Ribs 25

1/2 Rack Niman Ranch Kona coffee bourbon BBQ ribs, house coleslaw, fresh-cut russet fries

AINA - FROM THE LAND

Kuawa Crunch 15 Vegetarian

Organic beef patty Hook's cheddar, russet potato chips, lettuce, coleslaw, spicy guava rum

Pono Burger 15

Organic beef patty, Hook's 1 yr. cheddar, organic avocado, gem lettuce, pickle, caramelized organic onions, heirloom tomato, Pono sauce

Paniolo 16

Organic beef patty, smoked cheddar, Niman Ranch bacon, beer battered buttermilk onion rings, Kona coffee bourbon BBQ sauce

SIDES

Fresh-Cut Russet French Fries 6 GF

Non GMO potatoes, organic fresh thyme & parsley, kosher salt, citrus aioli

Toasted Sesame Udon Noodle Salad 11 Vegan

Udon noodles, cucumber, pea sprouts, pickled vegetables, chili oil

Miso Butter Collard Greens 7 GF

Featured Farms:

Local Eel River Ranch, fresh, grass fed/grass finished, humanely raised organic free-range beef

Pitman Family Farms, free-range humanely raised antibiotic free/non GMO turkeys

Superior Seafood, wild caught seafood

A special mahalo to all our sustainable farmers and ranchers for all their hard work in growing this beautiful food

Our kitchen uses nuts, dairy, gluten, and other allergens. Menu items without these ingredients may not be completely free of allergens as all items are prepared in a shared cooking and preparation space. Before placing your order, please inform a manager if anyone in your party has a food allergy or intolerance. Consuming raw or undercooked meat, poultry, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 5 credit card maximum per table