

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



LUNCH
SERVED UNTIL 5PM
SUMMER 2017 ~ VENICE

SMALL SHARED PLATES

Tempura Blue Lake Green Beans 10 🌱 **Vegetarian**
Spicy yuzu sauce

Crispy Panko Chicken Bites 10
Fried chicken nuggets, carrot sticks, Kona Coffee Bourbon BBQ sauce

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

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

Wild Octopus & Papaya Skewers 15
Wood fired miso glazed Spanish octopus, Hawaiian papaya

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

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

Slow Poached Summer Vegetables 11 **Vegetarian**
Wood fired Chef's seasonal selection, miso butter

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

LARGE PLATES

MOANA - FROM THE SEA

Wild King Salmon 27
Wood-fired salmon, pomme purée, miso butter collard greens

Wild Scallops & Charred Octopus 28
Pan seared scallops, miso glazed wild Spanish octopus, bacon & pea tendrils, creamy farro, shiitake mushroom, papaya seed dressing

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

Togarashi Hawaiian Albacore Bowl 22 🌱
Wild Albacore tuna seared rare, Sesame udon noodles, pickled ginger, micro greens, ponzu, sriracha

LAU'AI - VEGETABLES

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

Summer Strawberry Salad 14 **Vegetarian GF**
Baby kale, Gaviota strawberries, chèvre, toasted almonds, balsamic vinaigrette

Grilled Farmer's Market Napoleon 17 **Vegan GF**
Organic portabello, Blue Lake green beans, quinoa patty, heirloom tomato, apple Dijon vinaigrette

AINA - FROM THE LAND

Panko Fried Chicken 22
Beer battered chicken breast, pomme purée, shiitake mushroom gravy, Blue Lake green beans

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

Niman Ranch Curry Pork Chop 28
Wood fired bone-in pork chop, carrot puree, miso butter summer vegetables

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

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
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, organic avocado, gem lettuce, pickle, caramelized organic onions, heirloom tomato, Pono sauce

DESSERTS

Lilikoi Chèvre Panna Cotta 8 **GF**

Chocolate Mousse 8 **GF**
Local berries, maple whipped cream

Straus Family Creamery Organic Milkshakes
Gaviota strawberry 8 **GF** | Hot fudge w/cacao nibs 8 **GF** | Salted caramel w/Niman Ranch bacon bits 8 | Vanilla 7 **GF**
Housemade maple syrup-infused whipped cream

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



FEATURING OUR WHITE OAK WOOD FIRED GRILL

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.

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Farmer's market vegetables



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COCKTAILS

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CRAFT COCKTAILS 13

Ele 'Ele (Black Currant)

Belle Chasse Vodka, Fresh Organic Lime Juice, Fresh Organic Mint, Creme de Cassis, Muddled Organic Orange

Ke Ahi (Fire)

Four Roses Bourbon, Organic Numi Green Tea, Firewater Tincture, Fresh Organic Lemon juice

Awapuhi (Ginger)

Label 5 Scotch, Ginger, Fernet Liqueur, Fresh Organic Lemon Juice

Obaki (Ghost Margarita)

Hacienda Vieja Tequila, Ghost Pepper, Fresh Organic Lime Juice, Merlet Orange Liqueur, Tajin Sea Salt

Pepa (Chile Pepper)

Hacienda Vieja Tequila, Cucumber & Cilantro, Thai Chili

TIKI COCKTAILS 13

Niu (Coconut)

Angostura Rum, Organic Coconut Cream, Fresh Hawaiian Pineapple, Fresh Organic Lime Juice

Hala Kahiki (Pineapple)

Vida Mezcal, Fresh Hawaiian Pineapple, Fresh Organic Lime Juice, Organic Agave, Serrano Chili, Orange Liqueur

Lokelani (Rose)

Angostura White Oak Rum, Rose, Fresh Hawaiian Pineapple, Fresh Organic Lime Juice, Splash Organic Orange

CRAFT BEER

DRAFT

Smog City Sabre Tooth Squirrel Amber 8 (7.0% abv)

Avery Brewing White Rascal 7 (5.6% abv.)

Prangster Golden Ale 8 (7.6% abv.)

AleSmith .394 Pale 8 (6.0% abv.)

Scrimshaw Pilsner 7 (4.4% abv.)

Stone Delicious IPA 8 (7.7% abv.)

BOTTLE

Allagash Saison 10 (6.1% abv.)

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

Uinta Hop Nosh IPA 7 (7% abv.)

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

Weihenstephaner Hefe Weissbier 7 (5.4% abv.)

WINES

RED

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

Llama Malbec - Argentina 2012 - 10/35

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

Flor De Vetus Tempranillo - Spain 2013 - 14/49

Cline Zinfandel - Contra Costa, CA 2014 - 12/42

Marietta Christo Lot 3 - Geyserville, CA - 12/42

Allegrini Valpolicella - Fumane, Italy 2015 - 12/42

WHITE

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

Joseph Drouhin Chardonnay - France 2014 - 11/38

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

Michel Girault Sancerre - France 2015 - 14/49

SPARKLING

La Marca Prosecco - Italy - 11/38

ROSE

Hecht & Bannier - France - 14/49

BEVERAGES

Lemonade - Freshly Squeezed 5

Gaviata Strawberry Lemonade - Freshly Squeezed 7

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

SUMMER 2017 ~ VENICE

WHISKEY

BOURBON

Four Roses Kentucky 8

Maker's Mark 8

Bulleit 8

High West American Prairie 9

Basil Hayden's 11

Baker's 12

Angels Envy 13

High West Campfire 15

RYE

Bulleit Small Batch 8

Koval White 14 **Organic**

High West Rendezvous 15

Goldrun California 19

SCOTCH

Label 5 Classic Black 9

Glenlivet 12yr 12

Laphroaig 10yr Single Malt 13

Glenmorangie 15yr 15

The Dalmore 12yr Single Malt 18

Glencadem 21yr Single Malt 45

OTHER

Jameson (Irish) 9

Kikori (Japanese) 11

GIN

Farmer's Botanical Organic 9

Beefeater 10

Nolet's Silver Dry 12

VODKA

Belle Chasse 9

Square One Organic American 11

Chopin 11

Grey Goose 12

RUM

Myers's Original Dark 8

Angostura White Oak 9

Leblon Cachaça 9

TEQUILA

Hacienda Vieja Blanco 9

Casamigos Blanco 10

Casamigos Reposado 12

Casamigos Anejo 14

Arette Gran Clase Extra Anejo 26

Don Julio 1942 30

MEZCAL

Del Maguey Vida 9

Del Maguey Iberico 47

COGNAC & BRANDY

Singani 63 9

Camus VS Elegance 10