

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



LUNCH
SERVED UNTIL 5PM

FALL/WINTER 2017 ~ WEST HOLLYWOOD

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

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

Avocado Toast 9 Vegetarian

Wood fired artisan bread, Avocado ponzu puree, goat cheese, watermelon radish, chili oil

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

Frog Hollow Pear Salad 14 Vegetarian GF

Baby Kale, Frog Hollow Pear, carrot & beet strings, 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

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

Panko Fried Chicken 22

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

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

Wood Fired Frog Hollow Farm Pear 7

Salted caramel drizzle, maple whipped cream, coconut almond crumble

Chocolate Mousse 8 GF

Local berries, maple whipped cream

Straus Family Creamery Organic Milkshakes

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

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DINNER

FALL/WINTER 2017 ~ WEST HOLLYWOOD

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

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

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

Avocado Toast 9 **Vegetarian**
Wood fired artisan bread, Avocado ponzu puree, goat cheese, water-melon radish, chili oil

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

LARGE PLATES

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

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

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

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

MOANA - FROM THE SEA

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

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**
Organic local 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 Pear, carrot & beet strings, Laura Chenel chèvre, toasted almonds, balsamic vinaigrette

DESSERT

Wood Fired Frog Hollow Farm Pear 7
Salted caramel drizzle, maple whipped cream, coconut almond crumble

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

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

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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.

COCKTAILS

by Chef Makani

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

Scrimshaw Pilsner 7 (4.4% abv.)

Strand 24TH St. Pale Ale 8 (6.1% abv.)

Pranqster Golden Ale 8 (7.6% abv.)

Stone Delicious IPA 8 (7.7% abv.)

Anderson Valley Boont Amber Ale 8 (5.8% abv.)

Weihenstephaner Hefe Weissbier 8 (5.4% abv.)

Avery Brewing White Rascal 7 (5.6% abv.)

Eel River Organic Cali Blonde 7 (5.8% 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**

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

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 & Banner - France - 14/49

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

- Four Roses Kentucky 9
- 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**
- High West Rendezvous 15
- Goldrun California 19

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

VODKA

- Belle Chasse 9
- Square One Organic American 13
- Chopin 15
- Grey Goose 15

RUM

- Myers's Original Dark 11
- Angostura White Oak 9
- Leblon Cachaça 13

TEQUILA

- Hacienda Vieja Blanco 9
- Casamigos Blanco 15
- Casamigos Reposado 15
- Casamigos Anejo 17
- Arette Gran Clase Extra Anejo 28
- Don Julio 1942 40

MEZCAL

- Del Maguey Vida 15
- Del Maguey Iberico 55

COGNAC & BRANDY

- Singani 63 15
- Camus VS Elegance 11