

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



LUNCH  
SERVED UNTIL 5PM

SUMMER 2017 ~ WEST HOLLYWOOD

## SMALL SHARED PLATES

**Tempura Blue Lake Green Beans** 8 🌱 **Vegetarian**  
Spicy yuzu sauce

**Crispy Panko Chicken Bites** 9  
Fried chicken nuggets, carrot sticks, Kona Coffee Bourbon BBQ sauce

**Tahitian Scallop Ceviche** 12 **GF**  
Wild scallops, avocado, mango, kaffir, coconut, serrano chili

**Superfood Croquettes** 8 🌱 **Vegetarian**  
Red quinoa, sweet potato mash, cannellini beans, spicy yuzu sauce

**Ponzu Avocado Dip** 9 **Vegan**  
Organic avocado purée, Okinawan purple potato chips

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

**Charred Octopus & Papaya Skewers** 12  
Miso glazed wild Spanish octopus, Hawaiian papaya

**Turkey Lettuce Cups** 12  
Mary's ground turkey, shiitake mushrooms, ginger, water chestnuts, pickled radish, baby gem lettuce, sambal

**Wood Fired Beets** 9 **Vegetarian GF**  
Laura Chenel chèvre, walnuts, pea tendrils, papaya seed dressing

**Slow Poached Summer Vegetables** 9 **Vegetarian**  
Wood fired Chef's seasonal selection, miso butter

**Fresh-Cut Russet French Fries** 5 **GF**  
Non GMO potatoes, organic fresh thyme & parsley, kosher salt, citrus aioli

**Toasted Sesame Udon Noodle Salad** 9 **Vegan**  
Udon noodles, cucumber, pea sprouts, pickled vegetables, chili oil

## LARGE PLATES

### MOANA - FROM THE SEA

**Wild King Salmon** 26  
Wood-fired salmon, pomme purée, miso butter collard greens

**Wild Scallops & Charred Octopus** 27  
Pan seared scallops, miso glazed wild Spanish octopus, bacon & pea tendrils, creamy farro, shiitake mushroom, papaya seed dressing

**Wild Hawaiian Albacore Sandwich** 15  
Albacore tuna seared rare, beet & carrot strings, onion, watermelon radish, wasabi aioli

**Togarashi Hawaiian Albacore Bowl** 22 🌱  
Sesame udon noodles, pickled ginger, micro greens, ponzu, sriracha

### LAU'AI - VEGETABLES

**Farmer's Market Salad** 13 **Vegan**  
Organic local mixed greens, beet & carrot strings, cucumber, toasted almonds, wonton crisps, sesame wasabi/ponzu dressing

**Summer Strawberry Salad** 13 **Vegetarian GF**  
Baby kale, Gaviota strawberries, chèvre, toasted almonds, balsamic vinaigrette

**Grilled Farmer's Market Napoleon** 16 **Vegan GF**  
Organic portabello, Blue Lake green beans, quinoa patty, heirloom tomato, apple Dijon vinaigrette

### AINA - FROM THE LAND

**Panko Fried Chicken** 21  
Beer battered chicken breast, pomme purée, shiitake mushroom gravy, Blue Lake green beans

**Niman Ranch Flat Iron Steak** 26  
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** 27  
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** 14 🌱  
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** 14  
Organic beef patty, smoked cheddar, Niman Ranch bacon, onion rings, Kona coffee bourbon BBQ

**The Pono Burger** 14  
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** 7 **GF**

**Chocolate Mousse** 7 **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

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.



FEATURING OUR WHITE OAK WOOD FIRED GRILL

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# DINNER

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**Weiser Farms**  
Farmer's market vegetables



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## COCKTAILS

by Chef Makani

### CRAFT COCKTAILS 12

#### 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 12

#### 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 24<sup>TH</sup> 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

**Organic Lemonade** - Squeezed daily 5

**Organic Strawberry Lemonade** - Squeezed daily 6

**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

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## 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

Old Overholt 7  
Bulleit Small Batch 8  
James E. Pepper 1776 (100 proof) 11  
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

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