

Starters

* Hood Canal Oyster Shooter Ponzu, Wasabi, Tobiko Caviar & Chive		4.95
* Ahi Bruschetta	Two Piece 17	Four Piece 34
Flax Seed Toast, Local Tomatoes, Edamame Puree & 20yr Old Balsamic		
* Mahi Mahi Ceviche Lime, Cilantro & Tortilla Chips		23
* Ahi Tartare Ginger Marinade, Avocado, Jalapeno, Cucumber, Chili Oil		24
Burrata Flaxseed Toast, 20yr Old Balsamic, Figs, Tomatoes & Fresh Basil		19.5
Coconut Shrimp Mint Chutney & Piquillo Pepper Coulis		15
Lamb Meatballs San Marzano Tomato, Mozzarella, Pecorino		14
Stir Fried Brussel Sprouts Sesame Seeds, Fresh Mint, Crispy Wontons		13
Big Island Hamakua Alii Mushrooms Garlic, Parsley, Grilled a la Plancha		16
Spicy Lamb Pita Grilled Pita, Aioli & Raita		15
Crunchy Calamari Pomodoro, Mojo Verde & Aioli		16.5
Hummus (Vegan) Olives, Greek Feta, Grilled Pita Bread		13

Soup & Salads

Add Chicken or Grilled Fresh Fish to any Salad (Market Price)

Soup of the Day	Cup 11	Bowl 13
Farmers Salad	Small 12	Large 15
Kula Baby Greens, Cucumber, Tomato, Carrots, Bleu Cheese, Toasted Walnuts, Maple Dijon Vinaigrette		
Mala Caesar	Small 13	Large 15
Hydroponic Baby Romaine, Flax Seed Croutons, White Anchovy, Grated Egg, Parmesan & Romano Cheese		
My Big Fat Greek Salad	Small 16	Large 19
Kula Baby Greens, Greek Feta, Chick Peas, Tomato, Cucumber, Kalamata Olives, Sugar Snap Peas Edamame, Carrots, Lemon Tahini Vinaigrette		
Gado Gado (Vegan)	Small 16	Large 19
Kula Baby Greens, Tofu, Lundberg Brown Rice, Sugar Snap Peas, Tomato, Chickpea, Coconut Peanut Sauce		
Chinese Salad (Chicken or Tofu)	Small 16	Large 19
Kula Greens, Crispy Wontons, Sugar Snap Peas, Sesame, Carrots, Bean Sprouts, Mac Nuts Ginger Vinaigrette		
Watermelon Salad		15
Feta, cucumbers, red onion, mint, mixed olives		
Grilled Spanish Octopus Salad		
Persian Cucumber, Tomato, Feta, Olive		
Roasted Beet Salad		16
Kula Baby Greens, Panko Crusted Surfing Goat Cheese, Fennel Vinaigrette		

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

Flatbreads

Tomato Shiitake Mushroom Flatbread	15
Mozzarella Cheese & Basil	
Garlic Cheese Flatbread	13
Garlic Oil, Feta Cheese & Parsley	
Lamb & Feta	16
Lamb Meat Balls, Feta Cheese, Red Onion, Olive Oil & Parsley	
Special Flatbread of the Day	MP

Gluten Free Flatbread for an Additional \$3

Small Plates

Frites	7
Yukon Gold Fries	
Fried Tofu	9
Coconut Peanut Sauce	
Warm Mediterranean Olives	6
Nicoise & Cerignola Olives with herbs	
Sugar Snap Peas (<i>Mild or Spicy</i>)	10
Ginger, Sambal, Sesame	
Stir Fried Brussel Sprouts	13
Sesame Seed, Fresh Mint, Crispy Wontons	

Side Dishes

Grilled Pita	4
Molokai Purple Mash Potatoes	6
Yukon Gold Puree Potatoes	6
Lundberg 3 Grain Brown Rice	5

18% Gratuity will be added for Parties of 6 or More

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Main Course

Fresh, Local, Wild Caught Fish

Garlic and Artichoke Crusted Market Fish	43
Herb Roasted Fingerling Potatoes, Spinach, Piquillo Pepper Coulis, Warm Olives	
Fresh Fish A La Plancha	39
Yukon Potato Puree, Molokai Purple Mash Potatoes, Mojo Verde, Grilled Pita, Romesco & Dukkah	
Whole Wok Fried Hawaiian Fresh Fish	MP
Ginger Garlic Black Bean Sauce, Shiitake Mushroom, Tomatoes, Carrots, Edamame, Brown Rice or Potatoes	
* Avalon Seared Ahi Sashimi (<i>Mild—Medium—Spicy</i>)	46
Local #1 Grade Ahi, Yukon Potato Puree & Shiitake Mushroom Ginger Sauce	
Balinese Stirfry with Fresh Island Fish (<i>Substitute Chicken \$32 or Substitute Tofu \$21</i>)	36
Sugar Snap Peas, Shiitake Mushrooms, Soy Beans, Cherry Tomatoes, Lundberg Brown Rice, Sesame Seeds	
Fresh Island Fish Sandwich (<i>Grilled or Fried</i>)	26
Tartar Sauce, Romaine, Tomato, Chia Flax Brioche Bun, Frites	
Asian Seafood Pasta (<i>Mild—Medium—Spicy</i>)	49
Pappardelle Pasta, San Marzano Tomatoes, Dungeness Crab, Scallops, Shrimp, Ahi, Clams, Shiitake Mushrooms, Tomatoes, Fresh Mint, Cilantro, Basil, Parmesan	
Charred Octopus and Housemade Chorizo	38
Herb Roasted Fingerling Potatoes, Mojo Verde Sauce, Celery Salad	
Mushroom Bolognese Pasta (vegan)	29
Local Shitake Mushrooms, San Marzano Tomato, Garlic, Campanelle Pasta, Fennel, Fresh Herbs Add (3) Lamb Meatballs and Fresh Parmesan \$6	
Steamed Fresh Manila Clams (<i>Mild or Spicy</i>)	38
One Lb. Manila Clams, Ginger Garlic Black Bean Sauce, Grilled Pita	
Chef's Chicken Arrosto	28
Roasted Half Chicken, Tomato Cream, Tagliatelle Pasta, Lemon Beurre Blanc, Fried Capers	
*Grilled All Natural Angus Filet Mignon	49
Yukon Potato Puree, Alii Mushrooms, Spinach, Roasted Eggplant, Crispy Shallots, Ginger Bordelaise Sauce	
Braised Pork Shank	34
Molokai Purple Mashed Potatoes, Smoky Peas, Papaya Mustard, Fried Shallots, Rosemary Demi	
*Mala Cheeseburger (<i>Cheddar or Maytag Bleu</i>)	22
1/2lb. Hawaiian Grass Fed 100% Chuck, Apple Wood Bacon, Caramelized Onion, Chia Flax Brioche Bun, Frites \$2.00 Charge to substitute Salad for frites	

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