



STARTERS

House Made Flat Bread, Olive Tapenade, Cultured Butter	9
Grenache, McCay Cellars, Lodi	
Ahi Tartare*, Cured Lemon Aioli, Shrimp Chips	22
Sauvignon Blanc, Jean Reverdy	
Beef Tartare*, Cornichon, Crispy Baguette	22
Rosé, By. OTT, Cotes de Provence	
Sun Dried Tomato Tartare, House Made Ricotta, Flat Bread	19
Pinot Noir, Failla, Sonoma Coast	
Baked Shrimp "À La Escargot", Café de Paris Butter	22
Chardonnay, Alit, Willamette Valley	
Foie Gras Gyoza, Caramelized Onion, Port Essence	28+
Pinot Noir, Failla, Sonoma Coast	

SOUPS/SALADS

Maui Onion Velouté, Olorosso Sherry, Smoked Paprika	11
Sauvignon Blanc, Jean Reverdy	
Caesar Salad Hirabara Farm Baby Romaine, Bacon, Parmesan	14
Pinot Grigio, Zenato	
Red & Green Salad, Roasted Pear, Gorgonzola, Aged Balsamic Vinaigrette	14
Riesling, Meulenhof "Erdener Treppchen"	

ENTRÉES

Scallops Risotto, Hamakua Mushroom, "Vialone Nano Rice", Parmesan Cream	38
Chardonnay, Alit, Willamette Valley	
Cured King Ora Salmon, Olive Tapenade, Cannellini Beans	36
Chardonnay, Louis Latour, Pouilly-Fuissé	
Kurobuta Pork Chop, Cauliflower Gratin, Black Cardamom Jus	35
Grenache, McCay Cellars, Lodi	
Lamb Shank "Tajine", Raisins & Saffron Pilaf, Parsley Salad	42
Rhone Blend, Neyers "Sage Canyon"	
Steak Frites*, Aged Prime Ribeye Steak, French Fries, Soy-Black Pepper Sauce	65
Rhone Blend, Neyers "Sage Canyon"	
TBD... Bento, Falafel, Hummus, Smoked Eggplant, Flat Bread	28
Sauvignon Blanc, Jean Reverdy	
Curry Du Jour, Authentic Indian Curry, Koshihikari Rice, Raita	32
Riesling, Meulenhof "Erdener Treppchen"	

TASTING MENU

4 Course Tasting Menu, Choice of Starter, Soup or Salad, Entrée + Dessert	69
† Additional \$10	
Wine Pairing additional \$49	





COCKTAILS

FRANCESCO LAFRANCONI'S CREATIONS

Friend, Colleague & Mixologist who I consider a Cocktail Genius has created cocktails for TBD... -Vikram Garg

Mr. Cobbler Bulleit Bourbon, Oloroso Sherry, Sweet Vermouth, Domaine de Canton Ginger, Chocolate & Pimento Bitters	16	Mai Tai 1944 Kohana Kea Rum, Old Lahaina Dark Rum, Lime Juice, Orgeat Almond Syrup, Giffard Triple Sec	16
Yuzu Hi-Ball Jameson, Lemon Juice, Yuzu Syrup, Club Soda, Cucumber Bitters	14	L.T.J. Collins Beefeater Gin, Lemon Juice, Lemongrass- Thai Basil-Jasmine Syrup, Club Soda	13
Passion Paloma Corazon Tequila, Passion Fruit Purée, Lime & Grapefruit Juice, Club Soda, Grapefruit Bitters	14	Latin Mayhem Barsol Mosto Verde Pisco, Casamigos Mezcal, Italicus Rosolio	15

WINES BY THE GLASS

Prosecco, Avissi Veneto-Italy	11/49	Champagne Brut, Lanson "Black Label" Champagne-France	21/95
Pinot Grigio, Bollini Veneto-Italy	10/46	Rosé, By. OTT, Côtes de Provence Provence-France	18/76
Sauvignon Blanc, Jean Reverdy, Sancerre, Loire-France	15/68	Pinot Noir, Failla, Sonoma Coast California-US	21/95
Riesling, Meulenhof "Erdener Treppchen," Kabinett, Mosel-Germany	14/59	Rhône Blend, Neyers "Sage Canyon," California-US	17/77
Chardonnay, Louis Latour, Pouilly-Fuissé Burgundy-France	16/72	Grenache, McCay Cellars, Lodi California-US	19/89
Chardonnay, Alit, Willamette Valley Oregon-US	15/68	Cabernet Sauvignon, Ancient Peaks "Santa Margarita Ranch," Paso Robles California-US	13/59

BEERS

Belgian Pilsner - Draft Stella Artois 5% IBU tbd	8	Kona Wailua Wheat Hawaii, USA 5.2% IBU 15	7
Japanese Pilsner Coedo Ruri Premium 5% IBU tbd	10	Kona Hanalei Island IPA Hawaii, USA 4.5% IBU tbd	7
Japanese Black Lager Coedo Shikkoku 5% IBU tbd	10		

SOFT DRINKS

Still Water	7	Coffee & Variations Kona Coffee	7
Sparkling Water	7		
Sodas & Juices	4	Organic Hot Teas Earl Gray or Chamomille	7

