

# bar + lounge

Chef-in-Residence: Chef Bryan Byard

## **Garlic + Furikake Fries**

Grana Padano

12

## **Kung Pao Brussels Sprouts**

Pickled Fresno Chilis, Peanut, Cilantro

14

## **Arugula Salad**

Grana Padano, Aged Balsamic, Olive Oil,  
Local Tomato, Fried Shallot

22

## **New Zealand Mussels**

White Wine Fume, Leeks, Heirloom Tomato, Baguette

24

## **Maine Crab Cakes**

Citrus Aioli, Togarashi

26

## **Ahi Tostadas**

Wonton, Avocado Puree, Wasabi Aioli, Ponzu,  
Chili Oil, Local Radish

23

## **Australian Wagyu**

### **'French Onion' Burger**

Brioche, Gruyere, Maui Onion, Garlic Aioli,  
Veal Jus, Pickles

26

## **Prime Skirt Steak**

### **'Pupu Style'**

Maitake Mushrooms, Yuzu Ponzu

42

# desserts

Pastry Chef Michelle Baldomero

## **Chocolate + Hazelnut Panna Cotta**

Carmelized White Chocolate Croquant

13

## **Strawberries & Cream**

Vanilla Bavoires, Strawberry, Ginger Curd

13

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

**tbd...**

HAWAII