

# H U A L A N I ' S



## WINES

### BUBBLES

Villa Sandi, Prosecco, Italy	11/44
JCB “No.69”, Brut Rosé, Burgundy, France	18/72
Chandon Blanc de Pinot Noir, Napa Valley	15/60

### WHITE

Pighin Pinot Grigio D.O.C Friuli, Italy	12/50
Jean Reverdy et Fils La Reine Blance, Sancerre, France	20/75
LoveBlock Sauvignon Blanc, Marlborough, New Zealand	16/64
Pine Ridge Chenin Blanc + Viognier, Napa Valley	11/45
Domaine Laroque Chardonnay, France	19/76
Chalk Hill Chardonnay, Sonoma Coast	14/57
Rombauer Chardonnay, Carneros	19/76
Dr. Lossen Riesling, Mosel, Germany	12/49

### ROSÉ

AIX Rose, Maison, Provence, France	16/64
Quivera Rose, Sonoma, California	12/50

### RED

Albert Bichot Vieilles-Vignes de Pinot Noir, Burgundy	18/70
Domaine Carneros, Pinot Noir, Napa Valley	17/68
Matanzas Creek Merlot, Alexander Valley, California	15/62
Red Schooner “Voyage 9” Malbec, Mendoza, Argentina	20/78
Prisoner Wine Co. “Unshackled” Cabernet, Napa Valley	17/68
Conundrum by Caymus, Red Blend, California	16/64

### SOMMELIER’S CELLAR PICKS

*Duckhorn Vineyards Cabernet Sauvignon  
Napa Valley, California*

Duckhorn has established itself to be one of North America’s premier producers of Napa Valley wines. Started with just 800 cases of Merlot and 800 of Cabernet only 45 years ago. This wine is what help build Duckhorn and their portfolio into what it is today.

The alluring aroma displays satisfying notes of blackberry, plum, chocolate, and roasted nuts. Layered flavors of ripe black fruits, toffee, caramel, and toasted oak meld on the lush palate.

(Try it with Chef’s Ribeye or Chocolate Cake for the ultimate pairing)

*Glass: \$28      Bottle: \$108*

### DRAFT BEER – 8

Lighthouse Lager, Kauai Island Brewing Company
Captain Cooks IPA, Kauai Island Brewing Company
Wai’ale’ale Ale, Kauai Island Brewing Company
Lilikoi Ale, Kauai Island Brewing Company

## SPECIALTY COCKTAILS

<u>AUNTIE HUALANI’S MAI TAI</u>	18
Drake’s Organic White Rum, Cointreau Orgeat, Dark Rum Float, Dried Pineapple	

<u>SPICY MARGARITA</u>	16
Fortaleza Blanco Tequila, Agave, Triple Sec, Jalapeno Foam	

<u>HANALEI BAE</u>	16
Hanalei Vodka, Ube, Haupia Whipped Cream, Toasted Coconut	

<u>OCEANS 11</u>	17
Hawaii’s Own Organic Ocean Vodka, Grapes, Basil, Lime, Ginger Beer	

<u>HAPPY MADISON</u>	17
Koloa Coconut Rum, Captain Morgan Spiced Rum, Orange Juice, Cranberry Juice, Pineapple, 151 Soaked Toasted Coconut	

<u>METAMORPHOSIS</u>	18
Espolon Blanco Tequila, Cointreau, Butterfly Pea Flower, Agave	

<u>HANDCRAFTED BARRELAGED</u>	20
Negroni or Manhattan	

<u>THE LOOSE NENE</u>	18
Grey Goose L’Orange Vodka, Passion Fruit, Coconut Water, Fresh Lime	

<u>BURNIN’ LOVE</u>	17
4 Roses Bourbon, Passion Fruit, Thai Chili, Ginger Beer	

<u>SEASIDE SANGRIA</u>	15
Red & White Wine, Fresh OJ, Brandy, Plum Liquor, Luxardo Cherry Liquor, Fresh Fruit	

<u>HAWAIIAN PAINKILLER</u>	16
Koloa Coconut Rum, Mango, Pineapple, Coconut Cream, Ling Hi Mui Rim	

### BOTTLES & CANS

Corona, Lager, Mexico	7
Coors Light, USA	6
Bikini Blonde Lager, Hawaii	7
Big Swell IPA, Hawaii	7
Hawaiian Ginger Seltzer, Hawaii	7
Dragon Fruit Seltzer, Maui	7
POG Seltzer, Maui	7



## PUPUS

**KALBI LAMB - 25**

*Hokuala Farm Banchan GF/CF*

**MOLOA'A HONEYCOMB - 16**

*Kilauea Goat Cheese, Mac Nuts, Arugula GF/V*

**HARVEST SALAD - 15**

*Buttermilk, Mint, Sesame Vinaigrette V/GF*

**POTSTICKERS - 16**

*Harris Ranch Beef, Gochujang, Chili Oil*

**\* AHI TUNA SASHIMI TATAKI - 23**

*Hokuala Farm Herbs, Shaved Radish GF/CF*

**LOBSTER TEMPURA - 29**

*Crushed Avocado, Spicy Aioli, Aku-Dashi*

**COCONUT SHRIMP - 18**

*Herbed Sweet Chili Dipping Sauce*

**GRILLED KEALIA OCTOPUS - 19**

*Warm Rosell Jam GF*

**SIGNATURE PUPU - WHOLE FRIED**

**LOCAL HAWAIIAN FISH**

*Lime, Aloha Shoyu, Chili GF/CF*

## MAUKA - MAKAI

**HARRIS RANCH FILET MIGNON - 59**

*8 oz Cut, Peppercorn Demi, Mashed Potatoes GF*

**DRY AGED RIBEYE - 59**

*35 Day House Dry Aged 14 oz Cut, Potato Puree, Red Wine, Compound Butter GF*

**PORK TOMAHAWK - 58**

*Compart Farm Duroc Pork, Garlic Butter GF*

**MANHATTAN GOLD FILET 7 oz - MKT**

*Snake River Farms Wagyu, Sizzling Stone, Herb Butter GF*

**A5 WAGYU 6 oz - MKT**

*Kagoshima, Japan Certified Satsuma Gyu Grade Beef, Sizzling Stone, Herb Butter GF*

**DAY BOAT MAHIMAHI - 49**

*Caught by LUCKY LADY Bubū Arare Crust, Local Farm Veg, Wasabi Butter*

**STUFFED LOCAL AHI - 55**

*Caught by GO FISH KAUAI, Warm Crab Salad, Scallion, Jalapeno GF*

**KAULAKAHI CHANNEL**

**AMAEBI RISOTTO - 59**

*KAINOA FISHERY Shrimp, Shellfish Broth, Tomato Confit, Olive Oil Drizzle GF*

**WAILUA ULU ENCHILADAS - 29**

*Aged Cheddar, Mole Rojo V/GF*

## SIDES

9

BUTTERED FARM VEGGIES

STIRFRIED GINGER BOK CHOY

BALSAMIC ROASTED ROOTS

CIABATTA & BUTTER

YUKON MASH

COCONUT JASMINE RICE



**HUALANI'S  
HAPPENINGS**

*We are proud to provide our Owners & Guests an abundance of hand-picked fruits, vegetables & herbs sourced directly from our organic farm at Hōkūāla. Our culinary team & our Farmers collaborate daily, planning a harvest to supply our restaurant with the freshest & healthiest seasonal items. We occasionally source from neighbors who share in the same sustainable, responsible & local farming practices that we do. - Mahalo*

For your convenience, an automatic 20% gratuity will be applied to parties of eight or larger.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.