

From The Bar:

Mimosa	8
Bellini	9
Bloody Mary Bar:	
Szechuan Mary – gin, shoyu, kim chee, szechuan pepper,	9
From the Garden – Pau vodka, cucumber, onion, green pepper, cilantro	9
Anastacio – reposado tequila, veggie skewer, chili pepper water	9

From The Kitchen:

Kualoa Ranch Oysters – mignonette, ice plant	11
Beets – avocado, gorilla ogo, smoked macadamia nuts	8
Fried Fish Sandwich – hebi, olive-ume tartare sauce, lettuce, tomato, buttered bun	13
Smoke Meat Carbonara* – bucatini, sugar snaps, pea shoots, parmigiano	14
Warm U’ala Doughnuts – coconut-rum icing	8
Bali Banana Pancakes – whipped brown butter, pure maple	12
GoFarm Polenta – sweetland farm goat’s cheese, stewed fruit, honey	11
Pig Face & Kim Chee Omelette – pigs ear–watercress salad, scallion ketchup	14
Waffle Fried Chicken Wings – spicy guava, lacinato slaw	12
Biscuit & Mapo Gravy – two sunny eggs, bok choy	13
Corned Beef Hash – two over easy eggs, avocado, kim chee	15
Fresh Fish & Lu’au – two poached eggs, roasted roots, inamona dukkah	18
The Sea Board – smoked a’u ku, preserved akule, walu brandade fritter, basket cheese, brown bread, soda crackers, starfruit mostarda, pickles	22
Two Egg – fried, scrambled, poached, soft boiled	4
Buttermilk Biscuit, Brown Soda Bread or Baguette Toast – butter & jam	4
Uncured Bacon	5
Kim Chee	4
Fruit Cup	6
Two Scoop Hapa Rice	3
Hand-Pounded Poi	7
Miso-Butterscotch Rice Pudding – ginger lace cookies	8
Sorbetto – guava-ume or coconut Gelato – vanilla bean, black sesame or espresso	4

Mud Hen Water

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“a Hawaiian Sense of Plate”

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