

Shareables

Hawaiian Sweet Rolls 🌱	\$12
calabrian chili butter	
Clams	\$23
garlic, pancetta, calabrian chili	
Paniolo Polpette	\$22
marinara, parmigiano reggiano, grilled focaccia	
Sfizi 🌱	\$15
eggplant, tomato coulis, parmesan	

Crudos & Salads

Ali'i Mushroom Crudo 🌱🌱	\$18
gorgonzola dolce, e.v. lemon olive oil, crispy garlic, capers	
Miso Caesar	\$14
hawaiian sweet roll crumble, parmigiano reggiano	
Whipped Burrata & Beet Salad 🌱🌱	\$17
pistachio pesto, citrus, lavender honey	
Upcountry Farm Salad 🌱	\$15
arugula, radicchio, kale, pineapple, orange, cherry tomato, mozzarella, lilikōi balsamic vinaigrette, focaccia crumble, roasted carrot	
Hamachi Crudo 🌱🌱	\$32
citrus vinaigrette, curry oil fresno pepper, lotus root	

Pasta

Lasagna	\$36
maui nui venison bolognese, garlic bechamel, parmigiano reggiano	
Pappardelle 🌱	\$30
mother mushroom ragù, parmesan espuma, pecorino	
Cacio e Pepe	\$42
lobster, chives, umami crumble	
Spaghetti Squash 🌱	\$32
blistered cherry tomato, coconut curry	

From the Sea

Pan Roasted Kanpachi 🌱🌱	\$55
kamuela tomatoes, kalamata olive puree, crispy 'nduja	
Fresh Catch	\$50
kauai prawns, clams, lobster velouté	
Umami Crusted Ahi 🌱	\$55
mushroom risotto, tart cherry port reduction, shiitake bacon	

From the Land

Short Rib 🌱	\$48
black garlic demi-glace, ulu soubise	
Citrus Brined Half Chicken 🌱🌱	\$38
whole lemon vinaigrette, arugula, fennel, sweet drop peppers	
Pulehu Steak 🌱	\$85
shiitake dusted grilled manhattan cut NY steak, demi-glace, caramelized shallot	
Chickpea Panisse 🌱	\$32
chickpea fritters, roasted farm vegetables, black garlic, green goddess	
Kurobota Pork Chop 🌱🌱	\$50
calamansi vinaigrette, herb salad	
Chicken Parmesan	\$34
vodka sauce, mozzarella	

Sides

Brassicas 🌱🌱	\$14
miso bagna cauda, cabbage family vegetables	
Marble Potatoes 🌱🌱	\$11
italian dressing, pecorino	
Mother Mushroom Medley 🌱	\$16
sautéed ali'i, black pearl oyster and shiitake mushrooms	
Creamy Polenta 🌱🌱	\$10
rosemary, parmesan	
Ulu Hash 🌱	\$13
mother mushroom shiitake, breadfruit, garlic, parsley	

isolana

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO PARTIES OF 5 OR MORE WHEN REQUESTING SPLIT CHECKS.



GLUTEN FRIENDLY



VEGAN



VEGETARIAN



DAIRY FREE

Sparkling Wine ~~~~~

NV Villa Sandi 'Asolo' Prosecco Superiore
Glass \$18
citrus zest, pear

Caposaldo Prosecco Brut DOC
Glass \$17 / Bottle \$66
soft bubbles, orchard fruit

Jeio Rosé
Bottle \$70
bright red berries, floral notes, crisp

Ruggeri Brut Rosé
Glass \$17 / Bottle \$66
wild strawberry, citrus, dry

White Wine ~~~~~

Feudi di San Gregorio Falanghina
Glass \$16 / Bottle \$60
tropical fruit, honeysuckle

La Scolca Gavi
Glass \$15
lemon, floral, bright

Prunotto Langhe Arneis
Bottle \$66
stone fruit, soft herb notes

Prelus Castelpile Vermentino
Glass \$18 / Bottle \$82
melon, minerality, full body

Jermann Friuli Pinot Grigio
Bottle \$75
pear, soft minerality

Mezzacarone 'Dominica' Pinot Grigio
Glass \$17 / Bottle \$66
crisp, elegant finish



Red Wine ~~~~~

Remo Farina Valpolicella
Glass \$15 / Bottle \$50
raspberry, soft spice

Tenuta Sassoregale Toscana Sangiovese
Glass \$17 / Bottle \$66
bright cherry, earthy finish

Donnafugata Cerasuolo di Vittoria DOCG
Bottle \$110
wild berries, rose petal, medium body

Bindi Sergardi Chianti DOCG
Glass \$17 / Bottle \$66
classic style, red fruit, spices

Benanti Mt. Etna Rossa Blend
Bottle \$106
earthy, warm berry

Pio Cesare Barbera
Glass \$18 / Bottle \$80
plum, subtle oak

Produttori del Barbaresco Nebbiolo
Bottle \$85
firm tannins, cherry

Beer ~~~~~

Local \$10

Maui Bikini Blonde
Maui IPA
Greens Dry-Hopped Lager 🍺

Import \$9

Stella Artois
Heineken 0.0
Modelo

Domestic \$9

Budweiser Light
Coors Light
Blue Moon
Michelob Ultra

After Dinner



Chocolate Bar

chocolate creux | salted caramel
candied macadamia nuts | feuilltine

\$19

Floating Island

steamed merengue | strawberry veil | crème anglaise |
almond crumble | strawberries

\$14

Tiramisu

cocoa powder | espresso | lady fingers

\$14

Pistachio Cake



lemon syrup | chopped pistachio

\$14

House Made Gelato

ask your server for today's flavor

\$8

Cocktails

Pacific Nightcap Martini

cazadores reposado | coffee liqueur | local amaro |
espresso | vanilla

\$22

Rum Di Notte

lemon syrup | chopped pistachio

\$22

French Press

100% kona single estate | natural sugar stick

\$12

Spirits

Montenegro

\$18

Fernet Branca

\$15

Kupu Hawaiian Amaro

\$16

Limoncello

\$15

Amaro Nonino

\$20

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Cocktails \$22



Flight 1963

local whiskey, amaro, pineapple, lemon

Citrus + Ember

del maguey mezcal, limoncello,
caperberry brine, citrus

Bianco Martini

grey goose, bergamot, lemon

Sunstone Spritz

amaro nonino, peach liqueur, lemon, prosecco

The Scarlet Hour

bombay, amaro, elderflower, herbs

Trapani

jim beam, fig, sesame, bergamot, lemon, bitters

NA Wild Citrus

ginger rosemary lemonade, fever tree club,
calabrian chili oil

\$16

NA Flora Tonic

hibiscus, botanicals, orange, tonic

\$16

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KEIKI MENU

island

FOR OUR GUESTS 12 AND UNDER

SERVED WITH CHOICE OF:
CARROT STICKS, FRUIT OR CRISPY
FRENCH FRIES

CHEESEBURGER*

4OZ ANGUS BEEF PATTY | AMERICAN
CHEESE

CHICKEN TENDERS*

RANCH | KETCHUP

GRILLED CHICKEN SANDWICH*

CHICKEN BREAST

GRILLED CHEESE SANDWICH*

WHITE TOAST | AMERICAN CHEESE

PENNE PASTA

BUTTER | PARMESAN CHEESE



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert staff of any food allergen concern or dietary restrictions