

ta•pas ([täpəs] (n.) *origin—Spanish.* A variety of small savory dishes typically shared communally amongst friends.)

Mediterranean olives tossed with garlic, thyme, fennel, chilis, and orange zest \$7

Marcona almonds roasted and salted \$5

Chilled tomato gazpacho \$8

Antipasto with prosciutto, roasted grapes, eggplant, and gorgonzola \$14

Local baby romaine with house caesar dressing, garlic croutons and shaved parmesan \$13

Kailani Farms Mesclun salad with toast points and Kunana farms goat cheese \$12

Medjool dates with celery salad, shaved parmesan, and aged balsamic \$10

Local North Shore honeycomb with Humboldt Fog goat cheese and crisp apple \$13

Whole roasted tomato bruschetta with balsamic, scallions, and grilled crostini \$9

Crock of roasted beets with goat cheese, balsamic reduction, and orange infused olive oil \$12

House made chorizo with grilled apple \$12

Banderillas grilled flank steak skewers with honey and chipotle chili oil \$12

Seared Hawaiian fish with local tomato and macadamia nut pesto \$15

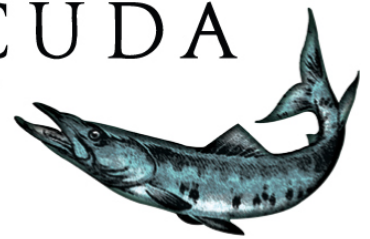
Shrimp Romesco with toasted almonds and green onions \$13

Grilled beef tenderloin with mashed potatoes and truffle reduction \$26

Pizzetta with sweet onion soffrito, apple smoked bacon, potato, egg and mozzarella \$16

Slow braised pork shoulder with soft polenta and apple cider reduction \$17

BAR ACUDA



Peach and almond galette with honey mascarpone ice cream \$9

Chocolate Pot de Creme with coconut macaroon and whipped cream \$9

Chocolate coffee coconut swirl ice cream with fudge brownie \$9

Mango lilikoi granita with candied ginger \$9

Affogato a shot of espresso with a dollop of vanilla ice cream \$8

House made Limoncello Meyer lemon infused vodka served with lemon-anise biscotti \$11

Dessert Wines

R.L.Buller&Son Muscat Victoria Australia \$16 / **Grappa de Montalcino** Piave Italy \$12

Smith Woodhouse '03 Vintage Port Portugal \$16 / **Blandy's Madeira** 5 year Portugal \$12

Smith Woodhouse Tawny 10year Portugal \$14 / **Lillet Aperitif** Pondesac France \$10

Johnny Walker Blue Label Scotch Scotland \$50 / **Hennessey XO Cognac** France \$45

Most of our produce, meat, poultry and fish come from organic farmers guided by principals of sustainability

VISA & MASTERCARD ONLY