

## \$5 DRAFT BEER & \$6 MAI TAI

# NEW! CHEF'S DAILY APPETIZER | market price

Changes daily to reflect Chef Henry's Creativity

#### MAUI RANCH PORK BELLY BAO BUNS (2) | 19.80

Calamansi\* braised island pork belly, cabbage-cucumber kimchi\*, & signature BBQ sauce

\*Calamansi is a fragrant citrus fruit with a unique sweeter lime & sour orange flavor. Kimchi is made of spicy pickled vegetables & flavored with Korean seasonings.

### **NEW! CHICKEN POT STICKERS | 19.80**

Chef Henry's family recipe chicken pot stickers served with calamansi ponzu

# HARBOR CHIPS & SALSA | 13.50 **№ (1)**

Hawai'i island taro\* chips, locally grown Heirloom tomato, & Hawaiian green chili pepper salsa \*Taro root is a high fiber, starchy root vegetable, mildly sweet in taste and texture, similar to potato

## NEW! COCONUT CRUSTED SHRIMP (2) | 21.60

Succulent Kauai shrimp, skewered & rolled in freshly grated coconut, fried to a golden brown & served with Maui Gold™ Pineapple Salsa

#### FISHERMAN'S AHI POKE NACHOS\* | 21.60 (1)

Fresh, Pacific ahi, cubed & truffle oil tossed, with sweet Maui onions, ʻalaea salt, Hawaiian chili peppers, & Maui Nui avocado over Hawai'i island taro chips

\*Poke means "to slice" in Hawaiian. Ahi is also also known as yellowfin tuna

## KALO POKE NACHOS | 18 📦

Diced, island sourced Kalo\*, Heirloom tomatoes, Maui sweet onions, & capers tossed in lemon truffle vinaigrette; topped with avocado salsa and served with taro and sweet potato chips

#### UPCOUNTRY 'ULU HUMMUS | 17.10 **№ (1)**

Curry Hawaiian 'ulu\* hummus, Hawai'i island taro & sweet potato chips, Big Island cucumbers, & Kula ānuenue carrots \*'Ulu or breadfruit is a protein-rich tropical superfruit, high in fiber, antioxidants, vitamins & minerals

### **SMOKED MARLIN DIP | 19.80**

House-smoked, sustainably-caught Marlin blended with capers, sweet Maui onion, white truffle oil, mascarpone cream cheese; served with Hawai'i Island taro & sweet potato chips.







