

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

Mediterranean olives with citrus and fennel \$7

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

Local North Shore honeycomb with Humboldt fog goat cheese and crisp apple \$12

Grilled Lamb rack riblettes with toasted almond romesco sauce \$15

Smoked trout salad with local avocado, grapefruit and horseradish dressed arugula \$12

House cured chorizo sausage with grilled apples \$9

Slow braised beef short-ribs with white beans \$16

Kailani Farms Mesclun greens garden salad with *Kunana Farms* goat cheese and sherry vinaigrette \$11

Whole roasted tomato bruschetta with leeks, balsamic and grilled bread \$8.5

Banderillas grilled flank steak skewers with honey and chipotle chili oil \$13

Kilauea Farms tomato & shaved fennel salad with ricotta salata cheese \$12

Bacalao stuffed squid roasted with chili oil and preserved lemon \$11

Seared sea scallop with mashed potatoes and truffled demi-glaze \$14

Seared Hawaiian Mahi Mahi with smoked bacon, clams and sherry \$16

Pizzetta with Kilauea mushrooms, basil and mozzarella \$16

Duck leg confit with tiny French lentils and dressed frisée \$17

BAR ACUDA



Chocolate pot de creme \$9

Apple-berry galette with vanilla ice cream \$10

Molten chocolate cake with mint ice cream \$10

Raspberry-champagne granita \$9

Meyer lemon ice cream with kumquat marmelade \$9

House made Limoncella Meyer lemon vodka with anise biscotti \$11

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

Dessert wines

Museum Muscat Yalumba Australia \$14

Vintage Port 1999 Quinto do Vesuvio \$16

Blueberry Grappa Jacopo Poli Italy \$18

Sherry Alvear Solera 1927-Pedro Ximenez \$10

Most of our produce, meat, poultry and fish come from organic farms guided by principles of sustainability

Visa & Mastercard only