



1 Kitchen

MOTHER'S DAY BUFFET

Chef's Carving Station

Grain Mustard & Rosemary Crusted Prime Rib, Horseradish Sauce **NF, DF, GF**

Ahi Wellington, Liliko'i & Mango Chutney **NF, DF, GF**

Chicken Roulade, Spinach, Fontina, Black Truffle, Smoked Bacon Jam **NF, GF**

Kaua'i Bounty Harvest

Melon Salad, Local Shoots, Peppers, Yuzu Poppy Vinaigrette **NF, V, GF**

Tabbouli & Goat Cheese Feta, Tomato Confit, Parsley Vinaigrette **NF, GF, VEG**

Grilled Vegetable Platter, Zhoug Sauce **NF, V, GF**

Fennel Cucumber, Orange, Vanilla Vinaigrette **NF, V, GF**

Local Harvest Greens **NF, V, GF**

Crisp Romaine, Hearts of Palm, Preserved Lemon, Green Goddess Dressing **V, NF**

Molaka'i Potato Salad, Chives, Shallot Vinaigrette **NF, V, GF**

Pickled Pioppino Mushroom, Radish, Carrot **NF, V, GF**

Chilled Seafood Station

Oysters on Half Shell **NF, DF, GF**

Cardamon Spiced Poached Shrimp Cocktail **NF, DF, GF**

Selection of Poke **NF, DF, GF**

Cocktail Sauce, Kaua'i Co. Hot Sauce, Cucumber Mignonette

Seasonal Spread

Crudit  V

Kaua'i Fruits **NF, V, GF**

Smoked Marlin Dip **NF**

Carrot Hummus, Almond Chili Oil **V, GF**

Vegetable Dumpling, Ponzu Sauce **V**

Zucchini, Black Olive, Goat Cheese, Puff **NF, VEG**

Eggplant "Falafel", Tahini Sauce **NF, V**

Grilled Pita **NF, V**

Pickled Onion, Whole Grain Mustard, Marinated Olives **V**

Assorted Breads **NF, VG**

Lobster Bisque **NF, GF**

Cheddar-Chive Biscuits **NF, VEG**

Persian Rice, Caramelized Onion,

Pistachio, Pomegranate **V**

Grilled Asparagus, Sweet Maui Onion,
Balsamic Jus **V**

Roasted Fingerling Potatoes,
Garlic Confit, Thyme **NF, V, GF**

Braised Fennel, Tomato, Capers,

Crispy Garlic, Pernod Sauce **NF, DF, GF**

Penne Pasta Primavera, Chardonnay Sauce **NF, VEG**

Herb Crusted Salmon, Lentils,

Citrus Beurre Blanc **NF, DF, GF**

Roasted Pulled Pork, Fermented Cabbage,

Orange Gastrique Sauce **GF**

Harissa Marinated Tofu, Super Grain Mix,

Chili-Garlic Crunch **NF, V**

Assortment of Classical & Seasonal Pastries

NF - Nut Free

GF - Gluten Free

DF - Dairy Free

VEG - Vegetarian

V - Vegan

For parties of 8 or more, a mandatory service charge equal to 20% of the total food and beverage will be added to your bill.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WELLNESS MINDED

NO ALCOHOL

Lyre's Amalfi Spritz

Lyres Amalfi Spritz, Starfruit 16

Kaua'i Creamsicle 🌱

Slow Island Co. Passion, Orange + Guava, Yuzu, Coconut Water 16

Aku Bird 🌱

Seedlip Garden 107, Garden Chili + Tarragon Shrub, pineapple, yuzu, club soda 16

Hanalei Health Kick

Kaua'i Gingerberry Kombucha, Optimist Bright, Ginger Beer 18

Honua

Elderberry, Monk Fruit, Blueberry, Chaga Mushroom 12

LOW ALCOHOL

Pau Hana

Lillet Blanc, Aperol, Pierre Ferrand Dry Curacao, Grapefruit, Lemon 18

Akala Pearl

Ramazzotti Aperitivo Rosato, Coconut + Lemongrass, Prosecco 18

SIGNATURE COCKTAILS

Princeville Mai Tai

Mt. Gay Black Barrel Aged Rum, Carpano Antica, Lime, Pineapple, Orange, Liliko'i, Orgeat, Kō Hana Kokoleka Cacao & Honey Rum Float 25

Kaua'i Tai 🌱

Kuleana Huihui Rum, Brugal 1888 Rum, Giffard Caribbean Pineapple, Yuzu, Hamakua Coast Macadamia Nut Orgeat, Liliko'i + Hibiscus Foam 24

Bow-Tai

Kō Hana Koho Rum, Kōloa Coconut Rum, Briottet Banana Liqueur, Yuzu, Lime, Orgeat 24

Coconut Wired 🌱

Tito's Handmade Vodka, Kō Hana Kokoleka Cacao & Honey Rum, Kōloa Coconut Rum, Coconut, Salted Espresso Syrup 22

Tita Milk Tea Punch 🌱

Russell's 10 yr Bourbon, Sugarcane Dane Maui Falernum, Black Tea, Pierre Ferrand Yuzu Curacao, Citrus, Milk Clarified 24

Agave Mele

Teremana Blanco, Illegal Mezcal, Calamansi, Liliko'i, Lime 22

Honu Experience 🌱

Roku Gin, Chateau Aloe Vera, Basil Syrup, Yuzu, Pineapple, Lime & Yuzu Soda 22

Sugarcane Blaze

Montelobos Espadin Mezcal, Kō Hana Kea, Ancho Reyes, Lime Juice, Peanut + Szechuan Pepper Orgeat, Mango, Tajin Rim 24

WINE GL /BTL

SPARKLING & CHAMPAGNE

Veuve Cliquot for Two

Yellow Label Brut 90

Prosecco, Giuliana, D.O.C. 🌱🌱

Italy 19/76

Champagne, Pommery, Brut N.V. 🌱

France 36/144

WHITE

Riesling, Poet's Leap

Columbia Valley, Washington 17/68

Pinot Grigio, Jermann

Friuli, Italy 18/72

Sauvignon Blanc, Twomey

Napa Valley, California 19/76

Chardonnay, Iconoclast

Russian River Valley, Sonoma, California 20/80

Sancerre, Domaine Auchere

France 25/100

ROSÉ

Rosé, Hampton Water 🌱🌱

Languedoc, France 21/84

Rosé, La Fête

Côtes de Provence, France 22/88

RED

Pinot Noir, Cloudline Cellars 🌱🌱🌱

Willamette Valley, Oregon 19/76

Malbec, TintoNegro

Mendoza, Argentina 19/76

Red Blend, Owen Roe

Yakima Valley, Washington 24/96

Tempranillo, Emilio Moro, "Finca Resalso"

Spain 19/76

Cabernet Sauvignon, Faust 🌱

Napa Valley, California 33 / 132

Cabernet Sauvignon, Routestock

Napa Valley, California 22/88

BEER

Please inquire for our seasonal selection 11



Organic



Biodynamic



Sustainable



Contains Nuts

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