



We are offering our Vegan Chef Challenge Menu during regular business hours on Thursdays and Fridays from 12PM - 6:30 PM



Aloha Umami Island Burger • \$19

Marinated local oyster mushrooms, spicy garlic banana sauce, local lettuce, heirloom tomatoes, pickled Maui onions on a poi based bun served with uala salad



Soursop Sizzle "Fish" Plate (gf) • \$21

Ulu and furikake battered Soursop "Fish" bites on a bed of local greens, served with Uala salad and spicy banana aioli drizzle



Garden Gazpacho (gf) • \$10

Local heirloom tomatoes, keiki cucumbers, garlic and herbs, Hawaiian sea salt, Tahitian lime and seasonal fruit



Go. Eat. Vote.



**Big Island
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Banana Coconut Custard (gf) • \$6

Apple Banana & Coconut Cream Custard, Ulu Cacao Crumble, Pohinahina



Lavender Spritzer (gf) • \$6.75

Tahitian Limeade Infused with Farm Fresh French Lavender, Organic Cane Sugar



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