

## MOKU LIBATIONS

*craft cocktails*

**MONKEYPOD MAI TAI | 13**  
kula organic silver and dark rums, mac nut orgeat, curacao, lime, honey-lilikoi foam\*

**NO KA OI | 13**  
ocean vodka, lilikoi, thai basil, honey, lime, egg white\*

**FINO & DANDY | 13**  
xicaru mezcal, fino sherry, lemon, vanilla, beet

**KEEP YOUR GIN UP | 13**  
damrak gin, benedictine, dolin blanc, lemon, rosemary, cracked pepper

**MULE-IT-OVER | 13**  
choice of: vodka, whiskey, tequila, or gin; house-made cayenne ginger beer, lime

**PALOMA | 13**  
pueblo viejo tequila, grapefruit, lime, agave

**GOLDEN HOUR | 13**  
four roses bourbon, pineapple juice, cinnamon honey, lemon

## WINE

*sommelier selected wines*

Bubbles | **PROSECCO**, Gondolino, Veneto, Italy | **13 GL**  
delightfully fresh and fruity, this wine is easy to enjoy.

White | **CHARDONNAY**, Domaine de la Patience, France | **12 GL**  
crisp citrus and peach flavors that are boosted by vibrant acidity and heady minerality

White | **PINOT GRIGIO**, Giocato, Slovenia | **11 GL**  
medium-bodied with hints of ripe pears and stone fruits.

White | **SAUVIGNON BLANC**, Stolpman, Ballard Canyon, CA | **15 GL**  
intense pear and apple flesh with a refreshing zip of crispness.

Rosé | **GRENACHE**, Itxas Harri, Spain | **11 GL**  
red fruit, balanced acidity, hints of spice, finishing with subtle minerality.

Red | **CABERNET SAUVIGNON**, Obsidian Ridge, California | **16 GL**  
full-bodied, opaque, and concentrated from high elevation vineyards just north of napa

Red | **TEMPRANILLO**, Luberri Orlegi, Rioja, Spain | **11 GL**  
light, fruit-forward wine with medium tannins, acidity, and ABV

Red | **PINOT NOIR**, Costa De Oro, Santa Barbara | **14 GL**  
aromas of red currant and cranberry with flavors of fresh cranberry and tart lemonade berry

## CRAFT ON DRAFT

*craft breweries*

Hana Koa, **BREAKTIME BLONDE**, Blonde Ale, HI | **7.5**

Honolulu Beerworks, **KEWALOS CREAM**, Cream Ale, HI | **8.5**

Hana Koa, **PARTY BOY**, Pilsner, HI | **8.5**

Aloha Beer Co., **RED ZEPPELIN**, Red IPA, HI | **8.5**

Ommegang, **NEON RAINBOWS**, Hazy IPA, NY | **10.5**

Hana Koa, **SHOOTZ DA BOOTZ**, Hazy IPA, HI | **10.5**

Stone Brewing, **HAZY IPA**, Hazy IPA, CA | **8.5**

Beer Lab, **ROTATING TAP**, HI | **10.5**

Kohola Brewery, **PETE'S ISLAND WHEAT**, American Wheat, HI | **8**

Honolulu Beerworks, **COCOWIEZEN**, American Wheat, HI | **9.5**

Alaskan Brewing Co., **AMBER**, Alt Style Ale, AK | **9.5**

Brouwerij, **GULDEN DRAAK**, Dark Triple, BEL | **10.5\***

Broken Boundary Brewery, **CARRY YOUR OWN BAG**, Porter, HI | **9.5**

North Coast, **OLD RASPUTIN**, Imperial Stout, CA | **9.5\***

10 Barrel Brewing, **CUCUMBER CRUSH**, Sour, OR | **10**

Lanikai Brewing, **ROUTE 70**, Hibiscus Saison HI | **10.5**

Paradise Ciders, **KILLAH DRAGON**, Cider, HI | **9\***

## ZERO PROOF

*non-alcoholic refreshments*

**NO KA OI SODA | 4**  
cola, diet cola, lemon lime, ginger ale, root beer

**FRESH JUICE | 6**  
govindas orange, govindas pineapple, govindas lemonade, govinda's grapefruit

**HOUSE-MADE GINGER BEER | 6**

**HIBISCUS LEMONADE | 6**

**ICED TEA | 4**

## SMALL PLATES

*let's get this party started!*

**SZECHUAN STIR-FRY GREEN BEANS WITH MAC NUTS | 12**  
local beans, chili, ginger, garlic, oyster sauce

**HAWAIIAN TARO RAVIOLI | 15**  
chèvre, watercress, chili garlic oil

**PORK POT STICKERS | 13**  
habanero and pineapple marmalade

**GARLIC TRUFFLE OIL FRIES | 9.5**  
parmesan cheese, whole-grain mustard aioli, house-made ketchup

**SHRIMP DEILED EGGS | 18**  
tiger shrimp, dill, lime

**HAPA POKE\* | 18**  
ahi, ono, kukui nut, sesame, jalapeño pepper, shoyu, kahuku sea asparagus

**COCONUT CORN CHOWDER | 10**  
coconut milk, potatoes, celery, organic kale, tomato, lemongrass

## FROM THE FIELDS

*...to share and taste*

**PETER'S CAESAR\* | 11**  
waipoli farm baby romaine, shaved parmesan

**ORGANIC KALE | 14**  
maui onions, golden raisins, oranges, organic waiehu macadamia nuts, miso sesame vinaigrette

**WAIPOLI FARM MIXED GREENS | 12**  
organic beet, bacon, chèvre, maui onion, orange ginger vinaigrette

**ROTISSERIE VEGGIE PLATE | 17**  
chili roasted corn, broccoli, green beans, and other stuff chef says looks really good today

*Make it an Entree*  
add roasted chicken breast \$9  
add day boat caught fresh fish \$14  
add seared ahi \$14  
add grilled kauai shrimp \$13  
add crispy bacon \$2

## HAND TOSSED PIZZA

*three day aged crust, baked at 700 degrees*

**MARGHERITA | 16**  
hau'ula farm tomatoes, fresh mozzarella, organic local basil

**HAMAKUA WILD MUSHROOM | 19**  
small kine farms mushrooms, truffle oil, mozzarella, provolone, white sauce, garlic, fresh thyme

**KALUA PORK & PINEAPPLE | 18**  
kalua pork, macnut pesto, roasted pineapple, jalapeño, green onion

**ROASTED VEGGIE | 17**  
roisserie roasted veggies, big island chèvre, basil, mac nut pesto

**WATERMELON | 18**  
ma'o farms arugula, watermelon, feta, mozzarella, provolone, white sauce, balsamic

## ENTREES

*upcountry fine with downtown flare*



**SEAFOOD SPECIAL | 35**  
seared ono, creamy polenta, yacon, tomato, lime relish, roasted pepper beurre blanc  
Available After 4pm

**CHEESEBURGER\* | 15**  
cheddar, caramelized onions, lettuce, vine-ripened tomato, quick pickle, dijon aioli

**BACON BLUE BURGER\* | 18**  
point Reyes blue cheese, applewood smoked bacon

**RIBEYE STEAK TACOS | 21**  
spice rubbed ribeye, ma'o farm radish, salsa fresca, cilantro crema, cotija cheese, corn tortillas

**DUCK TACOS | 18**  
maui onion, cilantro, jalapeño, pineapple habanero salsa

**STEAK FRITES\* | 34**  
10oz ribeye, house-cut fries, blue cheese butter

**SAIMIN | 15**  
iwamoto family noodles, kalua pork, broccoli, bean sprouts, red onion, peanuts

**FRESH CAUGHT FISH TACOS\* | 22**  
chipotle mole (contains peanuts), salsa fresca, sour cream, cilantro, cabbage, corn tortillas

**FRESH FISH & CHIPS | 22**  
day boat fish, tempura batter, handcut "chips", malt vinegar aioli

**FRESH ISLAND FISH SANDWICH | 20**  
troll caught mahi mahi, thai chili aioli, moku slaw, vine-ripened tomato, quick pickle

**SAUTÉED AHI | 31**  
day boat ahi\*, jalapeño mashed potatoes, chili broccoli, soy sesame maui onion sauce

**KEIKI**  
*for the crafty young ones*

*noodles & cheese free for keiki under 3*

**CHEESEBURGER\* | 8**  
big island beef, cheddar, hand-cut fries

**CHEESE PIZZA | 8**  
mozzarella, provolone, house-made red sauce

**KEIKI SAIMIN | 8**  
iwamoto family saimin noodles, broccoli, chicken broth

**MACARONI | 8**  
noodles & red sauce

## SIDES

**CHILE BROCCOLI | 8**

**JALAPEÑO MASHED POTATOES | 6**

**CORNBREAD | 5**

## DESSERT

*save your fonk for a slice*

**STRAWBERRY CREAM PIE | 9**  
kula strawberries, strawberry guava jam, homemade pie crust

**CHOCOLATE MAC NUT | 9**  
chocolate pastry cream, macadamia nut butter, laie vanilla whipped cream, toasted macadamia nuts, homemade pie crust

**BANANA CREAM PIE | 9**  
laie vanilla pastry cream, local apple banana, laie vanilla whipped cream, caramel

**SPECIAL PIE | 9**  
ask about our rotating cream pie made from some of our favorite ingredients

**LA GELATERIA GELATO & SORBET | 4 / SCOOP**  
featured gelato and sorbet

**HAPPY HOUR**  
2pm - 5:30pm  
\$2 off all moku libations  
\$2 off all wines by the glass  
\$2 off all draft beer  
50% off all small plates (with the exception of Poke)  
\$10 pizzas

WE CURRENTLY HAVE LIMITED CAPACITY AND RESPECTFULLY REQUEST THAT ALL PARTIES ENJOY THEIR MOKU EXPERIENCE WITHIN TWO HOURS OF BEING SEATED

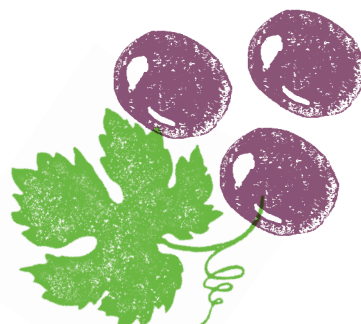
\*CONSUMING RAW OR UNDERCOOKED FISH, BEEF OR EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

A 4% SERVICE CHARGE WILL BE ADDED TO ALL FOOD SALES AND DISTRIBUTED TO OUR KITCHEN STAFF

THE CRAFT OF FOOD, DRINK, & MERRYMAYING

# WINE ROOM

*Wine by the bottle*



## BUBBLES

- Arneis, **MALVIRA**, *Rive Gauche*, Piedmont, Italy NV ..... 56  
Aromas of white peach and spring flowers on the nose, slightly herbaceous
- Champagne, **COLLET**, *Brut Reserve*, France NV ..... 64  
"only the unimaginative can fail to find a reason to drink champagne." -oscar wilde.
- Champagne, **WARIS LARMANDIER**, *Brut*, France NV ..... 88  
small, family-owned estate producing beautifully aromatic and elegant champagne. there's a lot to love here..
- Grolleau/Gamay, **MOUSSAMOUSSETTES**, *Pet Nat*, Loire Valley, France 2020 ..... 62  
Tangy acidity glosses raspberry, red currant, lemon, a trace of candied violet and consistent fizz.
- Pinot Noir, **AVINYO**, *Brut Rosé Cava*, Spain 2018 ..... 56  
this staff favorite is like a pet. it comes with us everywhere and just makes us happy.
- Prosecco, **GONDOLINO**, Veneto, Italy NV ..... 52  
delightfully fresh and fruity, this wine is easy to enjoy.

## WHITES

- Chardonnay, **KNOCK ON WOOD**, Willamette Valley, Oregon, 2020 ..... 56  
pear, honeydew, racy starfruit, and minerality make up this balanced chardonnay.
- Chardonnay, **BREWER-CLIFTON**, Santa Rita Hills, California 2018 ..... 64  
classic california chardonnay, luscious and creamy but balanced with bright acidity.
- Chardonnay, **LIQUID FARM**, White Hill, Santa Barbara, California 2016 ..... 76  
a more chablis-style chardonnay with higher acidity and modest oak
- Chenin Blanc, **DOMAINE HUET**, *Demi-Sec*, Vouvray, France 2016 (half bottle) ..... 30  
small-kine sweet, with exotic fruit, ginger and honey aromas, balanced with lively acidity. great with salty foods
- Muscat d'Alexandria/Albanello, **OCCHIPINTI SP68**, Sicily, Italy 2020 ..... 56  
dry, full bodied, natural white wine with racy acidity
- Prensal/Giro, **MESQUIDA MORA**, Mallorca, Spain 2019 ..... 68  
from the mediterranean island of mallorca, made with rare indigenous varieties. textural, herbal, saline.
- Riesling, **MONCHHOF**, Urzig Würzgarten, *Kabinett*, Mosel, Germany 2020 ..... 52  
small kine sweet, but with awesome purity, minerality and freshness - drink with salty foods.
- Sauvignon Blanc, **JEAN-JAQUES AUCHERE**, Sancerre, Loire Valley, France 2019 ..... 60  
clean and refreshing, it will make your mouth water, a real crowd pleaser
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# WINE ROOM

## ROSÉ

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- Grenache, **CLOS CIBBONE**, *Tentations*, Cotes de Provence, France 2020 .....48  
fresh ripe summer fruits, watermelon, strawberry, peach with medium minerality and light body.
- Grenache/Cinsaul, **CHÂTEAU LEOUBE**, Cotes de Provence, France 2020 .....52  
if you are in the french riviera and someone invites you out on a boat, bring this to drink
- Tibouren, **CLOS CIBBONE**, *Cuvee Speciale des Vignettes*, Provence, France 2015.....56  
made from a rare grape grown only on the border of the french and italian riviera - it's just about perfect

## RED

- Cabernet Sauvignon, **OBSIDIAN RIDGE**, Mayacamas Range, California 2019 .....64  
full-bodied, opaque, and concentrated from high elevation vineyards just north of napa
- Cabernet Sauvignon, **HONIG**, Napa Valley, California 2018.....76  
medium-bodied with black cherry and mocha aromas, made from organically grown grapes.
- Carignan/Grenache, **DOMAINE LEON BARRAL**, Languduc-Roussilon, France 2016 ..64  
simultaneously rustic and graceful with succulent notes of mixed red and black fruit, spices, and leather.
- Pinot Noir, **COSTA DE ORO**, Santa Barbara, California 2018 .....56  
aromas of red currant and cranberry with flavors of fresh cranberry and tart lemonade berry
- Pinot Noir, **KEN WRIGHT**, Eola - Amity Hills AVA, Willamette Valley, Oregon 2019 .....60  
medium bodied, silky texture and red fruits, a hint of black tea (← haiku poem)
- Pinot Noir, **SANFORD**, La Rinconda, Santa Rita Hills, California 2015.....96  
silky, delicious and complex, from some of the oldest pinot noir vines in santa rita hills.
- Shiraz, **LANGMEIL**, *The Freedom 1843*, Barossa Valley, Australia 2014.....74  
a big, ripe, rich, fruit forward wine with silky tannins and hints of cedar and spice
- Syrah, **ARNOT ROBERTS**, Sonoma Coast, California 2019 .....76  
cool climate syrah with enticing smokey and savory aromatics.
- Tempranillo, **LUBERRI ORLEGI**, Rioja, Spain 2020 .....44  
lighter-bodied, fruit-forward wines of Rioja
- Tempranillo, **R. LOPEZ DE HEREDIA**, *Vina Bosconia*, Reserva, Rioja, Spain 2007 .....72  
soft and complex, medium bodied with a pleasantly dry finish, this wine loves food
- Zinfandel, **DASHE**, Les Enfants Terrible, Heart Arrow Ranch, Mendocino, California 2017 ....56  
most zinfandel are raisiny and high in alcohol, this one is juicy, earthy, and gulpable (trademark, CF)
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