



COCKTAILS & WINE

COCKTAILS SIGNATURE \$17

Hapa Margarita

Blanco tequila • fresh lime • agave • Hawaiian sea salt

Lilikoi Paloma

Tequila • lilikoi • grapefruit • lime • soda

Spicy Mezcalita

Mezcal • lime • agave • jalapeño

Kona Old Fashioned

Bourbon • demerara • aromatic bitters • orange peel

Kai Tai

Kula Coconut & Dark Rum • pog • pineapple • macnut orgeat

CLASSIC \$17

Negroni

Gin • Campari • sweet vermouth

Manhattan

Rye • sweet vermouth • bitters

Espresso Martini

Vodka • espresso • coffee liqueur

Moscow Mule

Vodka • lime • ginger beer

French 75

Gin • lemon • sparkling wine

WINES BY THE GLASS

SPARKLING

Avissi Prosecco Italy \$14

Albrecht Cremant Brut Rose France \$18

INTERESTING WHITES

Seaglass Pinot Grigio California \$14

Sea Sun Chardonnay California \$15

Mer Soleil Chardonnay Central coast California \$16

Antinori Chard Bramito Del Cervo 23 Umbria Italy \$17

Beiler Rose Cuvee Sabine France \$15

LoveBlock Sauvignon Blanc Marlborough New Zealand \$18

Marc Bredif Vouvray 23 France \$18

Roger Neveu Sancerre France \$28

REGIONAL REDS

Browne Cabernet Sauvignon Columbia Valley Washington \$18

Siduri Pinot Noir Willamette Valley Oregon \$18

Mazzei Poggio Badiola SuperTuscan Italy \$15

Caymus "The Walking Fool" Blend Suisan California \$20

Iron & Sand Cabernet Sauvignon Paso Robles California \$21

WINES BY THE BOTTLE

SPARKLING

Avissi Prosecco Italy \$48

Lucien Albrecht Cremant Brut Rose Sparkling France \$62

Laurent Perrier Brut Cuvee Champagne France \$161

Laurent Perrier Rose Champagne France \$251

Krug Grande Cuvee 172nd Edition Champagne France \$867

Clicquot LA Grande Dame Rose Champagne France \$851

Dom Perignon 2015 Champagne France \$880

CALIFORNIA WHITES

Seaglass Pinot Grigio \$42

Sea Sun Chardonnay \$46

Mer Soleil Chardonnay \$52

Flowers Chardonnay \$95

FRENCH WHITES

Beiler Rose Cuvee sabine \$58

Bieler Bandol Rose RSV \$65

Marc Bredif Vouvray \$68

Roger Neveu Sancerre \$104

Latour Pouilly Fuisse Chardonnay \$121

ITALIAN AND NEW ZEALAND WHITES

Felluga L Pinot Grigio \$83

Antinori Chardonnay Bramito Del Cervo \$64

Alta Mora Bianco Sicily \$62

LoveBlock Sauvignon Blanc \$64

NEW WORLD RED'S

Caymus "Walking Fool" Red Blend Suisan Valley CA \$67

Ken Wright Pinot Noir Eola Amity OR \$90

Flowers Pinot Noir Sonoma Coast CA \$105

Siduri Pinot Noir Willamette Valley OR \$65

Browne Cabernet Sauvignon Columbia Valley WA \$63

Heitz Cabernet Sauvignon Napa Valley CA \$180

Stags Leap "Artemis" Cabernet Sauvignon CA \$210

OLD WORLD RED'S

Antinori Villa Toscana Tuscany Italy \$64

Mazzei Poggio Badiola Chianti Classico Italy \$48

Alta Mora Rosso Sicily \$72

Villadoria Barbaresco Peidmont Italy \$122

Cortarella Le Macioche Brunello di Montalcino Tuscany Italy \$298

Antinori Tignanello Chianti Classico Region Italy \$575

Telegramme Chat Du Pape France \$132

CH Candrans De Lassegue Red Blend France \$84

Quintarelli Amarone Classico Valpolicella Italy \$1092



EXECUTIVE CHEF TRAVIS LAMB

THE ROOST

HAWAII REGIONAL STEAKHOUSE

APPETIZER

WARM FOCACCIA AND HOUSE BISCUITS - \$12

furikake butter • garlic & chive butter

SHRIMP CEVICHE - \$18

Wonton Chips • Fresh Citrus

FRENCH ONION SOUP - \$14

gruyere • crostini

MISO CAESAR SALAD - \$14

romaine • tomato • miso dressing

QUATTRO STUFFED MUSHROOMS - \$18

pork • leeks • shallots • pear

POKE DUO PLATE - \$22

spicy mayo poke • shoyu poke • green onion • furikake • taro chips

CHARCUTERIE BOARD - \$36

A Chef selected variety of Cheeses & Meats • Housemade Crackers

MAIN COURSE

MISOYAKI EGGPLANT & TOFU - \$35

sweet miso glaze • crispy tofu • ginger-scallion relish

CHICKEN CHIMICHURRI - \$41

chimichurri sauce • veggie risotto •

18OZ PRIME RIB - \$65

Herb consume • Mash Potatoes • Seasonal Veggies

SESAME CRUSTED AHI - \$45

wasabi beurre blanc • jasmine rice • mixed vegetables

TOMAHAWK PORKCHOP - \$60

Jerk Spices • liliko'i pepper Jelly • Caribbean rice

GUAVA BBQ RIBS - \$46

guava bbq glaze • liliko'i slaw • fries

STEAK FRITTES - \$55

new york cut • beef tallow fries • garlic aioli

RACK OF LAMB - \$65

mint pesto • mixed vegetables • mashed potatoes

14OZ PEPPER CRUSTED RIBEYE - \$65

Cajun Potatoes • mixed vegetables • Carmelized onions

TEMPURA BATTERED KAMAPCHI - \$45

Dill Aoli • Lilikoi Slaw • Duck Fat Frites

BACON WRAPPED FILET- \$65

Seasonal Veggies • Truffle butter • mashed potatoes

MUSHROOM RISOTTO - \$36

Hamakua Mushrooms • Roasted Portabella • Parmesean Cheese

**Consuming raw or undercooked foods may increase your risk of foodborne illness.*

