

*Featuring Kauai & Neighbor Island products & produce,  
along with foods made from scratch in our kitchen.*



## PUPUS

**Swiss Chard & Local Mushroom Tart.....**homemade pie crust stuffed with Swiss chard, topped with an arugula, red onion & pickled beet salad with basil vinaigrette 11

**BBQ Ribs.....**smoked pork back ribs slathered with Hawaiian vanilla bean hoisin bbq sauce, topped with li hing mui pickled watermelon & micro-greens 16

**Adam's Original Ahi Poke Nachos\*.....**crispy wonton chips layered with sashimi grade ahi poke, tomato, avocado & tobiko, topped with wasabi cream & mirin-yaki 19

**Sweet Potato Ravioli.....**fresh pasta filled with feta cheese & roasted Okinawan sweet potato in a lemongrass cream sauce 14

**Calamari.....**panko & furikake crusted strips flash fried, served with a lemon sambal aioli 16

**Lobster & Goat Cheese Wontons.....**deep fried wontons filled with a creamy mixture of lobster, local goat cheese, cream cheese & macadamia nuts, accompanied by guava plum sauce 19

**Candied Ahi\*.....**seared with coffee spice & served on white rice with coconut chipotle sauce 17

## SALADS & SOUP

**Local Mixed Greens.....**Kailani Farms greens with pickled fresh beets, candied macadamia nuts, tomato, cucumber & basil vinaigrette 9...add Fried Kunana Dairy Chevre or Pt. Reyes Farmstead Blue Cheese 3.50

**Wally's Salad.....**crisp romaine lettuce, cucumber, tomato, bacon, red onion & homemade croutons tossed with a papaya seed dressing 9

**Beach Boy Caesar.....**tossed with traditional Caesar dressing, homemade croutons, Reggiano parmesan & romaine lettuce 9

**Chilled Tomato Pineapple Gazpacho.....**topped with pineapple basil Koloa Rum sorbet 8

**Soup of the Day.....**made from the heart 8

**Lobster Curry Bisque.....**silky cream soup made with lobster, red curry, tomato, sherry & coconut milk 9

*\*Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

*...entrées include a choice of wally's salad, caesar salad, mixed greens,  
tomato pineapple gazpacho or soup of the day*

## **EAT YOUR VEGGIES**

**Quinoa Bowl....**fresh, local vegetables tossed with quinoa in a coconut lime sauce with a hint of spice, topped with a sampling of tonight's cool pickled veggie salads 24

## **LOVIN' FROM THE OVEN**

**Farmer's Market Vegetable Lasagna.....**fresh vegetables from our local farms layered with homemade pasta, marinara & mozzarella, topped with a pesto cream sauce 24

**Awesome Local Mushroom Meat Loaf.....**made with island-raised ground beef & Hawaii grown mushrooms, served with red skin mashed potatoes, brown butter sauce, & corn fennel relish 25

**Prime Rib au Jus\*.....**prime rib of beef seasoned with Hawaiian salt & secret spices, cooked to medium rare, served with basil red skin mashed potatoes 42 *...while it lasts!*

## **GRILL & PAN**

**Chicken & Mushrooms.....**sautéed boneless chicken breast served on a basil red skin mashed potatoes with a local mushroom lemon sauce 29

**Pork Tenderloin.....**grilled medallions of pork tenderloin brushed with a spicy Korean barbeque sauce, accompanied by Okinawan purple sweet potato mash & a warabi & bean sprout salad 28

**Filet Mignon\*.....**center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied by garlic mashed potatoes 43

**Wally's Steak Crown Royal\*.....**beef tenderloin medallions crusted with peppercorns, pan seared & finished with Crown Royal demi-glace, served with basil red skin mashed potatoes 43

## **DESSERT...Prepared fresh in our bakery!**

**"Original Hawaiian Chocolate Factory" Warm Cake.....**

oozing chocolate center, served with Lappert's vanilla bean ice cream...allow 20 minutes to prepare! 13

**Hawaiian Vanilla Bean Crème Brulée.....**local vanilla bean custard with caramelized sugar top 12

**Coconut Cheesecake.....**creamy cheesecake served on a macadamia nut Nilla wafer crust with pineapple Koloa Rum sauce & strawberry coulis 12

**Macadamia Nut Tart.....**homemade pastry crust with gooey caramel center, macadamia nuts & Lappert's cinnamon ice cream 13

**Chocolate Raspberry Truffle Tart...dense dark chocolate with a hint of raspberry & a brownie crust 12**

**Homemade Sorbet.....**with cute little shortbread cookie 7