

## SALADS

 **North Shore Herb Salad** 12

Fresh locally harvested North Shore greens enhanced with mint, basil, baby arugula, Hamakua mūshrooms, tomatoes tossed with a soy ginger Mary's garden vinaigrette

**Add: Shrimp (2 Pieces)** 8

**Add: Chicken (4 ounces)** 5

 **Kula Beet Panzanella Salad** 14

Thinly sliced roasted golden beets, sweet Hamakua tomatoes, pickled red onions, poached shiitakes, drizzled with sumida farm watercress vinaigrette and a crispy baked crostini Maui lavender dressing

**Chinese Chicken Salad** 15

Poached chicken breast, candied won ton circles, mixed Mary's garden greens, snap peas, cilantro, carrots with an oriental vinaigrette \*contains peanuts

**Ahi Crunch Salad** 17

Mary's green with cilantro, bean sprouts, tomatoes, carrots, crispy wontons seared with island blackened sashimi grade ahi tossed with soy ume vinaigrette \*contains peanuts

## APPETIZERS

**Our Signature Portuguese Bean Soup** 8

Made with smoked and braised ham hocks

**Artisanal Cheese Board** 25

Triple cream, bleu cheese, goat cheese, dried fruit compote, nuts, prosciutto, brisola, and soprasetta

**North Shore Kula Chicken Wings** 15

Chicken wings tossed in a spicy Siracha - or guava barbeque sauce

**Kona Lobster Crab Cakes** 19

Crab claw meat and lobster crab cakes, Maui gold pineapple relish, and ginger butter sauce

 **Classic Ahi Poke** 18

Fresh caught yellowfin tuna tossed in Hawaiian salt, Maui onion, limu, inamona, chili pepper and gluten free aloha soy

**Ahi Sashimi** 20

Blackened or traditional sashimi grade Ahi with pickled vegetables and a soy mustard dipping sauce

**Braised Local Pork Belly** 14

Kabocha pumpkin, star anise soy reduction, sautéed sumida farmed watercress, Maui onion confit

## FLATBREADS

*Made with 100% organic flour. Gluten-free dough available upon request.*

**Lobster Bacon Flatbread** 17

Loaded Rock Lobster flat bread with a garlic white sauce, apple wood bacon and roasted garlic

 **Hamakua Mushroom Flatbread** 14

Cilantro pesto, roasted garlic, alii mushrooms and mozzarella cheese

 **Garden Flatbread** 14

Sundried tomatoes, cherry tomatoes, mozzarella cheese, topped with spicy arugula

**Hawaiian Flatbread** 16

Smoked pork, pineapple, caramelized onions and mozzarella cheese

## SIDES

  **Sautéed Baby Spinach, with Garlic and Truffle Cream** 7

  **Grilled Asparagus** 7

  **Balsamic Roasted Kula Beets** 7

 **Russet Twice baked potato** 8



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices do not include tax and gratuity. Parties of six or more are subject to an 18% service charge.

## ENTRÉES

-  **Hawaiian Chili Pepper Chicken 32**  
A half roasted chicken in a vinegar chili pepper brine over Molokai sweet potato mash, sautéed kale
-  **Fresh Island Catch 36**  
Local daily catch presented with jasmine rice, baby bok choy, and sautéed vegetables with a cucumber kimchee salsa
-  **Baby Back Ribs 31**  
Order a full or half rack of ribs accompanied with spicy asian pineapple coleslaw, roasted Kahuku Corn with choice of guava or Siracha barbecue sauce flanked with twice baked potato
- Kula's Country Pot Pie 23**  
Tender morsels of chicken breast, corn, Chinese taro, onions, button mushrooms, fingerling potatoes with fresh herbs – enrobed in puff pastry and slowly roasted
-  **Ribeye Steak 41**  
A beautifully marbled Ribeye steak marinated in olive oil and whole grain mustard and served over quinoa kale friend rice and grilled corn wheels topped with a guava compound butter wheel
-  **Black and Blu Filet 41**  
8 oz cut of filet mignon blackened and roasted with blu cheese sautéed spinach and sweet Molokai smashed potatoes drizzled with a truffle demi-glace
-  **Kula's Crispy Garlic Shrimp 28**  
Sweet and sour locally farmed jumbo garlic shrimp slightly deep fried and served with jasmine rice and locally farmed vegetables
-  **Vegetarian Charcuterie 22**  
Hot, Hamakua mushrooms, Kahuku tomato, Kuhuku corn, spinach, kabocha pumpkin, asparagus cold, Kahuku watermelon, hearts of palm, taro poke, beets, greens
-  **Kona Kampachi 29**  
Seared pesto kampachi served over sautéed fingerling potatoes, mushrooms, and asparagus with a house-made organic tomato sauce
- Fettuccine Lobster Cabonara 26**  
Slipper lobster with bacon, peas and sautéed onions cooked in oil garlic and house made fettuccine topped with Romano cheese and an egg yolk  
**Add: 6 oz Chicken 6**  
**Add: 6 oz Lobster 8**
- Chicken Cajun Pasta 24**  
Seared Chicken breast with mushrooms and onions tossed in a Cajun cream sauce on a bed of fettuccine
-  **Stuffed Pork Chop 26**  
A succulent Bone-in Pork Chop stuffed with Prosciutto and Fontina cheese served with sautéed Broccoli, curried Shimiji mushrooms and accompanied a mustard demi sauce and twice baked potatoes
-  **Fennel Dusted Ahi 29**  
Fresh caught Ahi, lightly dusted with toasted ground fennel, baby heirloom carrots served over kale and Hamakua mushrooms with a silky tomato sauce
- Kula's Big Boy Wagyu Burger 23**  
8 oz patty with a brioche bun, sweet siracha aioli, grilled portabella, and grilled pork belly topped with a sunny side up egg
- Kobe Wagyu Cheeseburger 18**  
8 oz garlic and onion burger with cheddar cheese, apple wood bacon, topped with guacamole on a Guava bun

