



ALOHA HAWAIIAN VACATIONS MENU

ISLAND ALEHOUSE DINNER MENU

11:00AM – 11:00PM

ENTREES (CHOICES)

MOSTLY PLANTS

SEARED AHI SALAD

seared local ahi, togarashi crust, mixed greens, butter lettuce, hard-boiled egg, avocado, pickled radish, house-fried won tons, furikake goat cheese, Bikini Blonde-cilantro vinaigrette

HOLY KALE SALAD

locally grown kale, crumbled feta, shaved red onion, avocado, toasted quinoa, avocado, lemon-dijon vinaigrette

MBC CAESAR SALAD

romaine greens, grana cheese, cherry tomatoes, baguette croutons, housemade Caesar dressing

KALUA PORK & PINEAPPLE

kalua pork, macnut pesto, roasted pineapple, jalapeno, green onion

BOURGEOIS

fresh lobster, Hamakua wild mushrooms, parmesan, white sauce, organic local thyme, garlic

SALADS

WAIPOLI FARM ORGANIC BABY ROMAINE

shaved parmesan, pete's caesar dressing

WAIPOLI FARM ORGANIC MIXED GREENS

organic beets, bacon, chevre, maui onion, orange ginger vinaigrette

AVOCADO CUCUMBER SALAD

local avocado, vine-ripened tomatoes, maui onion, cucumber, jalapeno, chili lime vinaigrette

BROCOLLI SALAD

house-made romesco, point reyes blue cheese, cranberry, anchovy, olives, local basil, lemon vinaigrette

UPCOUNTRY

MAUI CATTLE COMPANY CHEESEBURGER

Maui beef, Dijon aioli, sauteed onions, vine-ripened tomatoes, butter lettuce, house-made quick pickle

BULGOGI PORK TACOS

handcrafted kimchee, jalapenos, Asian pear, thai chili, aioli, corn tortillas

HOUSE-MADE GNOCCHI

macadamia nut pesto, Hamakua mushrooms, onions, chevre, vine ripened tomatoes, spinach

SAIMIN

iwamoto family noodles with roasted chicken broth, all-natural pork, broccoli, bean sprouts, red onion, peanuts, cilantro, mint

MAKAI

FRESH ISLAND FISH SANDWICH

day boat, troll-line caught fresh fish, that chili aioli, mpk slaw, vine ripened tomatoes

PETE'S FISH & CHIPS

day boat, troll-line caught fresh fish tempura style, malt vinegar aioli

FRESH CAUGHT FISH TACOS

chipotle mole (contains peanuts) salsa fresca, sour cream, cilantro, cabbage, corn tortillas