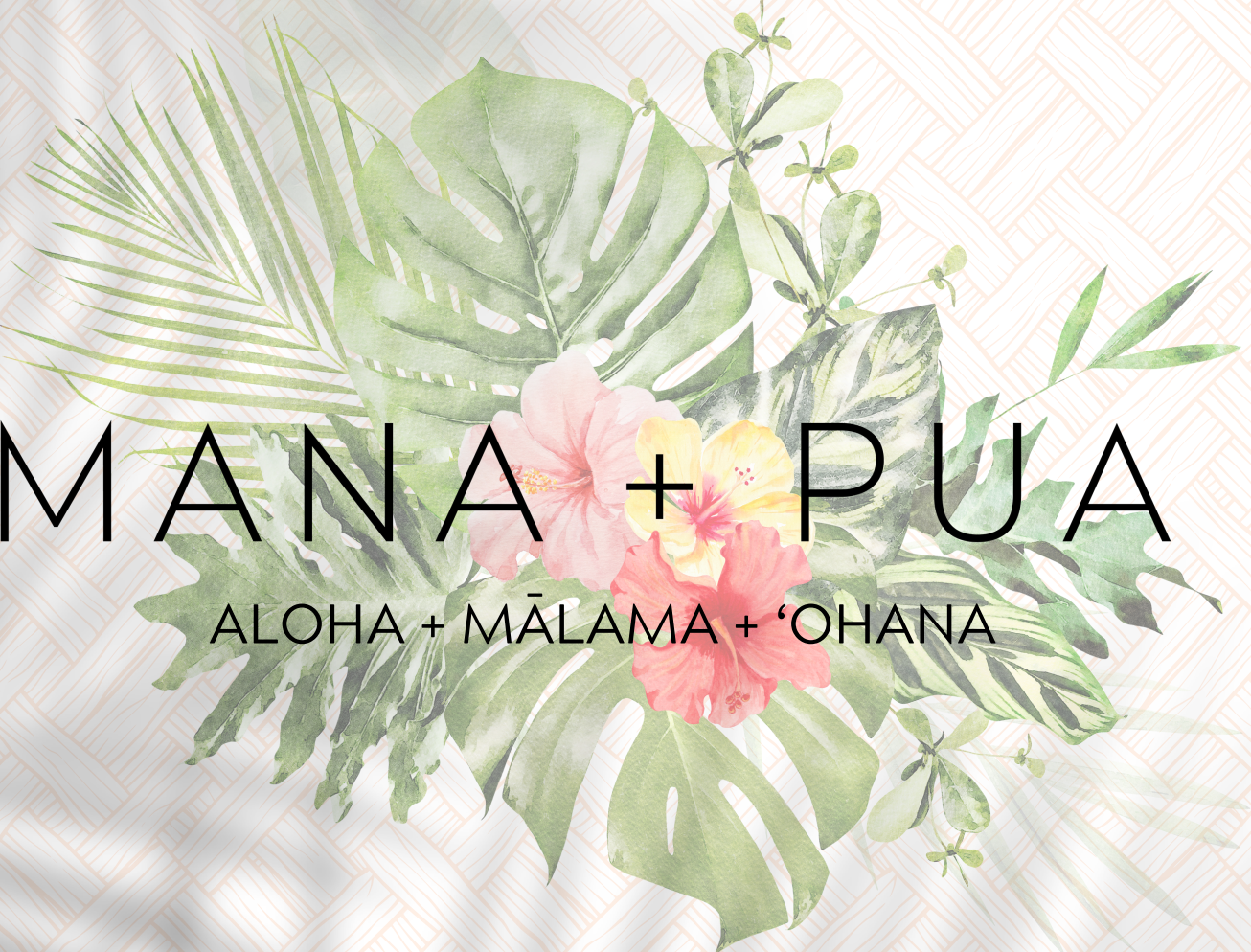




MANA + PUA

ALOHA + MĀLAMA + 'OHANA

DUCK FAT FRITES 14

duck fat | pecorino

FRESH CAPRESE 20

fresh mozzarella | local tomato
scratch focaccia | pesto | pea tendrils

ROASTED TURMERIC CAULIFLOWER 16

honey | dried cranberries | almonds | greek yogurt

CAESAR SALAD 16

pecorino | breadcrumbs
M+P caesar dressing (gf available)

+ seared ahi 13

KA'ANA PLATES

'FYAH' GRILLED TAKO'AKO 26

citrus beet reduction

SMOKED FISH SPREAD 20

house smoked local fish | fried capers
scratch focaccia

SEARED SCALLOPS 26

citrus beet reduction (gf)

ANTIPASTI KAU KAU BOARD 50

meats | roasted vegetables | M+P dip
antipasti | scratch focaccia
+ pork belly 10

BETWEEN BREAD 26 + choice of fries or chips

AHI KATSU SANDWICH

local tuna | M+P tartar
bib lettuce | M+P pickles

MOLOKA'I VENISON BURGER

venison + pork belly | cheese
bib lettuce | tomato | aioli

CRAB + SHRIMP ROLL

toasted roll | crab + shrimp
sriracha aioli | fresh greens

P.L.T.

candied pork belly | local tomato
bib lettuce | M+P aioli | scratch focaccia

MAIN 'ONO

MUSHROOM RICOTTA RAVIOLI 30

portabello cream sauce | blistered tomato
toasted bread crumb | herb oil (veg)

LOCAL WHOLE FISH MKP

battered + fried | spiced slaw | citrus chili sauce

WONG'S FRESH CATCH 35

local fresh fish | seasonal preparation (gf)
+ scallops 15

HANGER STEAK + FRITES 50

gorgonzola fondue | fresh greens
blistered tomatoes (gf)

+ scallops 15

SMALL KINE SIDES

side focaccia (veg) +6
fire-kissed brussels (veg) +10
candied pork belly +10

COCONUT CLAM CHOWDER 30

coconut cream clam stock | coco flakes
toasted bread crumbs (gf available)

M+P FLATBREAD 26

M+P scratch dough | seasonal favorite

MOULES POMMES FRITES 30

mussels | pork belly
cambazola | frites (gf)

PAPPARDELLE BOLOGNESE 30

M+P pomodoro | M+P chili crunch | pecorino | basil

FRUTTI DI MARE 50

local fish | scallops | shrimp | clams | mussels
gnocchi | rich tomato broth | scratch focaccia

SHAKEN + STIRRED

18

LIMONCELLO SPRITZ

il tramanto | sparkling wine

BLOODY MARIA

mezcal | M+P spiced tomato mix

fire grilled tako leg

1954 PIÑA COLADA

light rum | pineapple | coconut cream | dark rum float

M+P OLD FASHIONED

bourbon | bitters | demerara | orange

HIBISCUS GIMLET

gin | hibiscus | lime

WAIKIKI SUNSET

vodka | lilikoi | vanilla | sparkling rose

CAPRI APEROL SPRITZ

aperol | bubbles

COCO'NUTZ ESPRESSO MARTINI

meili vodka | illy espresso | coconut cream

LANIKAI MAI TAI

lanikai pineapple rum | lanikai macarettto

pineapple | lime | orgeat | dark rum

ALI'I DAIQUIRI

rum | demerara | lime | shaken served up

AMAKIHI

mezcal | lime | orange-serrano syrup

KOLEA

reposado tequila | mango | lilikoi | lime

BEANS

7

ESPRESSO

illy dark italian roast

FRENCH PRESS

illy dark italian roast

COLD BREW

M+P cream foam

vanilla or mac-nut syrup

UBE LATTE

ube cream | illy dark italian roast

MANA-LESS

8

SPARKLING LEMONADE

hibiscus, lilikoi, or mango

BUTTERFLY CREAM SODA

butterfly pea flower | vanilla | bubbles

KALANI'S COCONUT

coconut cream | pineapple

SODAS + SIPS

6

COKE | DIET COKE | SPRITE

HIBISCUS ICED TEA

PELLEGRINO 10

500ml

Beverages

'Ōkole Maluna

GRAPE

WHITE

ALOIS CAULINO FALAGHINA
Italy 2021
OLEMA CHARDONNAY
Arroyo Seco, California 2024
MORGAN SAUVIGNON BLANC
Sonoma Coast, California 2023
CADE SAUVIGNON BLANC
Napa Valley, California 2024
LA FOLLETTE 'LOS PRIMEROS' CHARDONNAY
Sonoma Coast, California 2022
CAVE DE LUGNY 'VIELLE RESERVE' Macon Villages
Burgundy, France 2023
ROMBAUER, CHARDONNAY
Carneros, California 2022

ROSÉ

ALMARE PINK GRAPEFRUIT SPRITZ ROSA
Italy (nv)
TRIENNES
Cote de Provence, France 2024

BUBBLY

'SAUVAGE' GRUET SPARKLING ROSE
New Mexico (nv)
CREMANT DE BOURGOGNE 'BLANC DE BLANC'
Loire Valley, France (nv)
VEUVE CLICQUOT 'YELLOW LABEL'
Champagne, France (nv)
LOUIS MORETTE BRUT 'GRAND RESERVE'
Champagne, France (nv)
COLLET 'BLANC DE NOIR'
Champagne, France (nv)
LALLIER BRUT SERIES 'R.019'
Champagne, France (nv/2019)

SAKE

UMENINSHIKI 'DAIGINJO CUP'
junta daiginjo 130ml
WAKATAKE GINJO 'ONIKOROSHI SAKE'
junmai daiginjo 300ml

BEER

Lanikai Brewing	12	Corona	8
Maui Brewing	8	Peroni	8
Sapporo 22oz	16	Coors Light	7
Heineken 0.0	8	Heineken	8

16 56	OBSIDIAN 'TRIPLE JUNCTION' VOLCANIC, RED BLEND West Coast, California 2022	18 65
18 65	LA FOLLETTE 'LOS PRIMEROS' PINOT NOIR Sonoma, California 2021	18 65
16 56	CROCUS 'L'ATELIER' MALBEC DE COHORS Cohors, France 2020	18 65
65	ROMBAUER, ZINFANDEL 375ml Napa Valley, California 2021	40
68	PASQUA 'DESIRE LUSH+ZIN', PRIMITIVO Puglia, Italy 2022	65
80	MASSERIA LI VELI 'SUSUMANIELLO' SALENTO Puglia, Italy 2022	65
80	NINER 'BOOTJACK RANCH' CABERNET SAUVIGNON Paso Robles, California 2021	65
	BELLE GLOS 'BALADE' PINOT NOIR Arroyo Seco, California 2022	68
	ALBERTO ORTE 'VARA Y PULGAR' TINTILLA Cadiz, Spain 2021	75
16 56	RIDGE 'THREE VALLEYS' ZINFANDEL Sonoma, California 2023	75
16 56	BANSHEE, CABERNET SAUVIGNON Sonoma County, California 2022	75
	DOMAINE DE VIEUX 'TELEGRAPHE' Châteauneuf Du Pape, France 2021	78
	LA CREMA 'SEA LIFT VINEYARD', PINOT NOIR Sonoma Coast, California 2021	80
18 65	DUCKHORN, MERLOT Napa Valley, California 2021	80
18 65	PEJU 'LEGACY COLLECTION' CABERNET SAUVIGNON Napa, California, 2022	80
90	IL SEGGIO 'POGGIO AL TESORO' ROSSO Tuscany, Italy 2020	90
95	KOSTA BROWNE, PINOT NOIR Russian River, California 2022	95
110	DENNER 'DIRT WORSHIPPERS' SYRAH Santa Barbara, California 2021	100
120	ARGIANO 'BRUNELLO DI MONTALCINO' Piedmont, Italy 2020	110
	GROTH, CABERNET SAUVIGNON Oakville, California 2021	110
	ORIN SWIFT 'PAPILLON', RED BLEND Napa Valley, California 2021	120
20	GRGICH HILLS ESTATE, ZINFANDEL Napa Valley, California 2019	120
35	O'SHAUGHNESSY, CABERNET SAUVIGNON Howell Mountain, California, 2019	125
	SILVER OAK 'ALEXANDER VALLEY' CABERNET SAUVIGNON Alexander Valley, California 2021	125
	PLUMPJACK 'ESTATE', CABERNET SAUVIGNON Oakville, California 2021	200
	VINEYARD 29 'ESTATE VINEYARD', CABERNET SAUVIGNON St. Helena, California 2019	275
	VEGA SICILIA 'MECAN CLASSICO' 1.5L Rioja, 2020	450

FRESH CAPRESE 20

fresh mozzarella | kamuela tomato
scratch focaccia | pesto | pea tendrils

FRESH CROISSANT PLATTER 10

berries | jam | chocolate ganache

M+P CAESAR 16

pecorino | breadcrumbs

M+P caesar dressing (gf available)

+ seared ahi 13

KA'ANA PLATES

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duck fat | pecorino (gf)

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bib lettuce | M+P pickles

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venison + pork belly | cheese

bib lettuce | tomato | aioli

CRAB + SHRIMP ROLL

toasted roll | krab + shrimp

sriracha aioli | farm fresh greens

P.L.T.

candied pork belly | local tomato

bib lettuce | M+P aioli | scratch focaccia

MAIN 'ONO

KEWALO BASIN 20

eggs | bacon | farm fresh greens

toast + jam

AHI BENEDICT 26

arugula | sliced tomato | hollandaise

scratch focaccia

MADAME PELE 20

open faced sunny eggs | mozzarella

prosciutto | farm fresh greens | M+P chili crunch

NOSERIDER BREKKY SANDWICH 20

cheesy bacon eggs | tomato jam

farm fresh greens | patisserie sourdough

UBE + BANANA WAFFLE 20

apple banana | toasted coconut flakes

bacon | maple syrup

'LOCO' VENISON 'MOCO' 26

venison patty | 2 scoops rice | gravy

eggs | M+P chili crunch

HANGER STEAK + EGGS 48

toast | blistered tomato | fresh greens

eggs cook to order

+ BOTTOMLESS MIMOSAS

choice of orange, guava, or pineapple juice

32

Sunday Brunch