



DINNER

Served 5:00pm-9:00pm

WE'RE NOT JUST A COFFEE COMPANY

"I went to the woods because I wished to live deliberately, to front only the essential facts of life, and see if I could not learn what it had to teach, and not, when I came to die, discover that I had not lived."

Henry David Thoreau

We want to live deep and suck out all the marrow of life and coffee and food. We bring this ethos to our restaurant by combining our global foodie-ism with local atmosphere. We love the community we're so lucky to belong to and seek to support it by sourcing as many of our food products from local farms as we can. We hope your meal with us brings a smile to your face and a warm feeling of 'ohana.

STARTERS

- SALT & CITRUS EDAMAME 'Alaea salt, seasonal citrus, edamame 6
- AVOCADO FRIES Panko crusted avocado, sweet shoyu, chipotle aioli 10
- POISSON CRU * Tahitian style cured local seafood, onion, pepper, tomato, pickled treat, coconut milk 15
- PAU HANA POKE * Fresh fish, 'inamona, ogo, shoyu, palm heart, avocado, sesame oil, rice 18
- KAUA'I PRAWNS * Three sweet, whole prawns in herb lemon butter, local tomatoes 16
- BUTCHER BOARD Selection of double braised Ka'ū beef, yuzu chicken, spicy pork, crostini 19
- PUPU PLATE * Share plate of Chef's choice of locally sourced meats, cheese and produce 20

NA'AUAO - nvs. Learned, enlightened, intelligent, wise; learning, knowledge, wisdom, science.
Lit., daylight mind



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LIGHT FARE

- CAESAR SALAD Baby romaine, tomatoes, pickled vegetable, Parmesan, blue cheese, anchovy, crostini 13
SALADE DU JOUR Chef's daily creation of local greens, fruits, vegetables (Add cup of chowder \$5) 15
NEW ENGLAND CLAM & BACON CHOWDER Served in a bread bowl 12
HUNTER'S STEW Hāmākua mushrooms, local meats, mirepoix; served in a bread bowl 14
KA'Ū CHEESEBURGER * Local beef, cheddar, lettuce, tomatoes, onion, chipotle aioli 14
BLEU SMASHROOM BURGER * Ka'ū beef, avo smash, bacon, bleu cheese, Hāmākua mushrooms 18

MAINS

STARVING ARTIST PASTA

- Pan tossed penne, Napoli sauce, mushrooms, garlic, seasonal vegetables, olives, Parmesan 16
Add-ons *: catch of the day \$12, prawns \$12, pork shoulder \$7, marinated tofu \$8, steak \$16, short rib \$14

COFFEE JERK CHICKEN

- Spicy jerk chicken, chutney of local fruit, sautéed kale, local vegetables 26

NI'HAU LAMB *

- Honey, mustard, and salt brined, roasted tomatoes, savory bread pudding, pohā berry demi-glace 40

NO'U CATCH * Choice of marinated tofu or locally caught fish and preparation method 23/28

Baked in kale with truffle oil, black pepper, and 'alaea salt with baby bok choy and duchess potatoes

Crusted in panko and lemongrass with basil and chili oils, white rice, and haricot vert

Poached in lime beurre blanc and thyme with baby bok choy, sundried tomatoes and gouda polenta

Add-ons prawns \$12, steak \$16, short rib \$14

BIG ISLAND CIOPPINO *

- Fresh fish, prawns, clams and Big Island abalone, in a tomato, white wine, ginger and kafir lime broth 34

OSSO BUCO

- Ka'ū beef, Hāmākua mushrooms, coffee, port demi-glace, garlic mashed potatoes and haricot vert 42

HAWAIIAN COFFEE BRAISED SHORT RIB

- Ka'ū beef, Hawai'i coffee demi-glace, garlic mashed potatoes, green beans 36

ROASTED ROOT VEGETABLES

- Sweet potato, cauliflower, carrots, herbs, Puna goat cheese on a bed of spaghetti squash 22

KA'Ū CUT *

- Chef's pick of our Kuahiwi Ranch beef (Add Kaua'i prawns \$6) 38

Please alert your server of any allergies, aversions or special requests you may have and we will do our best to accommodate them. Your server can also assist with low gluten and other special dietary alternatives.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.