

BEST BITES

- EDAMAME** ^{V/GF} 6
Sweet chili sauce & Hawaiian sea salt
- WINGS (6)** ^{GF} 15
Buffalo or BBQ w/coleslaw
- HUMMUS PLATE** 15
w/cucumber, kalamata olives, feta cheese, pepperoncini, pita
- TUNA POKE NACHOS OR BOWL** ⁺⁺ 17
Sashimi-grade ahi, fried wontons or jasmine rice
- LAMB LOLLIPOPS** ^{GF} 18
3 grilled chops, mint sauce, fries
- LOADED CRINKLE FRIES** ^{GF} 8/15
Bacon, cheese sauce, sour cream, chives, avocado crema, sriracha mayo



COOL GREENS

- ADD STEAK, SHRIMP OR TOGARASHI AHI* 9
- ADD GRILLED CHICKEN OR CHILI* 5
- GARDEN SALAD** ^{GF} 7/14
Mixed greens, cherry tomatoes, cucumber, carrots, alfalfa, chia seeds, crispy quinoa
- CAESAR SALAD** ^{GF ++} 7/14
Baby romaine, herbed croutons, white anchovy, parmesan, caesar dressing
- TACO SALAD** (NOT AVAILABLE AFTER 5 PM) 14
Refried beans, lettuce, red onion, sour cream, cheddar, olives, fresh salsa, guacamole, avocado cilantro dressing, taco shell bowl
- AVOCADO, BEET & GOAT CHEESE SALAD** 16
Local greens, toasted mac nuts, house made lilikoi vinaigrette ^{GF}
- TOGARASHI AHI SALAD** ⁺⁺ 18
Local greens, cucumber, diced mango, cherry tomatoes, carrots, radish, soy chili vinaigrette



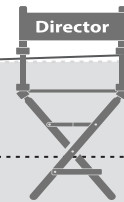
TACOS

- 3 tacos (or selected* mix or match)
- *AL PASTOR PORK** ^{GF} 16
Onion, cilantro, pineapple salsa
- *KOGI-STYLE KOREAN SHORT RIB** 16
Asian slaw, kimchi, sriracha mayo
- *BAJA FRESH FISH*** 16
Tempura fried or blackened w/ jalapeno basil slaw, green onion, fresh salsa, lime
- TENDERLOIN STEAK & MUSHROOM** ^{GF} 18
Guacamole, poblano, onion, cotija cheese
- CAJUN SPICE SHRIMP** ^{GF} 18
Asian slaw, green onion, mango salsa



SPECIALTY PIZZAS

- | | Personal
8" | Medium
12" |
|--|----------------|---------------|
| CLASSIC MARGHERITA Roma tomato, basil, mozzarella di bufala | 12 | 18 |
| SPICY INFERNO Crushed tomato, meatball, pepperoni, garlic, jalapeño, basil, mozzarella, chili flakes | 16 | 22 |
| HOUSEMADE FENNEL SAUSAGE Ricotta, mascarpone, roasted red pepper | 16 | 24 |
| PROSCIUTTO & ARUGULA Mascarpone, Extra Virgin Olive Oil | 18 | 26 |
| THE CARNIVORE Crushed tomato, pepperoni, sausage, bacon, basil, mozzarella, mushroom | 15 | 22 |
| VEGGIE LOVERS Crushed tomato, basil, mozzarella, black olives, mushroom, onion, artichoke hearts | 14 | 21 |
| THE BISTRO GOURMET HAWAIIAN Thin sliced fresh pineapple, prosciutto, jalapeno | 18 | 26 |



BUILD YOUR OWN PIZZA

CHEESE PIZZA

Choose up to 2 standard toppings at no charge, each additional \$1 / \$2

STANDARD TOPPINGS: pepperoni, salami, canadian bacon, bacon, fresh jalapeno, roma tomato, basil, red onion, olives, mushroom, roasted red pepper, garlic, pineapple, artichoke hearts, anchovy.

PREMIUM TOPPINGS: goat cheese, gorgonzola, arugula, prosciutto, white anchovy, housemade meatball, housemade sausage. \$2 / \$4 **LIMIT 5 TOPPINGS**

| Personal 8" | Medium 12" |
|----------------|---------------|
| 12 | 18 |



BURGERS & DOGS

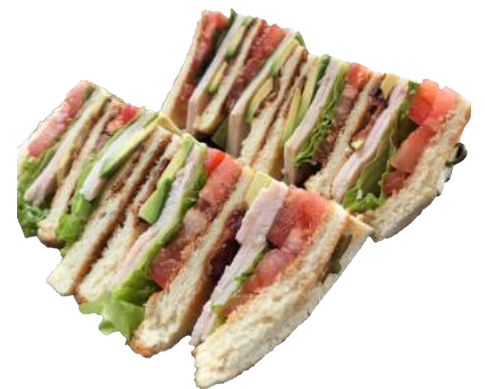
- THE CA "CULT CLASSIC" DOUBLE BURGER** 16
Grass Fed Beef, double cheese, lettuce, tomato, onion, special sauce w/fries
- UNDER THE BODHI TREE VEGGIE BURGER** 14
Lettuce, tomato & onion
- Deluxe, includes cheese & avocado 17
(both served w/fries or side salad)
- EISENBERG HOT DOGS (10 1/2 INCH) W/FRIES** 15
- Chicago Style w/sport peppers, dill pickle, relish, tomato, onion, celery salt
- Texas Style w/chili, cheddar, onions 15

WRAPS

- VEGGIE WRAP** 14
Roasted sweet onion, red bell pepper, zucchini, asparagus, mushroom w/ garbanzo hummus & arugula
- CHICKEN CAESAR SALAD WRAP** ⁺⁺ 16
Baby romaine, chicken breast, shredded parmesan, caesar dressing
- FRESH FISH WRAP** 18
Tempura fried or Togarashi spiced, Asian slaw, citrus aioli, avocado, sliced jalapeno

SANDWICHES

- TURKEY BACON CLUB CLASSIC** 16
Double Decker w/ sliced avocado, lettuce, tomato & mayo w/side of fries or coleslaw
- CRISPY NASHVILLE HOT CHICKEN** 16
Brioche bun, pickles, slaw & side of fries or coleslaw
- MEATBALL SUBMARINE SANDWICH** 17
Housemade meatballs w/provolone, marinara, fries or side Caesar salad
- FRENCH DIP SANDWICH** 18
Rib Eye steak with provolone & hamakua mushrooms on a french roll w/au jus dip & horseradish sour cream sauce w/side of fries or coleslaw



ALL-DAY BREAKFAST

- BISTRO BREAKFAST BURRITO** 15
Scrambled eggs, Portuguese sausage, hashbrowns, local avocado, aged white cheddar cheese

PLATES

- BBQ BABY BACK RIBS** ^{GF} 25
Corn on-the-cob, fries
- KALBI SHORT RIBS** 22
Jasmine rice, mac salad, kimchi
- FISH & CHIPS** 18
Crispy Beer-battered fish-of-the-day and crinkle fries served with tartar sauce & malt vinegar
- RIGATONI BOLOGNESE** 16
A rich tomato, pork and beef sauce over pasta with fresh herbs, garlic bread
- CHICKEN & WAFFLES** 17
Crispy Nashville Hot Chicken thigh served over a crunchy Belgian waffle with your choice of Maple syrup or Sriracha honey sauce
- CINEMA LOCO MOCO** ⁺⁺ 18
Two fried eggs atop a grilled hamburger patty atop a hefty scoop of fried rice covered with a rich red wine reduction demi glaze gravy



Keiki menu

- ALL ITEMS** (includes veggie sticks, fruit or fries) 10
- CHEESEBURGER**
- HOT DOG**
- MAC N' CHEESE**
- CHEESE PIZZA**
- PASTA MARINARA**
- CHICKEN FINGERS**
- GRILLED CHEESE SANDWICH**



SWEETS 'N TREATS

- ASSORTED FRESH PASTRIES** 8
(Ask your server for today's availability)
- TROPICAL DREAMS ICE CREAM SUNDAE** 8
- COOKIE SUNDAE** (Single/Double) 7/12
- MILKSHAKES** 10/11
Vanilla, Chocolate, Strawberry, Banana, Salted Caramel, Cookies N Cream, Lychee, Maui Root Beer Float

++ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

'AFTER 5' DINNER MENU

LANDI DINING ONLY



UNIQUE STARTERS

- CRISPY VEGETARIAN ROLLS** 15
Cabbage, taro, mushrooms, vermicelli noodles
- GRILLED PORK SPRING ROLLS** 15
Asian greens, carrots, vermicelli & special sauce
- PORK SHOULDER & SHRIMP WONTONS** 15
in spicy chili oil



FROM THE WOK

- SHAKING BEEF** 31
Cubed prime filet mignon, watercress, red onion, lime sauce
- GINGER BEEF VERMICELLI** 25
Tenderloin steak, greens, peanuts
- SPICY TIGER SHRIMP** 25
Pineapple slaw, jasmine rice



FROM THE BRAZIER

- RED WINE-BRAISED SHORT RIBS** 28
With swiss chard, haricot vert, baby carrots, alii mushrooms, fingerling potatoes
- ROSEMARY-BRAISED LAMB SHANKS** 23
With watercress risotto, asparagus, baby carrots, red wine lamb jus



FRESH CATCH

- CRISPY KAMPACHI** 25
With soy, shitaki & oyster mushrooms, fresh ginger, garlic, sesame, mango salsa
- MISO GLAZED SALMON** 25
With baby bok choy, alii & enoki mushrooms, over laksa



PASTA FAVORITES

- LOBSTER & HAMAKUA MUSHROOM RAVIOLI** 18
Served in a fire-roasted red pepper sauce
- LINGUINI WITH LOBSTER & SHRIMP SCAMPI** 28
Poached lobster tail/shrimp scampi in a lemon butter sauce with alii mushrooms, cherry tomatoes, basil, parsley
- BUTTERNUT SQUASH BAKED PASTA** 17
Rigatoni pasta, garlic, basil, shallots, hamakua mushrooms, crushed red pepper & parmesan

The Bistro SIGNATURE ENTREES

LOBSTER 3-WAYS - OR - FILET & LOBSTER

A Bistro Exclusive! Lobster Raviolis, a Lobster Taco, plus an herbed garlic Lobster Tail served with all the accompaniments.

\$33

Seared USDA Prime Tenderloin steak and herbed garlic Lobster Tail served with a sweet potato croquet, asparagus & Hamakua mushrooms.