

EATHONOLULU

C R E A T I V E C U I S I N E

SAVORY EATS

Red Chili Chicken Taco *-not spicy + can be made vegetarian* **5.00** EACH
w locally made Tortilla, local Cabbage Slaw & pickled Onion

Waipoli Farms seasonal Greens **7.00** EACH
w B.I. Kabocha Pumpkin, Hamakua Ali'i Mushroom, roasted Brussels, Kahuku Grape Tomatoes & Lilikoi Vinaigrette

Pan-seared locally caught **Fish** **8.00** EACH
w B.I. Meyer Lemon Caper Sauce & Kahuku Sea Asparagus

Slow Roast Pork Bowl *-can be made vegetarian* **8.00** EACH
w B.I. Orange Pimento Sauce over our signature style Rice

\$25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

Chocolate-Banana HI Sweet Bread Pudding **4.00** EACH
w Coconut Glaze

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