

# EATHONOLULU

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

*Tonight's menu is also featuring touches of locally grown or sourced edibles.*

## SAVORY EATS

*Roast* **Pork Slider** 6.00 EACH  
*on locally made Sweet Roll, Beet-Mango Chutney & w local Greens*

*Seared & locally caught* **Kajiki** 8.00 EACH  
*w pickled Carrot, Watermelon Radish, Citrus Aioli & locally grown Basil*

*Local & seasonal* **Vegetable Strata** 6.00 EACH  
*w White Cheddar Fondue, Broccoli & crispy Onions*

*Slow-roasted* **Beef Stroganoff Stew** 8.00 EACH  
*w Mushrooms & Barley*

**\$25.00 FOR ALL FOUR SAVORY EATS**

## SWEET TREATS

**Coconut & Chocolate Bread Pudding** 4.00 EACH

#EATHNL

#eathonolulu

#workEATgood

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