

# EATHONOLULU

CREATIVE CUISINE

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

## SAVORY EATS

**New York inspired Beef Slider** 6.00 EACH

*on locally made Sweet Roll, marinated Bell Peppers & local Greens*

*Locally caught* **Kajiki Taco** 7.00 EACH

*w pickled Carrot, shredded Cabbage, Avocado Crema & local Basil*

*Local & seasonal* **Vegetable Tart** 6.00 EACH

*in Puff Pastry w Goat Cheese & truffled Balsamic*

*Slow-roasted* **Pork + Pumpkin Stew** 8.00 EACH

*w Chili Threads & sauteed Barley*

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

## SWEET TREATS

**Melon Tartlet** 3.00 EACH

*w our house compote of assorted Melon & Lilikoi Cream*

#EATHNL

#eathonolulu

#workEATgood

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