

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

1920's inspired S.S.B.L.T. Slider 6.00 EACH
on locally made Sweet Roll, Mushroom Aioli, Sugar Spice Bacon, local Lettuce & Tomato

Smoked Salmon Mousse 7.00 EACH
w house baked Puff Pastry & fresh Chives

Chicken "Waldorf" Salad 7.00 EACH
w sliced Fuji Apples, Red Grapes, Waipoli Farms seasonal Greens & toasted Walnuts

Locally caught Kajiki "Manhattan" Chowder 8.00 BOWL
w Celery, Red Potato, Carrots & chopped Parsley

\$25.00 FOR ALL FOUR SAVORY EATS

SWEET TREATS

Pineapple "Upside Down" Cake 4.00 EACH

#EATHNL

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