PORK POT STICKERS | 9
habanero and pineapple marmalade

OVEN-ROASTED WINGS | 12
free-range chicken, chili flakes, garlic, rosemary, tzatziki sauce

HOUSE CUT FRIES | 5
whole-grain mustard aioli, house-made ketchup

GARLIC TRUFFLE OIL FRIES | 6
parmesan cheese, whole-grain mustard aioli, house-made ketchup

PETER’S CAESAR* | 8
waipoli farm baby romaine, shaved parmesan

ORGANIC KALE | 10
maui onions, golden raisins, oranges, organic waiehu macadamia nuts, miso sesame vinaigrette

MARGHERITA | 12
hau’ula farm tomatoes, fresh mozzarella, organic local basil

HAMAKUA WILD MUSHROOM | 15
truffle oil, white sauce, garlic, parmesan, fresh thyme

KALUA PORK | 13
roasted pineapple, mac nut pesto, jalapeño

CHEESEBURGER* | 11
cheddar, caramelized onions, lettuce, vine-ripened tomato, quick pickle, dijon aioli

BACON BLUE* | 14
point reyes blue cheese, applewood smoked bacon

FRESH ISLAND FISH SANDWICH | 15
troll caught mahi mahi, thai chili aioli, moku slaw, vine-ripened tomato, quick pickle

GRILLED FILET MIGNON* | 28
herb butter, horseradish mashed potatoes, sautéed mushrooms

*CONSUMING RAW OR UNDERCOOKED FISH, BEEF OR EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

Moku Kitchen supports local and organic produce. We believe grass-fed beef, renewable fish species and sustainable hormone-free poultry are good for the environment and good to eat!