

MOKU LIBATIONS cnaft cocktails

+ contains raw egg whites ^contains nuts

MONKEYPOD MAI TAI | 14 kula organic silver and dark rums, mac nut orgeat, curacao, lime, honey-lilikoi foam*

NO KA OI | 14

ocean vodka, lilikoi, thai basil, honey, lime, egg white*

400 RABBITS | 14 xicaru mezcal, carrot, pono potions honey-ginger syrup, lemon

KEEP YOUR GIN UP | 14 fid street hawaiian gin, bénédictine, dolin blanc, lemon, rosemary, cracked pepper

choice of: vodka, whiskey, tequila, or gin; house-made cayenne ginger beer, lime

MULE-IT-OVER | 14

PEELIN' GOOD | 14 campari, pineapple, laie vanilla, prosecco

LUCHA LIBRE | 14 maestro dobel tequila, citrus oleo saccharum, contratto, lime, kiawe smoked salt

AMARGO ÁNGEL | 14 barsol pisco, amaro angeleno, tuaca, lime, angostura bitters

GOLDEN HOUR | 14 four roses bourbon, pineapple juice, cinnamon honey, lemon

BARTENDER'S SPECIAL | 14 seasonal creations from our talented bar crew

Bubbles | PROSECCO, Gondolino, Veneto, Italy | 13 GL

sommelier selected wines

Bubbles | LAMBRUSCO, Cleto Chiarli, Vecchia Modena Premium, Brut, Italy | 13 GL

White | CHARDONNAY, Presqu'ile, Santa Barbara, California | 15 GL

White | GRÜNER VELTLINER, Felsner, Austria | 13 GL

White | SAUVIGNON BLANC, Domaine Auchere, Sancerre, France | 15 GL

Rosé | GRENACHE GRIS, Domaine Fontsainte, Languedoc-Roussillon, France | 14 GL Red | CABERNET SAUVIGNON, Obsidian Ridge, California | 16 GL

Red | CORVINA, Cantina Colli Morenici, Valpolicella Ripasso, Italy | 14 GL

LAGERS/ BLONDES/ KÖLSCH Hana Koa, BREAKTIME BLONDE, Blonde Ale, HI (ABV 4.2% IBU 19) | 8

Red | PINOT NOIR, Refugio, Chile | 16 GL

cnaft bneweries * served in a 10 oz. snifter

CRAFT ON DRAFT

Lokahi Brewing, PRECISION RADIO, Pilsner, HI (ABV 4.5% IBU 16) | 9.5

BELGIAN STYLE

Lanikai Brewing, PARTY WAVE, Pilsner, HI (ABV 4.2% IBU 30) | 9.5 Mother Earth Brewing Co, CALI CREAMIN', Nitro Cream Ale, CA (ABV 5% IBU 18) | 10 Broken Boundary Brewery, ON COMMON GROUND, Kölsch, HI (ABV 4.2% IBU 19) | 10.5 Shiner, BOCK, Dark Lager, TX (ABV 4.4% IBU 13) | 10 PALE ALE/ INDIA PALE ALE/ HAZY IPA Maui Brew Co., PUEO PALE ALE, Pale Ale, HI (ABV 5% IBU 55) | 8.5

Broken Boundary Brewery, HI-FI, West Coast IPA, HI (ABV 6.9% IBU 32) | 10.5 Hana Koa, ZE HAZY, Hazy IPA, HI | (ABV 6.9% IBU 43) | 11 Beer Lab, OMAKASE, Hazy IPA, HI | (ABV 6% IBU 21) 11 WHEAT Honolulu Beerworks, COCOWEIZEN, American Wheat, HI (ABV 5.5% IBU 10) | 9.5 Kohola Brewery, PETE'S ISLAND WHEAT, American Wheat, HI (ABV 5.5% IBU 15) | 8

Honolulu Beerworks, HOP ISLAND, IPA, HI (ABV 7% IBU 80) | 10

Boulevard Brewing Co, TANK 7, Saison, MO (ABV 8.5% IBU 38) | 8* **PORTER** Deschutes, BLACK BUTTE, Porter, OR (ABV 5.5% IBU 30) | 9

Big Island Brewhaus, GOLDEN SABBATH, Abbey Ale, HI (ABV 8.5% IBU 45) | 9.5*

SOUR/ CIDER Lokahi Brewing, STRAWBERRY LEMONADE, Kettle Sour, HI (ABV 6.7% IBU 14) | 11* Paradise Ciders, GUAVA LAVA, Cider, HI (ABV 5.2%) | 9*

Manoa, GINGER, Mead, HI (served in a 17 oz bottle) 27

VIRGIN MONKEYPOD MAI TAI | 10

pog, lime, mac-nut orgeat^, honey-lilikoi foam+

MAHANA SANDS | 9

FRESH JUICE | 6

Manoa, LILIKOI, Mead, HI (served in a 17 oz bottle) | 30

^contains nuts

non-alcoholic nefneshments

ZERO PROOF

MEAD

HIBISCUS LEMONADE | 7

HOUSE-MADE GINGER BEER | 6

cucumber, lemon, pineapple, agave, soda, edible flower

NO KA OI SODA | 4 cola, diet cola, lemon lime, ginger ale, root beer

govindas orange, govindas pineapple, govindas lemonade, govinda's grapefruit HOUSE-MADE COLD BREW | 8

FRESH BREWED MAUI OMA COFFEE | 5

local beans, chili, ginger, garlic, oyster sauce

SZECHUAN STIR-FRY GREEN BEANS WITH MAC NUTS | 14

"OFF THE SPIT" BULGOGI PORK SLIDERS | 19

choice of: pono potions ali'i lavender, ko'olau coconut, plain

let's get this party started!

SMALL PLATES

rotisserie pulled bulgogi style pork, housemade kimchi slaw, watermelon radish, portuguese style slider buns, crispy maui onions CHARCUTERIE BOARD | 29

peppercorn crusted lamb carpaccio, butcher & bird soppressata, big island island goat cheeses, pickled local hearts of palm, maui onion marmalade, mac nuts, breadshop crisp breads TARO RAVIOLI | 17

PORK POT STICKERS | 16 habanero and pineapple marmalade GARLIC TRUFFLE OIL FRIES | 11

parmesan cheese, whole-grain mustard aioli, house-made ketchup SHRIMP DEVILED EGGS | 19 wild shrimp, dill, lime

chèvre, watercress, chili garlic oil

HAPA POKE* | 21 ahi, ono, kukui nut, sesame, jalapeño pepper, shoyu, kahuku sea asparagus COCONUT CORN CHOWDER | 12

coconut milk, potatoes, celery, organic kale, tomato, lemongrass

PETER'S CAESAR* | 14 waipoli farm baby romaine, shaved parmesan Make it an Entree add roasted chicken breast \$9 ORGANIC KALE | 14 add day boat caught fresh fish \$14 maui onions, golden raisins, oranges,

add seared ahi \$14

add grilled wild shrimp \$13

add crispy bacon \$2

HAND TOSSED PIZZA

three day aged crust, baked at

700 degrees

ENTREES

downtown flare

upcountry fine with

FROM THE FIELDS

...to share and taste

organic beet, bacon, chèvre, maui onion, orange ginger vinaigrette ROTISSERIE VEGGIE PLATE | 20 chili roasted corn, broccoli, green beans, and other stuff chef says looks really good today

WAIPOLI FARM MIXED GREENS | 14

organic waiehu macadamia nuts,

miso sesame vinaigrette

MARGHERITA | 18 hau'ula farm tomatoes, fresh mozzarella, organic local basil

HAMAKUA WILD MUSHROOM | 20 small kine farms mushrooms, truffle oil, mozzarella, provolone, white sauce, garlic, fresh thyme

KALUA PORK & PINEAPPLE | 20 kalua pork, macnut pesto, roasted pineapple, jalapeño, green onion **ROASTED VEGGIE | 18**

rotisserie roasted veggies, big island chèvre, basil, mac nut pesto

caramelized italian style panko bread crumbs, fresh basil

black sesame seeds, green onions, creamy sriracha dressings

CHEESEBURGER* | 17

corn tortillas

SAIMIN | 17

DUCK TACOS | 21

STEAK FRITES* | 37

BACON BLUE BURGER* | 20

point reyes blue cheese, applewood smoked bacon

maui onion, cilantro, jalapeño, pineapple habanero salsa

10oz ribeye, house-cut fries, blue cheese butter

RATATOUILLE | 22

PAN ROASTED LOCAL CATCH | 33 chile lime marinated, dry mein noodles, cilantro, jalapeno Available After 4pm

cheddar, caramelized onions, lettuce, vine-ripened tomato, quick pickle, dijon aioli

grilled ma'o farms eggplant, squash, zucchini, bell pepper, tomato, port salut cheese,

MAINE LOBSTER SALAD | 22 chilled lobster, mango, cucumber, avocado, crispy rice noodles,

RIBEYE STEAK TACOS | 23 spice rubbed ribeye, ma'o farm radish, salsa fresca, cilantro crema, cotija cheese,

iwamoto family noodles, kalua pork, broccoli, bean sprouts, red onion, peanuts FRESH CAUGHT FISH TACOS* | 23 chipotle mole (contains peanuts), salsa fresca, sour cream, cilantro, cabbage, corn tortillas

SAUTÉED AHI | 34

CHEESEBURGER* | 10

CHEESE PIZZA | 10

KEIKI SAIMIN | 10

CHILE BROCCOLI | 8

CORNBREAD | 6

big island beef, cheddar, hand-cut fries

mozzarella, provolone, house-made red sauce

JALAPEÑO MASHED POTATOES | 7

FISH & CHIPS | 22 mahi mahi, tempura batter, handcut "chips", malt vinegar aioli FRESH ISLAND FISH SANDWICH | 21

iwamoto family saimin noodles, broccoli, chicken broth

MACARONI | 10 noodles & red sauce

troll caught mahi mahi, thai chili aioli, moku slaw, vine-ripened tomato, quick pickle

day boat ahi*, jalapeño mashed potatoes, chili broccoli, soy sesame maui onion sauce

DESSERT save your fonk fon a slice

for the crafty young ones

noodles & cheese free fon keiki unden 3

> CHOCOLATE MAC NUT | 10 chocolate pastry cream, macadamia nut butter, laie vanilla whipped cream, toasted macadamia nuts, homemade pie crust

BANANA CREAM PIE | 10

STRAWBERRY CREAM PIE | 10

SPECIALTY PIE | 10 ask about our rotating cream pie made from some of our favorite ingredients

IL GELATERIA GELATO & SORBET | 5 / SCOOP featured gelato and sorbet

kula strawberries, strawberry guava jam, homemade pie crust

laie vanilla pastry cream, local apple banana, laie vanilla whipped cream, caramel

2pm - 5:30pm

HAPPY HOUR \$2 off all moku libations \$2 off all wines by the glass \$2 off all draft been

50% off all ${\it small plates}$ (with the exceptions of Poke & Chancutenie) \$12 pizzas

THE CRAFT OF FOOD, DRINK, & MERRYMAKING

WINE ROOM

Wine by the bottle

BUBBLES	
*Arneis, MALVIRA, Rive Gauche, Piedmont, Italy NV	.56
Aromas of white peach and spring flowers on the nose, slightly herbaceous. Champagne, COLLET, Brut Reserve, France NV "only the unimaginative can fail to find a reason to drink champagne." -oscar wilde.	.76
Champagne, VEUVE FOURNY & FILS , Blanc de Blanc, Brut Nature France NVvery light and dry, with a touch of creaminess, so fresh and so clean.	.98
Champagne, VILMART AND CIE, Grand Cellier 1er Cru, Brut France NVwhen you get your air-conditioning fixed and your life is just so much more pleasant than before. this wine has the same	
Lambrusco, CLETO CHIARLI, Vecchia Modena Premium, Brut Frizzante, Italy NVdry, sparkling red (!) that wants to be invited to your pizza party. you won't regret it.	.52
Pinot Noir, AVINYO , <i>Brut Rosé Cava</i> , Spain 2019this staff favorite is like a pet. it comes with us everywhere and just makes us happy.	.60
Pinot Noir, OBSIDIAN RIDGE , Pezsgo, Pet Nat, California 2021bright pink and juicy, this expects nothing from you, only to be loved.	.66
Prosecco, GONDOLINO, Veneto, Italy NVdelightfully fresh and fruity.	.52
WHITES	
Albarino/Zibibbo, OCCHIPINTI, SP68, Bianco, Italy 2021richly textured and floral with a bit of skin contact, a touch of funkiness and a dash of tropical fruit aromas.	.72
Albarino, FRORE DE CARME, La Ola, Rias Baixas, Spain 2019	.64
Chardonnay, PRESQU'ILE, Santa Maria Valley, California 2021	.60
Chardonnay, REMOISSENET, Burgundy, France 2017	.76
	.100
Gruner Veltliner, FELSNER , Lossterrassen, Kremstal, Austria 2019	.48
Pinot Grigio, SCARBOLO , Il Ramato, Friuli, Italy 2020	.76
Prensal/Giro, MESQUIDA MORA, Mallorca, Spain 2019	.68
Riesling, MONCHHOF, Kabinett, Urzig Würzgarten, Mosel, Germany 2020small kine sweet, but with awesome purity, minerality and freshness (drink with salty foods.)	.52
Sauvignon Blanc, DOMAINE AUCHÈRE , Sancerre, France 2020	
Flavors of grapefruit, lychee and lime combine with a clean and crisp palate. Persistent, fine, and zesty. A classic Sancei Trebbiano, FONGOLI, Biancofongoli, Umbria, Italy 2021	
this orange wine is shockingly vibrant and refreshing with almond, peach and citrus aromas. there's a lot to love here.	.50

ROSÉ

Grenache Gris, DOMAINE FONTSAINTE , Languedoc-Roussillon, France 2021pale pink and profoundly drinkable. delicate, yet flavorful	56
Hondarrabi Zuri/Hondarrabi Beltza, AMEZTOI , <i>Rubentis</i> , Txakolina, Spain 2021this basque wine is dry with a slight spritz and tastes like summer. beware, it is addicting.	60
Mourvedre, LIQUID FARM , Vogelzang Vineyard, Santa Barbara, California 2021 so light and pretty, super soft on the palate, low in alcohol	64
Pinot Noir, DOMAINE PAUL CHERRIER , Sancerre, France 202 notes of strawberry, raspberry and kiwi. Palate - Crisp, rich in fruit	72
Tibouren, CLOS CIBONNE, Cotes de Provence, France 2020 made from a rare grape grown only on the border of the french and italian riviera - it's just about perfect	68
RED	
Cabernet Franc, OLGA RAFFAULT, Chinon, Loire, France 2020 Julian Light-bodied and dry, strawberry and floral notes, super crushable	56
 Cabernet Sauvignon, OBSIDIAN RIDGE, Mayacamas Range, California 2019full-bodied, opaque, and concentrated from high elevation vineyards just north of napa	64
Cabernet Sauvignon, FROGS LEAP, Napa Valley, California 2019	120
Carignan/Grenache, DOMAINE LEON BARRAL , Languedoc-Roussilon, France 2016. simultaneously rustic and graceful with succulent notes of mixed red and black fruit, spices, and leather.	
Corvina, CANTINA COLLI MORENICI, Valpolicella Ripasso, Italy 2018the palate is dry and soft with hints of ripe fruit and velvety tannins	56
Frappato/Nero d'Avola, OCCHIPINTI, SP68, Rosso, Italy 2021	72
Gamay, CLOS DE ROILETTE, Fleurie, Beaujolais, France 2021	.62
Gamay, DOMAINE DE FA , Beaujolais-Villages, France 2019	64
Gamay, DOMAINE DES TERRES DORÉES , Morgon, Beaujolais, France 2021transparent and pure, with ripe cherry aroma, made by a legend.	72
Grenache, BREAKING BREAD , Redwood Valley, Mendocino, California 2019lighter bodied, refreshing red with minimal intervention and no sulphur added.	52
Grenache/Cinsault/Viognier, ERIC TEXIER , Chat Fou, Côtes du Rhône, France 2020 so, here's the deal: this extremely delicious wine comes in a bag. There are two bottles in here and picture of a cat on it.	84 . Enjo
Malbec, TAPIZ , Black Tears, Mendoza, Argentina 2017ridiculously lush and opulent with deep purple color and silky, silky texture. a memorable wine.	.100
Merlot/Cabernet Sauvignon, SAN FELICE , Bell'Aja, Bolgheri, Tuscany, Italy 2018deep purple color, wild berry and spice notes, velvety tannins.	72
Nero d'Avola, UNICO ZELO , Fresh AF, Riverland, Australia 2021winery describes this as 'smashable'. we agree.	.56
Pinot Noir, FOLK MACHINE, Central Coast, California 2021light and clean with lively acidity, elegance and charm.	.64
Pinot Noir, EYRIE VINEYARDS, Willamette Valley, Oregon 2017red-cherry, raspberry, blueberry and leafy aromas with gently earthy and spicy tones	.88
Sangiovese/Montepulciano, FONGOLI , Rossofongoli, Umbria, Italy 2021a rhapsody in fuschia, this wine is pure, fruity and full of character	56
Syrah, ARNOT ROBERTS, Sonoma Coast, California 2019	76
Tempranillo, R. LOPEZ DE HEREDIA, VinaTondonia, Reserva, Rioja, Spain 2010soft and complex, medium bodied with a pleasantly dry finish, this wine loves food	.88
Teroldego, FORADORI, Lezér, Trentino-Alto Adige, Italy 2021from the iconic elizabetta foradori, this pale-colored red is a lovely aperitif with crunchy red fruit and pleasant bitternes	68