

poke

all poke served with crispy wonton chips
*(chips not gluten free)

spicy tuna \$14.5 (GF)

tamari, pineapple, spicy mayo,
wasabi tobiko

scottish salmon \$13.5 (GF)

tamari, sesame oil, cucumber,
white scallion, furikake

seafood

mussels \$9.5 (GF)

coconut milk + thai basil curry

hot crab rangoon dip \$7.5

cream cheese, imitation crab, crispy wonton chips

scallop ceviche \$10.5 (GF)

togarashi, avocado, watermelon, lime

blackened fish tacos \$3.75 ea. (GF)

jicama slaw, mango, lime crema

smoked trout spread \$11.5

capers, red onion, ritz crackers

veggies, grains, salads

cucumber sunomono \$5.5 (V)(GF)

rice wine vinegar, tamari, sesame seeds

roasted beet salad \$7.5 (GF)

goat cheese ricotta, apples, hazelnuts,
@littlewildthingsfarm sunflower sprouts

roasted spaghetti squash \$6.5 (GF)

pistachio salsa verde, gorgonzola, lemon

cold farro salad \$8.5

butternut squash, dried cherries, pecans,
lemon-sumac dressing, local feta cheese

blistered shishito peppers \$6.5 (GF)

sea salt, house ranch, sesame seeds

grilled fingerling sweet potatoes \$6.5 (GF)

#pathvalleyfarms potatoes, honey goat cheese

grilled tiger fig salad \$10.5 (GF)

arugula, cayuga blue cheese, pecans
@keepwellvinegar concord grape vinegar glaze

meats

pork belly & pineapple \$9.5 (GF)

@autumn_olive_farms pork, sweet & sour sauce

grilled pork ribs \$11.5 (GF)

garlic-honey glazed, roasted cashews, fresno chilis

grilled 8oz. flat iron steak \$15.5 (GF)

carrot top chimichurri

sriracha+pineapple crispy wings \$9.5 (GF)

crispy garlic, toasted coconut, scallion

spam

open-faced musubi \$5.5

sushi rice, kimchi mayo,
@whiterosemiso aged soy sauce

fried rice \$10.5 (GF)

soft egg, jalapeño, pineapple, crispy shallot,
furikake

patty melt \$8.5

american cheese, caramelized onion,
pickled cherry pepper relish

big plates

kalua pork lazy susan \$28.5

kings hawaiian rolls, pickles, kalua sauce, cabbage
make it gluten free! we will happily sub rice for the rolls

½ spicy coconut chicken \$21.5 (GF)

jerk spice, coconut sauce, herbs, fresno chilies,
white rice

crispy tofu adobo \$16.5 (GF)(V)

seasonal veg, pineapple, chilis, adobo sauce, white rice

dessert

coconut cream "pie" \$6

nilla wafers, whipped cream,
toasted coconut

soft serve bowl of the day \$7.50

1. dairy option
2. vegan option
3. single or twist?
4. make it a sundae! (11.50)

compressed pineapple \$4 (GF)(V)

lime zest, chili powder

@hellococonutclub

