

BRUNCH

starters

Fresh Shucked Oysters, (gf) yuzu kosho mignonette | 14

Ahi Tartare, vadouvan, Marcona almonds, pear, mint | MP

Maui Beets, (gf, v) Sweet Land Farm chèvre, orange, pistachio, lemon basil pesto | 14

Hawaiian Clam Chowder, ulu, smoked meat, clams, grilled sourdough | 14

Short Rib Arancini, sweet peas, herb aioli, lemon zest, pecorino | 18

et cetera

Mexican Street Avo Toast, (v) chili lime crema, Cotija cheese, cilantro, baby corn | 13
naked avocado toast (v+) | 11

Coconut Chia Seed Parfait, (v) lilikoi curd, fresh berries, lehua honey granola | 10

et al. Chopped Salad, giardiniera, avocado, egg, Ho Farms cherry tomato, feta cheese, bacon, truffle sherry vinaigrette | 18
add chicken, shrimp, or fish | 8

pizza & pasta

Bulgogi Pizza, sweet shoyu marinated short rib, caramelized kim chee, awessam sauce, garlic bechamel | 18

Pesto Pizza, (v) ricotta, fresh mozzarella, scallion, lemon oil | 18

Rigatoni, guisantes style braised pork shoulder, sweet peas, pickled pimentos, Parmigiano Reggiano, crispy garlic | 28

Hamakua Mushroom Risotto, hon shimeji, truffle, nori | 24

plates

Mochi Waffle, (gf, v) blueberry yuzu compote, whipped cream | 15

Breakfast Bowl, (gf) pork belly, fried egg, avocado, tomatoes, charred kale, miso mushrooms, garlic rice, “quinoa crunch,” chili oil | 20

Two Eggs Any Style, (gf) choice of meat: Portuguese sausage, bacon, or chicken sausage. Served with ulu rosti | 18

3 Egg Omelet, (gf, v) choice of ulu rosti or Sensei greens
shimeji mushroom, spinach, Boursin | 18

Crispy Soft-Shell Crab Benedict, avocado, Kamuela tomato, arugula, béarnaise, taro muffin, ulu rosti | 22

Braised Short Rib Loco Moco, sunny side egg, fried rice, short rib gravy, crispy onion | 23

Garlic Chicken and Mochi Waffle, soy maple, black sesame butter | 20

Grilled Kona Kanpachi, pak choy, sizzling chili soy broth, cilantro, garlic rice | 37

et al. Burger, Honolulu Meat Co. beef patty, HiSTK bacon, white cheddar, Maui onion confit, jang sauce, fries | 22

Lobster Roll, claw, knuckle & leg meat, tarragon lemon aioli, scampi butter, toasted bun, fries | MP

etalhawaii.com

[@etalhawaii](https://www.instagram.com/etalhawaii)

(808) 732-2144

et al.

Neighborhood Eatery

Breakfast, Lunch, Dinner & More

We proudly serve local ingredients. Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and drinks are prepared in a shared bar and therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

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coffee

by Kona Coffee Purveyors

Drip | 5

Americano | 5.5

Cappuccino | 6

Latte | 6.5

Cold Brew Coffee | 7

Iced Coffee | 6

Kahala Café Frappé | 7
oat milk, maple syrup,
whipped coffee, cocoa

Ube Latte | 8
coconut-ube milk, espresso

Irish Coffee,
maple syrup, whipped
cream, Irish whiskey
Jameson | 15
Redbreast | 19

Pono Potions Syrups | 1.5
salt caramel, coconut,
vanilla, mac nut,
lavender, honey ginger

Dairy Alternatives
almond, coconut, oat

tea

Chai | 6

Dirty Chai | 7.5

Matcha Latte | 7.5

Tea Latte | 7
tea choice + steamed milk
+ honey

Strawberry Milk Tea | 8
Jasmine mamaki, fresh
strawberries, milk,
whipped cream, agave

Hot Tea | 4.5
Green, Island Breakfast,
Mint Mamaki, Hibiscus,
Jasmine Mamaki, Lemon
Chamomile, Earl Grey

fresh juice

Orange | 8

Pineapple | 8

Morning Zinger, orange,
carrot, ginger | 8.5

Sweet Greens, pineapple,
spinach, cucumber | 8.5

spiked sunrise

Mimosa, Villa Sandi “Il
Fresco” prosecco + choice
of orange, pineapple,
grapefruit, or POG | 16

Flight, try any
three flavors | 21

Bottle of bubbles
+ juice | 56

Bellini Adjustment,
Momomo peach liqueur,
raspberry syrup, orange
blossom, prosecco | 17

Self-Care Spritz, Bèrto
aperitivo, yuzu liqueur,
lilikoi, prosecco | 16

Maple Highball,
Sazerac rye, maple syrup,
soda, orange oil | 16

Pineapple Regina, Empress
1908 gin, fresh pineapple
juice, lilikoi, orgeat | 16

Melon Fresca, honeydew,
aloe liqueur, citron vodka,
lemon, coconut water,
mint, Aperol | 15

Kaffir Caipirinha,
Kō Hana KEA rum agricole,
lime, kaffir lime leaf
syrup | 16

1944 Mai Tai, Rhum
Clement VSOP, Appleton
Estate reserve, orgeat,
dry curaçao, lime | 17

MKT Rita, rotating
agave-base spirit,
seasonal fruit, lime,
agave | 16

Espresso Martini,
Borghetti café, Tito’s
vodka, fresh espresso | 16

Gochujang Bloody Mary,
house made mix with
vodka | 16
mezcal | 17

refreshers

Tiny Bubbles, kaffir lime
leaf syrup, lime, mint,
soda | 10

Lavender Lemonade,
Ali’i lavender,
fresh lemon juice | 8.5

Butterscotch Cream Soda,
‘alaea salted caramel
syrup, soda water,
cream | 8.5

Soda, Coke, Diet Coke,
Sprite, Root Beer,
Ginger Ale | 4.5

Hawaii Volcanic,
sparkling or still | 9

day drinking wines

[sparkling]

**Villa Sandi ‘Il Fresco’
Prosecco Brut,** Treviso
D.O.C., Italy | 13/52

Almacita Brut Rosé,
Uco Valley Mendoza,
Argentina | 16/64

[white]

Pröst Dry Riesling,
Rheinhessen, Germany | 13/52

**Elvio Tintero ‘Sori
Gramella’ Moscato d’Asti,**
Piedmont, Italy | 13/52

**The Bonny Doon Vineyard
Picpoul,** Central Coast,
California | 13/52

Giocato Pinot Grigio,
Goriska Brda,
Slovenia | 13/52

**Saint Clair ‘Dillon’s
Point’, Sauvignon Blanc,**
Marlborough,
New Zealand | 15/60

**Louis Latour Grand
Ardèche Chardonnay,**
Rhône, France | 16/64

[rosé]

**La Spinetta Il Rosé
di Casanova IGT,**
Tuscany, Italy | 15/60

Château d’Aqueria Tavel,
Rhône Valley, France | 16/64

[red]

**Pike Road by Elk Cove
Pinot Noir,** Willamette
Valley, Oregon | 16/64

**Renato Ratti Barbera
d’Asti Battaglione,**
Piedmont, Italy | 15/60

**Vega Sindoa ‘El
Chaparral’ Garnacha,**
Navarra, Spain | 15/60

**Delas Les Launes Crozes
Hermitage Rouge,**
Rhône, France | 19/76

draft beer

Aloha Brewing, Blonde | 9

Hana Koa, Party Boy Pils | 9

Beer Lab HI,
Omakase IPA | 13

Seasonal Tap | MP

et al.

DINNER

starters

Fresh Shucked Oysters, (gf)
yuzu kosho mignonette | 14

Ahi Tartare, vadouvan, Marcona almonds,
pear, mint | MP

Maui Beets, (gf, v) Sweet Land Farm chèvre,
orange, pistachio, lemon basil pesto | 14

Big Island Bone Marrow,
citrus pangrattato, spicy greens,
grilled sourdough | 18

Hawaiian Clam Chowder, ulu, smoked meat,
clams, grilled sourdough | 14

Short Rib Arancini, sweet peas,
herb aioli, lemon zest, pecorino | 18

Grilled Tako, (gf) pickled roots, roasted
peanut romesco, cilantro, basil | 22

pizza & pasta

Bulgogi Pizza, sweet shoyu marinated
short rib, caramelized kim chee,
awessam sauce, garlic bechamel | 18

Pesto Pizza, (v) ricotta, fresh mozzarella,
scallion, lemon oil | 18

Tagliatelle, prosciutto di Parma,
asparagus, sweet peas, toasted breadcrumbs,
micro mint | 24

Hamakua Mushroom Risotto, hon shimeji,
truffle, nori | 24

mains

et al. Chopped Salad, giardiniera, avocado,
egg, Ho Farms cherry tomato, feta cheese,
bacon, truffle sherry vinaigrette | 18
add chicken, shrimp or fish | 8

et al. Burger, Honolulu Meat Co. beef
patty, HiSTK bacon, white cheddar, Maui
onion confit, jang sauce, fries | 22

Lobster Roll, claw, knuckle & leg meat,
tarragon lemon aioli, scampi butter,
toasted bun, fries | MP

Braised Short Rib Loco Moco,
sunny side egg, fried rice,
short rib gravy, crispy onion | 23

Garlic Chicken and Mochi Waffle,
soy maple, black sesame butter | 20

Grilled Kona Kanpachi, pak choy, sizzling
chili soy broth, cilantro, garlic rice | 37

12 oz Citrus Brined Pork Chop, Brussels
sprouts, pearl onion, sumac, curried
apricot glaze, pomegranate reduction | 35

16 oz USDA Choice Ribeye, broccolini,
baby fingerling potatoes, kizami wasabi
butter, demi-glace | 55

Herb Crusted Lamb Rack, (gf)
eggplant caponata, house labneh,
mint gremolata | 49

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Neighborhood Eatery

Breakfast, Lunch, Dinner & More

signature cocktails

Melon Fresca, honeydew, aloe liqueur, citron vodka, lemon, coconut water, mint, Aperol | 16

Lemongrass Vesper, Lillet Blanc, Fid Street gin, fresh lemongrass, grapefruit oil | 18

The Matcha Whey, Junmai sake, Kuleana rum, matcha, vanilla, clarified Greek yogurt, lemon | 18

MKT Rita, rotating agave-base spirit, seasonal fruit, lime, agave | 16

K Pop, Botanist gin, lilikoi, honey-gochujang syrup, lemon | 17

Yuzu Sidecar, Pierre Ferrand cognac, tarragon, orange liqueur, yuzu | 19

Plantation Old Fashioned, Maker's Mark, brûléed pineapple syrup, orange bitters | 17

Townie Manhattan, High West double rye, Rosso vermouth, china-china orange amaro, Luxardo maraschino | 19

classic cocktails

Espresso Martini, Borghetti café, Tito's vodka, fresh espresso | 16

Penicillin, Famous Grouse Scotch, honey-ginger syrup, lemon, Laphroaig 10yr | 16

Paper Plane, Amaro Nonino, Aperol, bourbon, lemon juice | 16

Aviation, gin, lemon, Luxardo maraschino liqueur, crème de violette | 16

Pisco Sour, Quebranta Macchu Pisco, lime, egg white, bitters | 16

Boulevardier, rye, Rosso vermouth, Campari | 16

1944 Mai Tai, Rhum Clement VSOP, Appleton Estate reserve, orgeat, dry curaçao, lime | 17

wines

[sparkling]

Villa Sandi 'Il Fresco' Prosecco Brut, Treviso D.O.C., Italy | 13/52

Almacita Brut Rosé, Uco Valley Mendoza, Argentina | 16/64

[white]

Pröst Dry Riesling, Rheinhessen, Germany | 13/52

Elvio Tintero 'Sori Gramella' Moscato d'Asti, Piedmont, Italy | 13/52

The Bonny Doon Vineyard Picpoul, Central Coast, California | 13/52

Giocato Pinot Grigio, Goriska Brda, Slovenia | 13/52

Saint Clair 'Dillon's Point', Sauvignon Blanc, Marlborough, New Zealand | 15/60

Louis Latour Grand Ardèche Chardonnay, Rhône, France | 16/64

[rosé]

La Spinetta Il Rosé di Casanova IGT, Tuscany, Italy | 15/60

Château d'Aqueria Tavel, Rhône Valley, France | 16/64

[red]

Pike Road by Elk Cove Pinot Noir, Willamette Valley, Oregon | 16/64

Luke Merlot Wahluke Slope, Columbia Valley, Washington | 17/68

Renato Ratti Barbera d'Asti Battaglione, Piedmont, Italy | 15/60

Vega Sindoa 'El Chaparral' Garnacha, Navarra, Spain | 15/60

Delas Les Launes Crozes Hermitage Rouge, Rhône, France | 19/76

Austin Hope Cabernet Sauvignon, Paso Robles, California | 18/72

Concha y Toro Gran Reserva Malbec, Colchagua Valley, Chile | 16/64

sake

Kamoshibito Kuheiji 'Eau du Désir', Aichi Prefecture, Japan | 16/64

Watari Bune 'Junmai Ginjo 55', Ibaraki Prefecture, Japan | 16/64

beer

[draught]

Aloha Brewing, Blonde | 9

Hana Koa, Party Boy Pils | 9

Beer Lab HI, Omakase IPA | 13

Seasonal Tap | MP

[bottled & can]

Stella Artois | 7

Michelob, Ultra Gold* | 7

10 Barrel Brewing, Guava Crush | 9

Osker Blues, Dave's Pale Ale | 8

Chimay, Grande Reserve Ale | 16

Lucky Cat, yuzu and sansho peppercorn white ale | 14

Paradise Ciders, Lei'd Back Lilikoi | 9

Lanikai, Pillbox Porter | 15

refreshers

Tiny Bubbles, kaffir lime leaf syrup, lime, mint, basil, soda | 10

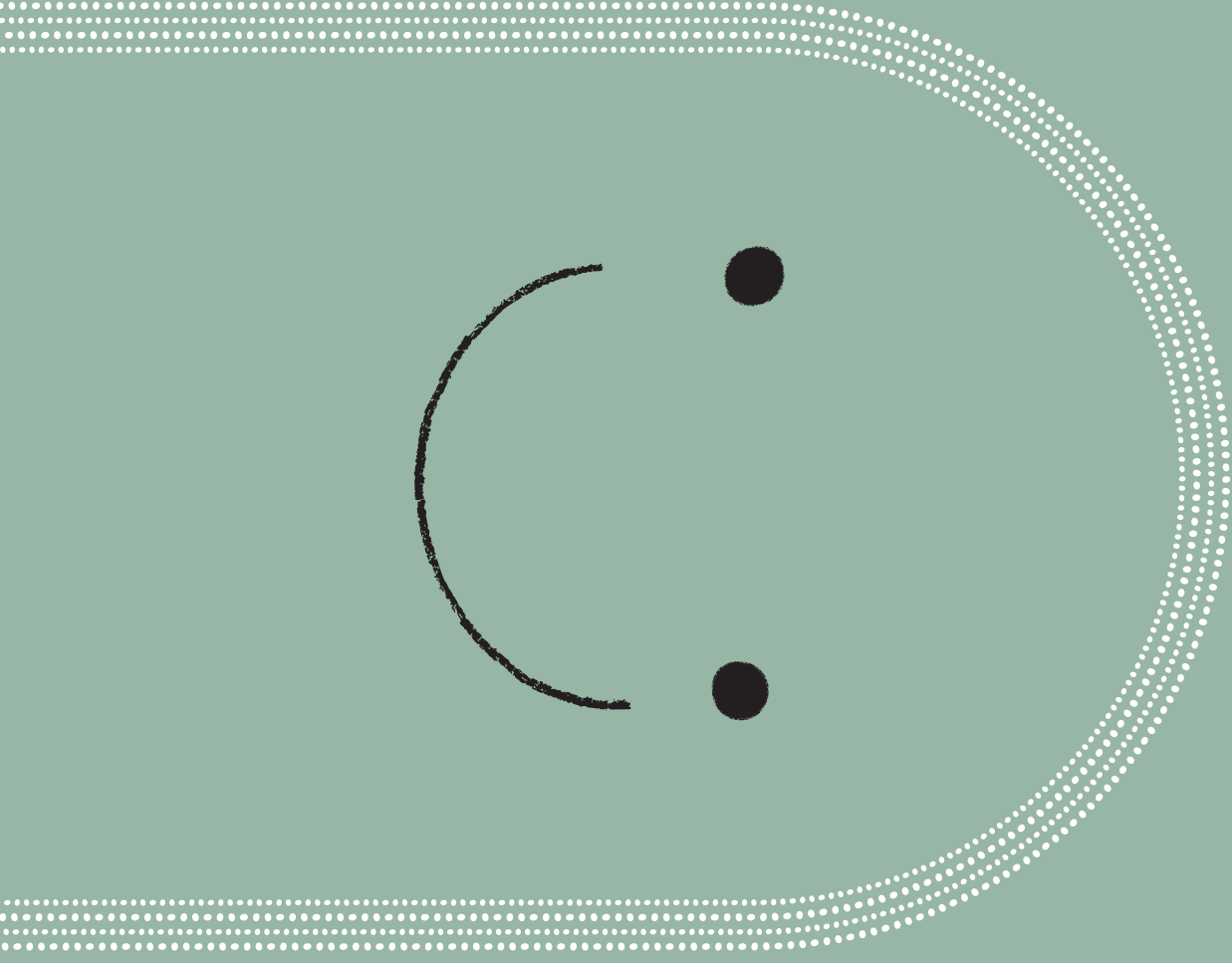
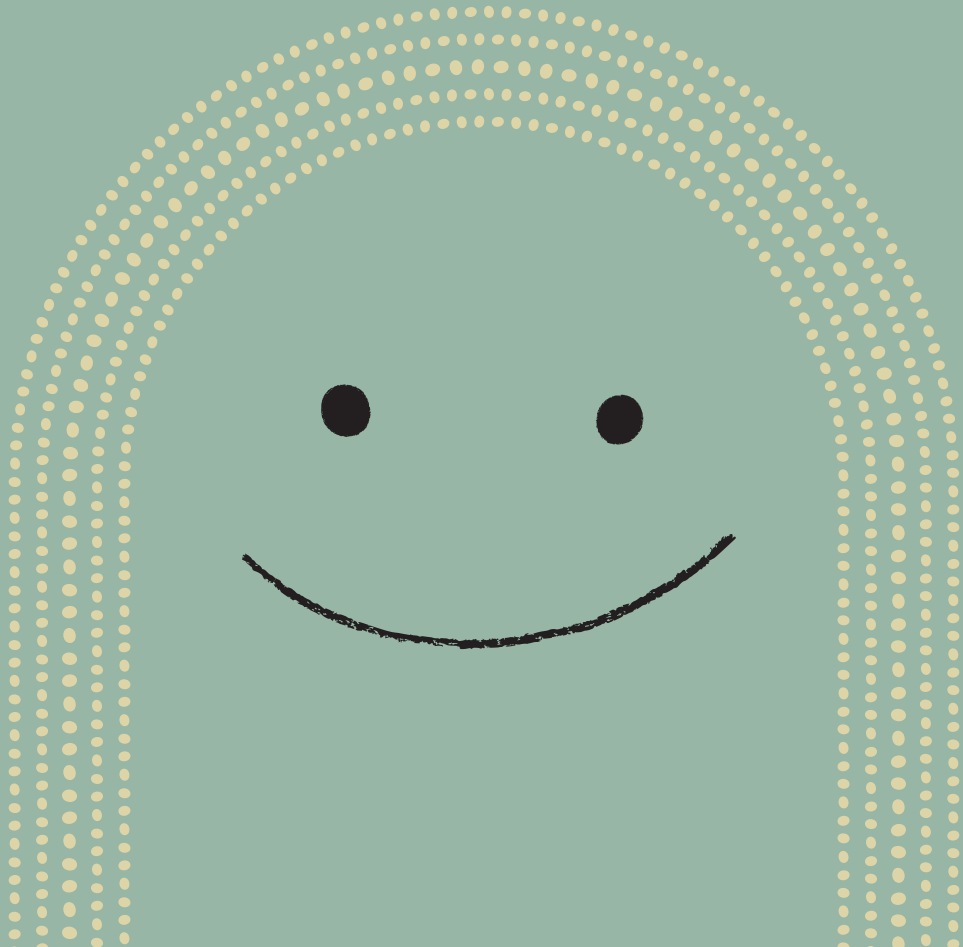
Lavender Lemonade, Ali'i lavender, fresh lemon juice | 8.5

Butterscotch Cream Soda, 'alaea salted caramel syrup, soda water, cream | 8.5

Soda, Coke, Diet Coke, Sprite, Root Beer, Ginger Ale | 4.5

Hawaii Volcanic, sparkling or still | 9

et al.



KEIKI et al.

breakfast

Fresh Fruit Bowl (v) | 9

Mochi Waffle, (gf, v) whipped butter, maple syrup | 10

Keiki Breakfast Plate, soft scramble, Portuguese sausage, fried rice | 12

Mini Loco Moco, Honolulu Meat Co. mini beef patty, egg, gravy, white rice | 12

lunch & dinner

Keiki Pasta, (v) fresh pasta, San Marzano tomato sauce, parmesan | 12

Garlic Chicken, broccolini, white rice | 12

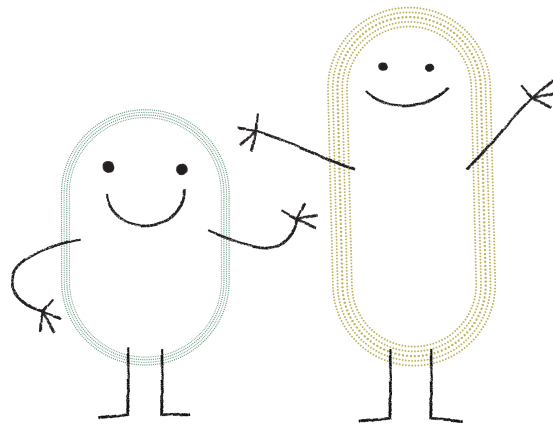
Kids Sliders, Honolulu Meat Co. mini beef patties, American cheddar, fresh cut fries | 12

Cheese Pizza, (v) Italian five blend, San Marzano tomato sauce | 12

sweet tooth

Fresh Baked Cookies A La Mode (v) | 7

Brownie A La Mode (v) | 7



Available to children up to 12 years

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dessert

Assorted Gelato and Sorbet (v) | 6

Ube Pave, (v) coconut anglaise, fresh pineapple | 12

Berry Mascarpone Bar, strawberry glaze, crisp meringue, basil crumble | 12

Banana Bread Pudding, (v) mango sorbet, amaretti crumble, orange cinnamon anglaise | 12

Chocolate Macadamia Tart, caramel cream, chocolate shards, lilikoi caramel | 12

coffee

by Kona Coffee Purveyors

Americano | 5.5

Cappuccino | 6

Latte | 6.5

Espresso | 3.75/4.5

Irish Coffee, maple syrup, whipped cream, Irish whiskey

Jameson | 15

Redbreast | 19

tea

Chai | 6

Dirty Chai | 7.5

Matcha Latte | 7.5

Tea Latte | 7

Hot Tea | 4.5

dessert wines

Elvio Tintero
'Sori Gramella'

Moscato d'Asti,
Piedmont, Italy | 13/52

Braida Brachetto
d'Acqui, Piemonte,
Italy | 65

Taylor's Fladgate
LBV Port, Duriense,
Portugal | 3 oz. 11

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pau hana @ et al.

SMALL BITES

Fries, (v) parmesan, truffle, herbs, garlic aioli | 8

Arancini, braised short rib, sweet peas, herb aioli, lemon zest, pecorino | 15

Chicken, garlic soy glaze, sesame seeds, scallions | 10

Sliders, Honolulu Meat Co. mini beef patties, American cheddar, jang sauce | 8

Marrow, citrus pangrattato, spicy greens, grilled sourdough | 15

HOUSE WINES

Sparkling | 10

White | 10

Red | 10

Sangria | 10

DRAFT BEERS

Aloha Brewing, Aloha Blonde | 7

Hana Koa, Party Boy Pils | 7

Shandy, blonde + POG | 7

COCKTAILS

Paloma, blanco, lime, grapefruit soda, salt rim | 11

Aperol Spritz, prosecco, Aperol, soda water, orange | 11

Toki Highball, whiskey, soda water, lemon | 11

et al.

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