

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.

gf = Gluten Free v = Vegetarian v+ = Vegan

A gratuity of 18% will be charged to parties of 6 or more

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.