

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

etalhawaii.com

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

(808) 732-2144

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.

et al.

Neighborhood Eatery

Breakfast, Lunch, Dinner & More

gf = Gluten Free v = Vegetarian v+ = Vegan

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