

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

keiki

BRUNCH

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

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

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

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

etalhawaii.com

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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 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