

'Ono bar & grill

dinner served ~ 5:00 to 10:00pm

tapas hawaiian style... you are encouraged to choose as many or as few as you like. this style of dining is great for sharing and sampling – it's just 'Ono!

tapas

ahi poke ❀	8.50
hawaiian tuna, twist of fennel & lemon edamame guacamole, furikake lavosh	
popcorn shrimp, chili-ginger mayonnaise yogurt battered rock shrimp over ginger-lime dressed haiku greens	11.50
seared scallop	12.50
fingerling potato salad, citrus-mustard vinaigrette	
chilled prawns, lime olive oil, alaea sea salt sweet pepper, fennel & olive salad	10.
golden calamari strips	9.50
crisp and tender, haiku salad with lime, tomato chinese black bean salsa	
spicy ahi spring roll and three sauces edamame guacamole, eggplant caviar and chili mayonnaise	9.50
smoke new zealand king salmon ❀	12.
hot smoked & chilled, horseradish cream balsamic vinegar	
baby back ribs	11.
slow cooked and glazed with smoky bbq sauce	
mini prime flat iron steak	11.
sweet shoyu marinated, seasoned rice green papaya salad	
kalua pork sliders	9.
ginger pickled cabbage, pineapple bbq sauce purple sweet potato chips	
tempura artichoke and asparagus	11.
haiku greens, crushed olives and capers basil & balsamic dressed	
roasted garlic hummus & edamame guacamole ❀	7.
cucumber leaves and lavosh	
grilled five cheese sandwich, half artisan sourdough bread tomato, garlic & portuguese sausage ragout	8.
thai chicken wings, 5 piece	10.
coconut-ranch dipping sauce	
mahi mahi taco	7.50
flour tortilla with cheddar, lime cabbage slaw chipotle cream	

soup & salad

tomato & portuguese sausage soup	7.50
caesar salad	11.
focaccia croutons, shaved asiago cheese	
upcountry greens & veggies	9.
the best maui produce with balsamic or sesame-orange dressing	
grilled kamuela tomato and surfing goat cheese salad ❀	15.
watercress, endive, kula onion, basil sun-dried tomato vinaigrette	

❀ inspired by the 'heavenly spa BY WESTIN" these items are selected and prepared to be moderate in calories and fat. We use local ingredients and flavors to produce fresh and healthful dining selections

all sales subject to 4.166% Hawaii state tax
a 20% service charge will be added for groups of 6 or more.

entrées

char broiled hanger steak	29.
certified angus all natural beef, the traditional and preferred butcher's cut, whipped potatoes with red wine, mushroom and poached garlic sauce	
penne pasta	21.
garden vegetables and asiago cream	
add chicken	23.
add shrimp	28.
hawaiian waters catch of the day ❀	market
shiitake-tomato vinaigrette with tarragon local vegetables, steamed rice	
furikake seared ahi on sesame focaccia wasabi cream and daikon relish	18.
macadamia nut chicken	22.
jasmine rice, wok fried vegetables, katsu butter	
beef tenderloin and shiitake flatbread	18.
grilled asiago flatbread topped with pan flashed tenderloin, shiitakes and asian greens	
chicken & spiced eggplant flatbread	17
baked with asian baba ganoush & topped with tomato, grilled peppers, tender spiced chicken & fried chick peas, haiku greens & lime dressing	
shichimi spice seared rare ahi salad ❀	24.
kula asian greens, crispy noodles, orange, hearts of palm, tomato-ginger and shoyu vinaigrette	
'ono burger with fries	14.
a half pound charbroiled beef burger, lettuce, tomato and onion with swiss, cheddar or american cheese	
add: bacon, sautéed onions or sautéed mushrooms each .75	
thin crust pizza with four cheeses:	
fresh tomato, parmesan, and basil	16.
pepperoni, mushroom and maui onion	17.
roasted vegetable ~ mushroom, zucchini eggplant, and tomato	17.
kamali'I menu (children ages 6 to 12 years)	
chilled prawns, lime olive oil, alaea sea salt sweet pepper, fennel & olive salad	5.
caesar salad	8.50
focaccia croutons and shaved asiago cheese	
upcountry greens and veggies	4.50
with your choice of balsamic or sesame-orange dressing	
kalua pork slider	5.
ginger pickled cabbage, pineapple bbq sauce taro chips	
baby back ribs	5.25
glazed with smoky bbq sauce	
thai chicken wings	6
coconut-ranch dipping sauce	
char broiled hanger steak	14.50
whipped potatoes, red wine and mushroom sauce	
penne pasta	10.50
garden vegetables and asiago cream	
add: chicken	11.50
add: shrimp	14.
hawaiian waters catch of the day ❀	market
shiitake-tomato vinaigrette with tarragon local vegetables, steamed rice	
macadamia nut chicken	11.
jasmine rice, wok fried vegetables, katsu butter	

consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.