

# AW@Home

Alan Wong's  
HONOLULU

**Specialty Menus**  
**Daily Pick-up with Pre-order**  
**10:00AM - 5:00PM**

## ADDITIONAL A LA CARTE MENU ITEMS



### **Ahi Poke Kit**

Ahi, Green Onions, Onions, Ogo, Sesame Oil,  
Soy Sauce, Inamona, Hawaiian Salt

\$15

### **6" Okinawan Sweet Potato Cheesecake**

Haupia Whipped Cream

\$20.00 / \$10.00 for half

### **Mud Slide Cookie**

\$10.00 for 6

## CONDIMENTS

### **Chili Aioli (14 Oz.)**

\$10.00

### **Li Hing Dressing (12 oz. bottle)**

\$8.95

### **Soy Vinaigrette (14 oz.)**

\$8.95

### **Miso Sesame Vinaigrette (8 oz.)**

\$8.00

### **AW Chili Pepper Water (12 oz. bottle)**

\$8.00

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## TOMORROW'S DINNER

Served Frozen in 32 oz. containers  
**\$15 each or 2 for \$25**

**Local Style Beef Stew**



**Pork & Sumida Farm Watercress Soup**

**Seafood Chowder**

Ham Hock, Daily Catch, Salmon, Clams

**Poi Stew**

While supplies lasts

## DIY CHILLED KIT

All DIY Chilled Kits are ready to cook.



### **AW Ramen Kits**

#### **Family Package:**

5 Balls of Raw Sun Noodles, ½ gallon of AW Ramen Broth (Duck Broth with Shiitake Mushrooms), Fresh Mustard Cabbage, this week's featured protein (Duck Meat), Peterson's Upland Farms 7-minute Egg, AW Chili Oil

\$30

#### **Individual Package:**

2 Balls of Raw Sun Noodles, ½ gallon of AW Ramen Broth (Duck Broth with Shiitake Mushrooms), Fresh Mustard Cabbage, this week's featured protein (Duck Meat), Peterson's Upland Farms 7-minute Egg, AW Chili Oil

\$16

## SUPPORT OUR FARMERS

### Farmer's Basket (\*)

Includes:

Ho Farms' Assorted Tomatoes,  
Cucumber, Long Beans and Eggplant,  
Twin Bridges Corn, Sweet Onions,  
Kawamata Farms Beefsteak Tomato,  
Sumida Farms' Watercress

\$35

\* Inclusions subject to change with seasonal availability



### FROM HO FARMS

**Long Beans (1 lb.)**

\$5

**Long Eggplant (1 lb.)**

\$2.50

**Japanese Cucumbers (1 lb.)**

\$3

**Assorted Baby Tomatoes (1 lb.)**

\$4.50

**Green Onions (1/2 lb.)**

\$2.25

**Sumida Farms Watercress (1 bunch)**

\$4

**Kawamata Farms Beefsteak Tomatoes (1 lb.)**

\$3

**Petersons' Upland Farms XL Eggs**

**(Flat of 30 eggs)**

\$12

**Hanalei Poi (16 oz.)**

\$14

### FROM TWIN BRIDGE FARMS

**Sweet Round Onions (2 lb.)**

\$4

**Corn (6 ears)**

\$5

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## AW PRIVATE LABEL WINE SELECTIONS

All Wines may be purchased with a food order any day of the week  
(Vintages & pricing may be subject to change, based on availability)

Now Available while supplies last.....

Never before have we been able to release Chef Alan Wong's Private Labeled Wines "To Go".

Now you may enjoy these bottles at home!

**Wines designed for Chef Alan Wong's Cuisine.  
Crafted by the world's most talented winemakers.**

***Champagne Veuve Fourny, "Blanc de Blancs", Premier Cru, Brut, NV | \$69***  
Winemakers Charles and Emmanuel Fourny / Veuve Fourny / Vertus, Champagne, France

Champagne made entirely from Chardonnay, Dry, Lively, elegant, and refined – truly a world class sparkling wine" perfect to not only start the evening, but to enjoy throughout the meal – an ideal wine when a dry, white wine is what you desire. The tiny bubbles are a perfect fit.

They prepare you for the next bite.

***Alan Wong's, Zinfandel, 2018 | \$39***

Winemaker Tadeo Bouchardt / Neyers Vineyards / Napa Valley, CA

Our Zinfandel is delicious. A glass of wine to enjoy and gulp down.

The wine is medium bodied, with bright fresh raspberries, cherry, and strawberry flavors, with hints of cinnamon, clove, and floral aromas. A dry, medium bodied version of this iconic Californian variety.

One of our favorites!

***Alan Wong's, "Red Blend", Carignan/Syrah/Grenache/Mourvedre, 2017 | \$39***

Winemaker Tadeo Bouchardt / Neyers Vineyards / Napa Valley, CA

Inspired by the classic red blends of the Southern Rhone Valley in France – "Chateauneuf-du-Pape". The wine is medium bodied, with savory pomegranate-cherry flavors, and white pepper-bay leaf spiced aromas.

Pairs well with Slow Cooked Dishes like Stews, Braised or Roasted beef and game.

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## AW PRIVATE LABEL WINE SELECTIONS CONT.

### *Alan Wong's, Pinot Noir, non-vintage | \$45*

Winemaker Van Williamson / Witching Stick Wines / Anderson Valley, CA

A unique blend of wines from the 2013 and 2014 vintages.

A dry, medium bodied Pinot Noir, spicy sassafras(cola), bright red cherry, and citrus rind aromas.

The wine has ripe dark berry flavors, rich textures and great balance.

Ideal with grilled fish, beef, and game.

### *Alan Wong's, ASAO, Junmai Daiginjo | \$55*

Brewmistress: Caoli Cano / Hasamaya Brewery / Miyagi-ken, Japan

Dry, Soft, silky textured sake with aromas of bananas and melons. A contemporary style of sake - elegant and pure.

Seafood Dishes that are fried, or have a yuzu, soy, and or miso component will pair well with this sake.

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## OTHER WINE SELECTIONS TO CONSIDER WITH DINNER

***Albarino, Pazo Barrantes, Rias Baixas, Spain, 2018 | \$32***

A delightful dry, white wine that pairs well with a wide range of Mediterranean themed dishes.

***Gamay Noir, Maison L'Envoye, Moulin-a-Vent, Beaujolais, France, 2015 | \$25***

A red wine made for local style dishes, as well as, traditional beef, pork, or game preparations. The flavors of Gamay Noir will remind you of Pinot Noir – and this one drinks more like a Burgundy.

One of the favorite pairings would be the “Kalbi” style Short Ribs.

***Rose, Domaine de Marquilliani, Corsica, France, 2019 | \$38***

Dry-Med bodied rose from France

Rose style wines pair well with Tomato & Saffron

***Cabernet Sauvignon, Tournesol, Napa Valley, California, 2012 | \$50***

Dry, Rich, Full Bodied Cabernet Sauvignon – “this is one of the diamonds in the ruff from Napa”.

***Moscato D'Asti, Rinaldi, “Bug Juice”, Piedmont, Italy, 2018 | \$25***

Aromas of Lychees fill your glass! Sweet, feather light, and refreshing with a touch of effervescence.

***Brachetto D'Acqui, Braida, Piedmont, Italy, 2018 | \$35***

Brachetto will remind you of a red version of Moscato D'Asti. Oozing with fresh Strawberries and Raspberry flavors, this elegant, aromatic dessert wine pairs well with chocolate and fresh fruit.

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## “WONG ISLAND” ICED TEA COCKTAIL KIT

Bring the Alan Wong's Cocktail experience home with you with an easy interactive “Cocktail Kit To Go”. Each kit comes with our unique cocktail mixes, recipes, and all the accompaniments you need to assemble these tasty libations at home.

A “Wong Way” twist on a “Tiki” Style Drink that dates back to the 1920's.

Able to assemble 12 X cocktails with plenty to spare.



### Kit Includes:

**SVEDKA Vodka, Gordon's Gin, Bacardi Light Rum, Hornitos Tequila, Triple Sec, Sweet & Sour Lemon Juice, House Made Li Hing Mui Syrup, Fresh Lemon Wedges, Coca Cola**

\*Cocktail Recipe Card

\$75



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## AW VODKA COCKTAIL KIT



The featured Cocktails

### **Alan Wong's Bloody Mary**

Experience the "Pop", with our full flavored and spicy rendition of the classic Bloody Mary.

### **Leilehua Mule**

In tribute to Chef Alan's alma mater...

Fresh Lime Juice, a splash of Yuzu, and fresh Ginger, makes for a refreshing twist on the traditional Moscow Mule cocktail.

#### **Kit Includes:**

**SVEDKA Vodka (liter), AW Bloody Mary Mix (32oz.), Leilehua Mule Mix (8oz.), Ginger Beer (2X), Fresh Lime & Lemon Wedges, Sliced Ginger Root, Fresh Celery, Wasabi**

\*2 Cocktail Recipe Cards

\$55

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## “RICE” COCKTAIL KITS

Bring the Alan Wong's Cocktail experience home with you with an easy interactive “Cocktail Kit To Go”

Each kit comes with our unique cocktail mixes, recipes, and all the accompaniments you need to assemble these tasty libations at home.

"Rice never tasted so good and made me feel so joyful"

The “Rice” Cocktail Series is bringing the brewed and distilled spirits of Soju, Awamori, and Sake to the table. It will change the way you think about your next “Two Scoops”.



### “Hwayo Soju Cocktail Kit”

Able to assemble 8 cocktails with plenty to spare

#### Includes:

Hwayo Soju 23, ASAO, “Alan Wong's” Junmai Daiginjo, Choya Plum Wine, St. Germaine Liqueur, Housemade Geisha Cocktail Mix (Lychee Yuzu), Salted Japanese Plums, Lemon Twist

\*2 Cocktail Recipe Cards

“Ume Shu” - Our take on an izakaya classic - reminds me of a musubi or “Joomukbap”

“The Geisha” - A version of the Lychee-tini

\$65

### “KUBA Awamori Cocktail Kit”

Able to assemble 6 cocktails with plenty to spare

#### Includes:

Kuba Awamori, Dolin Blanc Vermouth, St. Germaine Liqueur, Housemade Ginger Lemonade Cocktail Mix, Tonic Seltzer, Dried Preserved Fruit, Luxardo Cherries, Lemon Twist

\*2 Cocktail Recipe Cards

“The Ghost of Okinawa” - A Ghostly favorite at the Okinawa Festival. A spirited libation for sure.

“Awamori Gingered Tonic” - Reminds me of an Okinawan Lemonade

\$35

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## SANGRIA COCKTAIL KITS



Bring the Alan Wong's Cocktail experience home with you with an easy interactive "Cocktail Kit To Go"

Each kit comes with our unique cocktail mixes, recipes, and all the accompaniments you need to assemble these tasty libations at home.

A favorite of The Pineapple Room with a twist, light ,fruity, and delightfully refreshing. Red, White or Pink Sangrias usher in the best times of day.

### **"Blueberry Hibiscus Strawberry Sangria Cocktail Kit"**

Each batch yields six, twelve ounce portions

#### **Includes:**

**Brachetto D'Acqui, Braida, Piedmont, Italy 2018, Grey Goose Vodka, Housemade Blueberry Syrup, Strawberry Hibiscus Consommé, Sliced Fresh Oranges, Lemons, Limes, Club Soda**

\*Cocktail Recipe Card

\$55

### **"Lychee Moscato Sangria Cocktail Kit"**

Each batch yields six, twelve ounce portions

#### **Includes:**

**Moscato D'Asti, "Bug Juice", Rinaldi, Piedmont, Italy, 2018, Hwayo Soju 23, Housemade Lychee Yuzu Sangria Mix, Sliced Fresh Oranges, Lemons, Limes, Club Soda**

\*Cocktail Recipe Card

\$55

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## ICED TEA

### **The Pineapple Room Plantation Iced Tea**

128 oz.

A refreshing island version of sweet tea made with our own  
Alan Wong's Iced Tea Blend

Take a pitcher of this island favorite home with you.

\$20



### **AW Signature Iced Tea**

**Pineapple, Papaya, Passion Fruit and Mango Infused Black Tea**

\$10 / 5 oz. (5 tea bags)

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## BEER SODA WATER SELECTIONS

### By the 6 Pack

#### Local Brews

- Hana Hou Hefeweizen, Waikiki Brewing Company | \$18
- Bikini Blonde Lager, Maui Brewing Company | \$18
- Big Swell IPA, Maui Brewing Company | \$18
- Coconut Porter, Maui Brewing Company | \$21

#### International & Domestic Beer Selections

- Koshihikari Echigo, Japan | \$ 21
- Heineken Light, Netherlands | \$18
- Modelo Especial, Mexico | \$18
- Guinness Draught, Ireland | \$18
- Budweiser, USA | \$15
- Miller Light, USA | \$15
- Michelob Ultra, USA | \$15
- Beck's Non-Alcoholic, Germany | \$18

#### Sodas

- Ginger Beer, Maui Brewing Company | \$18
- Rootbeer, Maui Brewing Company | \$18
- Coca Cola, Sprite, Ginger Ale, Diet Coke | \$9

### By the Bottle

- Blackberry Sour, Cascade Brewing, Oregon (25.4 oz.) | \$39
- Apricot Sour, Cascade Brewing, Oregon (25.4 oz.) | \$39
- Imperial Stout, "High West Rye", FiftyFifty Brewing Company, California (22oz.) | \$39
- Golden Sabbath Ale, Big Island Brewhaus (22 oz.) | \$10
- Green's, "Amber Ale", Belgium (Gluten Free) 500ml | \$8

#### Bottled Water

- Hawaii Volcanic Water (Still) 777ml | \$6
- Hawaii Volcanic Water (Sparkling) 777ml | \$6

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## COFFEES AND TEAS

\*100% single estate

### **The Big Island - Ka'u**

#### **The Rising Sun, Will & Grace Farms**

(Pahala, Ka'u)

Specialty Coffee Association of America 2012

'Coffee of the Year' winner, representing Hawaii and the U.S., among (9) predominant coffee-growing countries worldwide, including Colombia, Guatemala and Kenya

Dark Roast

\$60 / lb.

#### **Tree M Coffee Company**

(Pahala, Ka'u)

**Enlightened Habits**, lightly flavored fruity tones packed with caffeine.

**Centered Habit**, this medium roast has a light nutty flavor.

**Dark Habits**, low acidity and bold revitalizing flavor. Nutty undertones with an earthy smooth finish.

\$56 / lb.

#### **Rusty's Hawaiian**

(Pahala, Ka'u)

Owner Lorie Obra won the 2010 Outstanding Producer Award from the Specialty Coffee Association of Europe, and 2012 'Coffee of the Year' by the Specialty Coffee Association of America.

Very clean and refreshing. Dark Roast

\$56 / lb.

### **O'ahu**

#### **Waialua Estate**

(Waialua, O'ahu)

100% Kona Typica grown on O'ahu

\$36 / lb.

### **The Big Island - Kona**

#### **Decaffeinated Koa Coffee Plantation**

(Captain Cook, South Kona)

100% chemical free Swiss Water decaffeinated

\$70 / lb.

#### **Karmasu Estate Coffee**

(Kailua, Kona)

This light-medium roast has a classic mellow Kona taste, rich nutty flavor with sweet fruity aroma and just the right balance of acidity.

\$30 / 8 oz.

### **Teas**

#### **Mamaki Native Hawaiian Herbal Tea**

(Hawaiian Organic Certified)

Wild White Mulberry Leaves.

"An Old Hawaiian Cleansing Tea."

\$15 / 0.60 oz

#### **Mamaki & Wapine Herbal Tea**

(Punalu'u, Oahu)

Perennial Herbal Lemongrass

\$15 / 0.60 oz.

#### **Earl Grey Extra Fancy Tea**

Rich Ceylon black tea with a pronounced citrus aroma

\$12 / 3 oz.

#### **AW Signature Iced Tea**

Pineapple, Papaya, Passion Fruit and Mango Infused Black Tea

\$10 / 5 oz. (5 tea bags)