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

**Kizami Wasabi Watercress Tsukemono (8 oz.)**
$10.00

**Vegan Ginger Pesto (8 oz.)**
$5.00

**AW Chili Pepper Water (12 oz. bottle)**
$8.00
Local Style Beef Stew

Tomato Soup with Meatballs

Pork & Sumida Farm Watercress Soup

Seafood Corn Chowder
Ham Hock, Daily Catch, Salmon, Clams, Corn

Poi Stew

Collagen Rich Bone Broth
Mustard Cabbage & Braised Daikon

Vegan Stewed 100% Kawamata Farm Tomatoes

Vegan Kawamata Farm Tomato Sauce

While supplies lasts
DIY CHILLED KITS

All DIY Chilled Kits are ready to cook.

**Stew Kit**

Includes:
3.3 lb. of frozen beef cubes, Potatoes, Garlic, Carrots, Celery, Onion

$30

**AW Ramen**

Includes:
5 Balls of Raw Sun Noodles, ½ gallon of AW Ramen Broth, this week’s featured protein, Okuhara Kamaboko, Green Onion, Peterson’s Upland Farms 7-minute Egg

$28 while supplies lasts

**Protein Pack**

$55 for all or order à la carte

Frozen Bone in Chicken Thighs (5 lb.)

$10

Frozen Stir Fry Pork Strips (3 lb.)

$16

Frozen Beef Chuck Choice Stew Meat (3 lb., 1.25” cubes)

$22

Petersons’ Upland Farms XL Eggs (Flat of 30 eggs)

$12
SUPPORT OUR FARMERS

**Farmer’s Basket**
Includes:
- Ho Farms’ Assorted Tomatoes, Cucumber, Long Beans and Eggplant
- Twin Bridges’ Asparagus, Corn, Beefsteak Tomato, Sweet Onions and Potatoes
- Sumida Farms’ Watercress

$35

**FROM TWIN BRIDGE FARMS**
- Waialua Asparagus (1 lb.)
  $6
- Corn (6 ears)
  $5
- Sweet Round Onions (2 lb.)
  $4
- White Pineapple (each)
  $6

**FROM HO FARMS**
- Long Beans (1 lb.)
  $5
- Eggplant (1 lb.)
  $2.50
- Japanese Cucumbers (1 lb.)
  $3
- Assorted Baby Tomatoes (1 lb.)
  $4.50

Otsuji Farm Romaine (per head)
$2
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, Riesling, 2013 | $29
Winemaker Johannes Hasselbach / Weingut Gunderloch / Nachenheim, Germany
The wine pairs perfectly with aromatic, spicy, salty, sweet, spicy, flavorful dishes.
Fruity, light bodied and refreshing.
A perfect pairing with the Ginger Crusted Fish of Day.

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.
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.
**Albarino, Pazo Barrantes, Rias Baixas, Spain, 2018 | $32**
A delightful dry, white wine that pairs well with a wide range of Mediterranean themed dishes.

A red wine made for local style dishes, as well as, traditional beef, pork, or game preparations. The flavors 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, Chateau Miraval, “Cotes de Provence”, France, 2018 | $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.
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
AW @ Home

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
"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:

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

$35
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, Braidia, 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:

*Cocktail Recipe Card

$55
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)
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, “Four Roses”, FiftyFifty Brewing Company, California (22 oz.) | $39
Imperial Stout, “High West Rye”, FiftyFifty Brewing Company, California (22 oz.) | $39
Golden Sabbath Ale, Big Island Brewhaus (22 oz.) | $10
Westmalle, “Tripple”, Trappist Ale, Belgium | $7.50
Green’s, “Amber Ale”, Belgium (Gluten Free) 500ml | $8

Bottled Water
Hawaii Volcanic Water (Still) 777ml | $6
Hawaii Volcanic Water (Sparkling) 777ml | $6
COFFEES AND TEAS

*100% single estate

The Big Island - Kaʻu

The Rising Sun, Will & Grace Farms
(Pahala, Kaʻu)
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, Kaʻu)
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, Kaʻu)
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.

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
(Punaluʻu, 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)