



STARTERS

- QUINOA CAKES*** -14
Crushed avocado, romesco
- GOUGERES*** -17
Smoked ahi spread
- FÊTE SPREADS*** -16
Persian eggplant, mac-nut tapenade, ricotta with local honey, Fête toast
- GRILLED CARROTS** -18
Watercress tahini puree, olena, fresh watercress, Za'atar, ceci

- CHICKEN LIVER MOUSSE*** -20
Sour cherry red onion marmalade, pickled okra, Fête toast
- STEAK TARTARE* **** -21
Local grass-fed beef, béarnaise aioli, chives crispy shallots, Fête toast with anchovy butter
- SWEET LAND FARM* TOMME CHEESE** -23
(aged, semi-firm French-style goat cheese)
Banana jam, Fête toast

SOUP & SALADS



- CIOPPINO SOUP*** -15
Seafood tomato soup, rouille on Fête toast
- SWEET LAND FARM SALAD*** -26
12 month Gouda, chèvre crema, sweet crisp, verjus vinaigrette, onsen egg, local mushrooms, buttery crouton, roasted poha, fine herbs
crispy prosciutto + \$5
- FÊTE SALAD*** -16
Local mixed greens, shaved radish | carrot | fennel, tomato, mixed cheese, Italian vinaigrette
crispy chicken +\$7 crispy kfc +\$8 steak +\$MP

- BASIL CAESAR*** -22
Cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano
crispy chicken +\$7 crispy kfc +\$8

- STEAK CAESAR*** -MP
Local grass-fed steak, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano

SANDWICHES

- FRENCH ONION GRILLED CHEESE*** -18
Caramelized onion, Fontina, smoked mozzarella, cheddar, garlic aioli, beef au jus
bacon +\$4 vitello + \$12
- KOREAN FRIED CHICKEN*** -17
Asian pear slaw, garlic-sesame aioli, brioche bun
- SMOKED ONO CLUB*** -18
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun
crushed avocado +\$4

- CHAZ BURGER*** -20
Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, butter lettuce, roasted garlic aioli
bacon +\$4 egg +\$4 crushed avocado +\$4 seared foie + \$18

- QUINOA BURGER*** -18
Crushed avocado, vine-ripened tomatoes, roasted garlic aioli
bacon +\$4 egg +\$4



REFRESHMENTS

- DAILY HOUSE SODA** -6
- HOUSE COLA** -7
- SAN BENEDETTO Sparkling H₂O 500ml** -8
- THE TEA CHEST ICED TEA Regular** -5
- PINEAPPLE ICED TEA** -7
- ARNOLD PALMER** -6
- BEAN ABOUT TOWN COFFEE Regular / Decaf** -5
- BEAN ABOUT TOWN ESPRESSO DRINKS** -6
- TEA CHEST large pot** -9
- Fête Ali'i Earl Grey Sencha
- Fête Celebration Tea Hojicha
- Victorian Blend Lemongrass Chamomile
- Mint Mamaki

* Consuming raw or undercooked foods may increase your risk of food-borne illness.

** Contains one of the major food allergens: milk, egg, fish, shellfish, tree nuts, wheat, peanuts, soybeans, sesame



CHEF/OWNER: Robynne Maii | **EXECUTIVE CHEF:** Emily Iguchi

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.



— PASTA, ETC — SEAFOOD —

ZUCCHINI LEMON RISOTTO* -31

Zucchini, mascarpone, mint, gremolata
Parmigiano-Reggiano, Pecorino Romano
add crispy prosciutto + \$5

SPAGHETTI CARBONARA* -25

Pancetta, Portuguese sausage,
Parmigiano-Reggiano, Pecorino Romano

MOUNTAIN VIEW PORK RAGU* -29

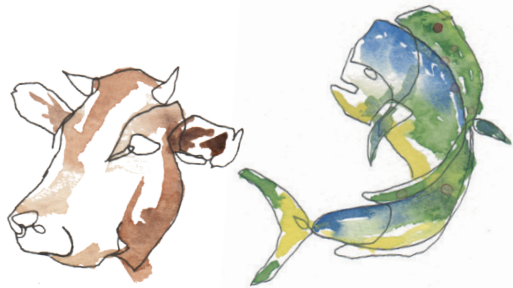
Rigatoni, whey-braised pork, kale, tomato
compote, house ricotta, Parmigiano-Reggiano,
Pecorino Romano

COCONUT KAUA'I PRAWNS* -31

Curry leaves, lime, black pepper

GRILLED KONA KANPACHI* -49

Patatas bravas, lemon aioli, ajvar, kupu mix,
grilled lemon



— MAINS —

TUTU MAII'S KOREAN STEAK* -MP

Local grass-fed beef, kochujang
sauce, ginger-scallion fried rice,
sunny local egg, Asian pear slaw

MOUNTAIN VIEW* PORK CUTLET -47

Kopi breadcrumbs, braised red
cabbage, gribiche, lilikoi gastrique

GRILLED LAMB CHOPS -MP


New Zealand lamb, local carrots,
sunchoke aioli, Kupu greens,
guava gastrique

— SIDES —

GINGER-SCALLION FRIED RICE -9
LUPCHEONG FRIED RICE -11
FÊTE TOAST 2PC -3

CRISPY POTATOES -13
FRENCH FRIES -9
KALE & MUSHROOMS -11




Desserts from our bakery
mille fête
just around the corner 1113 Smith St. | #millefete | millefete.com


— COMMUNITY PARTNERS —

PRODUCE:

- Ahiki Farms
- Farm of the Fearless Monkey
- Gava Grow
- Hawaiian Earth Farms
- Hirabara
- Ho Farms
- Kahumana
- Kolea Farm
- Kualoa Grown
- Kupu Place
- MA'O Farms
- MetroGrow Hawaii
- Mohala Farm
- Mountain View Farms
- Small Kine Farm

MEAT & POULTRY & SEAFOOD:

- Blue Ocean Mariculture
- J. Ludovico Farm
- Kualoa Grown
- Local I'a Hawaii
- Maui Nui Venison
- Mauka Meats
- Mountain View Farms
- Punachicks Farm
- The Local General Store

SPECIALTY:

- Bean About Town
- Breadshop
- Kipuka Mills
- Kō Hana
- Laie Vanilla Co.
- Manoa Chocolate
- Mille Fête
- Mountain View Farms
- Petal to the Mettle
- Sweet Land Farm
- Tea Chest
- Tolentino Honey Company

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