



SNACKS & STARTERS

QUINOA CAKES	-11	FÊTE SALAD	-13
Crushed avocado, romesco		Organic keiki greens, shaved radish carrot fennel, mixed cheese, Italian vinaigrette	
FÊTE SPREADS	-11	<i>crispy chicken +\$6</i>	
Ajvar, ricotta, macnut tapenade, Fête toast		<i>Kua'aina Ranches steak +\$14</i>	
GRILLED CARROTS	-16	BASIL CAESAR	-15
Sunchoke aioli, sun choke chips, dill		Cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano	
STEAK TARTARE*	-17	<i>crispy chicken +\$6</i>	
Kua'aina Ranches beef, béarnaise aioli, crispy shallots, chives, Fête toast with anchovy butter		STEAK CAESAR	-27
SWEET LAND FARM POHAKU TOMME	-15	8 oz grass-fed Kua'aina Ranches steak, cherry tomatoes two ways—roasted & raw, julienne radish, crispy shallots, Parmigiano-Reggiano, Pecorino Romano	
(aged, semi-firm French-style goat)			
Tolentino honey, toast			
CIOPPINO SOUP	-14		
Seafood tomato soup, rouille on Fête toast			

SANDWICHES

SMOKED ONO CLUB	-13	CHAZ BURGER	-16
Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun		Local grass-fed beef, caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli	
<i>add crushed avocado + \$3</i>		<i>add bacon + \$3 add crushed avocado + \$3</i>	
GRILLED CHEESE	-12	QUINOA BURGER	-15
Smoked mozzarella, provolone, cheddar, tomato jam		Crushed avocado, vine-ripened tomatoes, roasted garlic aioli	
<i>add local egg + \$4 add prosciutto + \$5</i>		<i>add bacon + \$3</i>	
KOREAN FRIED CHICKEN	-13		
Asian pear slaw, garlic-sesame aioli, brioche bun			

SIDES

GINGER SCALLION FRIED RICE	-7	CRISPY POTATOES	-9
LUPCHEONG FRIED RICE	-8	SUMIDA POMME PURÉE	-8
LOCAL KALE & MUSHROOMS	-10	FRENCH FRIES	-6



COMMUNITY PARTNERS

PRODUCE:

Ahiki Farms
Farm of the Fearless Monkey
Hirabara
Ho Farms
Kahumana
Kolea
Kualoa Grown
MetroGrow Hawaii
Mohala Farm

MEAT & POULTRY

& SEAFOOD:
Hoku Nui Lamb
J. Ludovico Farm
Kua Aina Ranches
Kualoa Grown
Local I'a Hawaii
Mahiki Ranch

SPECIALTY:

Laie Vanilla Co.
Breadshop
Kona Coffee Purveyors
Manoa Chocolate
Kō Hana
Petal to the Mettle
Sweet Land Farm
Tea Chest
Tolentino Honey Company

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



EXECUTIVE CHEF: Robynne Maii | **CHEF DE CUISINE:** Emily Iguchi

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



PASTA, ETC

- LOCAL PORK RAGU** -27
Rigatoni, whey-braised pork, kale, tomato compote, house ricotta, Parmigiano-Reggiano, Pecorino Romano
- SPAGHETTI CARBONARA** -22
Slab bacon, Portuguese sausage, Parmigiano-Reggiano, Pecorino Romano
- JP'S RISOTTO** -27
Ali'i mushrooms, local onsen egg, blistered garlic chives and peas
*add crispy prosciutto + \$3
make it vegan \$24*

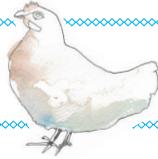
SEAFOOD

- COCONUT KAUA'I PRAWNS** -24
Curry leaves, lime, black pepper
- LOCAL I'A MARKET FISH** -MP
*Please ask your server for today's selection
-available at 5PM, for dinner only-*
Local I'a is an Oahu-based seafood supplier who's mission is to increase the awareness of where our seafood comes from. They are committed to creating positive environmental, social, economic, and cultural changes by supporting sustainable fishing livelihoods through increasing the value of local fisheries and improving consumer access to fresh, local seafood.

MAINS



- GRILLED RIBEYE** -51
16 oz grass-fed Kua'aina Ranches ribeye steak, Sumida pomme purée, field greens, Point Reyes bleu cheese butter
- KOREAN BAVETTE** -27
Grass-fed grilled Kua'aina Ranches bavette, Tutu's kochujang sauce, ginger scallion fried rice, sunny local egg, Asian pear slaw



- TWICE-FRIED LUDOVICO CHICKEN** -28
Half bird, spicy tomato jam

DESSERT

- DORIE GREENSPAN'S CHOCOLATE CAKE** -13
Manoa bittersweet chocolate mousse, vanilla ice cream chocolate syrup
- OLIVE OIL CAKE** -7
Yuzu caramel
- SORBET** -4/6/8
Raspberry-Lychee-Rosewater
- ICE CREAM** -5/7/9
Laie Vanilla
- SHERBET** -4/6/8
Kahumana Mango Goodie Goodie
- ROCKY ROAD ICE CREAM** -6/8/10
Manoa Ecuadorian 70%, marshmallows, dragée mac nuts

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