

# ISLAND VINTAGE WINE BAR

## MIMOSA / MIXED DRINKS

<b>Lilikoi Mimosa</b>	<b>16</b>
<b>Guava Mimosa</b>	<b>16</b>
<b>Orange Mimosa</b>	<b>16</b>
<b>Koji-"lada"</b>	<b>19</b>
Koji. pineapple, moscato	
<b>Toki High-Ball</b>	<b>15</b>
<b>Passion fruit Aperol Spriz</b>	<b>16</b>

## WINE LIST:



Aloha and welcome to Island Vintage Coffee & Island Vintage Wine Bar! In order for you to fully enjoy your dining experience with us we want you to know a few things about our food preparation and style of service:

All of our food is fresh and prepared-to-order and is best enjoyed "family style". This way you can share and experience more of our delicious cuisine!

We share a small kitchen with Island Vintage Coffee, so our food may take a little longer to prepare than larger, quick-serve operations.

We don't serve our food in courses--when an item is ready we bring it out immediately so that you can enjoy it at its freshest!

Finally, the Acai Bowls and Coffee drinks are prepared to order at our sister restaurant, Island Vintage Coffee, so please be patient while we prepare these items!

**BURRATA**

LOCALLY MADE FRESH BURRATA

**with prosciutto 32**

prosciutto, seasonal fruits, arugula, balsamic pearls.

**with honey and baguette 29**

Candied pecan, raspberry preserve

**PROSCIUTTO****with papaya 17****Prosciutto Crostini 15**

with burrata and honey

**CHEESE AND CHARCUTERIE 48**

chef's selection of freshly-sliced cured meats, assorted cheese, fresh fruit, almonds, organic Big Island raw honey.

**CHARCUTERIE 39**

chef's selection of freshly-sliced cured meats and fruits.

**CHEESE AND FRUIT 39**

assorted cheese, fresh fruit, almonds, organic Big Island raw honey.

**SMALL****Nori Chips GF 10 PLANT-BASED****Poke Bites (4 Pieces) 14**

spicy ahi tartare served atop crispy nori chips

**Poke Inari Sushi 14**

Spicy Ahi Tartare wrapped in inari, cucumber, shiso, finger lime

**Poke Bento Box 14**

Spicy Ahi Tartare, Avocado, white rice, furikeke

**Truffle Avocado****Crostini 14****Crispy Eggplant 13 PLANT-BASED**

Eggplant, crispy rice, house-made sweet and spicy sauce

**Portobello Fries 14**

panko-crusted portobello mushrooms served with spicy aioli, barbecue aioli with sesame seeds and truffle aioli

**SEAFOOD****Steamed Clams 28**

white wine-garlic broth.

add garlic noodles +6

**Seafood Platter 42**

tomato broth

add garlic noodles +6

**BRIE****with truffled cream brie 27**

apple, honey, fig jam, crostini

**with double cream brie 26**

apple, honey, pear preserve, crostini

**BAGUETTE SANDWICHES****Salami baguette 27**

Salami, candied pecan, manchego, avocado, arugula, truffle aioli on baguette, served with tomato bisque.

**Brie and Apple baguette 26**

Double cream brie, fuji apples, truffle aioli, arugula, candied pecan, served with tomato bisque.

**Braised Beef Sandwich 26**

braised shortrib, cheddar, mozzarella, and jalapeños. served with fries, country gravy, and house pickles.

**SALAD****Seasonal salad 17**

Seasonal fruit, arugula, nuts, feta, shallot vinaigrette

**Octopus (chopped) salad 17**

Octopus, herbs, onions, capers, olives, lemon vinaigrette

**MAIN****Sukiyaki Soba 37**

Thin sliced prime rib eye and fried egg over soba noodles.

**DESSERT****Basque cheesecake 10**

Ask server for seasonal flavors!

**Gelato 1 scoop \$5**

Roasted macadamia, coconut, pineapple mint, yuzu

Many of our items contain WHEAT, SOY, EGGS, MILK, TREE NUTS, PEANUTS, SESAME, FISH, or SHELLFISH and are prepared with shared equipment. Please alert your server of special dietary restrictions. Mahalo!

NOTE: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

12/24/25