

ISLAND VINTAGE WINE BAR

MIMOSA / MIXED DRINKS

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

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  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