



PLANTATION TAVERN

SALADS



Plantation Style Kahumana Farms Kale Salad 13

Organic kale with Sweet Land Farm goat cheese, yellow teardrop tomatoes, red onion, dried mango with papaya seed vinaigrette



Kahumana Farms Kale Caesar 14

Organic curly kale with house made caesar dressing, crispy quinoa, and pecorino romano



House Salad

Small 8 Large 12

Kahumana organic keiki greens, kamuela tomato, Sweet Land Farm goat cheese, and macadamia nuts served with calamansi vinaigrette option



Auntie Strider's Grilled Romaine 12

Grilled Maui baby romaine marinated in champagne vinaigrette option
add grilled shrimp 19
or add chicken 16

Poke Avocado Salad MP

Choice of Shoyu or Spicy Ahi
Poke over Kahumana farms organic keiki greens with miso dressing

Garlic Chicken 12

Garlic chicken over Kahumana farms organic arugula

EVERYTHING ELSE



Kim Chee Fried Rice 10

Dirty Rice 9
Garlic Fried Rice

Baked Tofu 8
Green onion & Ginger Sauce

Garlic Bok Choy 7
Tossed with Garlic & Shoyu

Edamame 7
Soybeans



Big Island Sauteed
Alii & Button Mushrooms 12
In Garlic Butter sauce with
Shallots, White Wine

Especial Bagoong Fried Rice 12
Bagoong fried rice with
green mango, egg,
chili pepper, and green onion
on the side.

Shrimp & Pork
Lumpia Shanghai 11
Served with Sweet Chili
Sauce & Garlic
Vinegar over fried Kale



Kids Plate 10
Small salad, tomato
wedges, white rice,
kalua pig or garlic chicken

808.888.4299

- Gift Cards Available

- Inquire about Thursdays

- Music Every Friday 8:30 -10:30



SOUP

Portuguese Bean Soup 7

Saimin 9

Kunua Beef Oxtail Soup 19
served with side white rice

SIDES & EXTRAS

White Rice 3

Brown Rice 3

Kim Chee 6

Grilled Asparagus 7
With pecorino romano



= VEGAN/GLUTEN FREE



= VEGETARIAN

MP = MARKET PRICE

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

DINNER MENU

FROM THE SEA

Crab Cakes 18
Blue crab cakes with Kahumana farms organic greens, calamansi, aioli & asian pesto

Uncle Norm's Poke Nachos MP
Fresh ahi poke topped with tomato and avocado over fried wontons and drizzled with sriracha aioli & unagi sauce

Sashimi Plate MP
Sashimi grade ahi served traditionally with wasabi and shoyu

Plantation Ahi Poke MP
Spicy or Shoyu style

Poké Bowl MP
Spicy or Shoyu ahi poké over white or brown rice

Steamed Fish MP
Fish steamed with lup cheong, mayo, and onion. Finished with fresh green onion, hot oil, and shoyu

1 lb. Manilla Clams 20
Steamed clams and Portuguese Sausage served in a White Wine Garlic Basil Broth, served with crunchy Garlic Bread

Garlic Shrimp 16
Head-on, Kauai shrimp sauteed with loads of garlic over rice.

Sunny's Shrimp 19
Head-on Kauai shrimp in a delectable sauce made with crab roe, coconut milk, shallots and garlic over rice

Miso Salmon 18
Miso marinated salmon on soba noodles with asian slaw

TWO OR FOUR LEGS

Kalua Pig Plate 15
Kalua pig, Lomi Lomi, Sweet Potato and Poi.

Kalua Pig Nachos 17
Smoky pulled Pork topped with Tomato and Avocado over Fried Wontons and drizzled with Sriracha Aioli & Unagi Sauce.

3 Kine Musubi 11
Spam, Garlic Chicken and Teriyaki Salmon Musubi

Spam Fries 8
Yup... Panko breaded & fried, served with house-made banana ketchup.

Garlic Chicken 12
Deep fried Chicken with Garlic Sauce.

Chicken Adobo 13
1/2 Chicken in Shoyu & Vinegar sauce.

1/2 lb. Kunoa Farm Beef Burger 15
With grilled pineapple & avocado on a kaiser bun and choice of french fries or salad
add cheese 2

Ribeye Steak 26
Pan-seared & served with a compound Butter, sauteed Mushrooms & Ewa sweet Onions.

Braised English-cut Short Rib Bone-in 24
Braised short rib w/ Red wine reduction sauce served with wasabi mashed potatoes & edamame

Braised Kal Bi 17.5
Korean style short ribs, beansprout namul, gochujang with a fried egg

Lechon Kawali 13
Mililani raised pork belly chopped and served with tomato & onion

Big Island Mike Locomoco 16
Dirty rice with Kalua pork, gravy & two eggs over easy



OUR STORY

Aloha!

E komo mai! Mahalo for choosing us! Are you hungry? Our food offerings are what we call Plantation Cultural Cuisine. The menu represents the different cultures that worked on plantations of Hawaii. When conceptualizing the menu we imagined people working shoulder to shoulder in the cane field building relationships through lunch time comradery as they shared food from a kau kau tins. Chef Adam took these concepts and flavors and executes them with culinary mastery leaving the diner wanting to come back again and again to try everything on the menu.

We know that you have many choices when going out for a meal. We thank you for choosing Plantation Tavern and helping us support local families, local farmers, local businesses, and local charities. We are humbled by our akamai ohana, our kupuna, our keiki, and our bruddahs and sistahs from all kine muddahs and hope you join our hui and come talk story.

Please Enjoy!
Adam & Sunny



www.plantationtavern.com

