



PLANTATION TAVERN



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



SALADS

House Salad

Small 8

Large 14

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 +7

Poke Avocado Salad MP

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

Garlic Chicken Salad 14

Garlic chicken over Kahumana organic keiki greens

EVERYTHING ELSE



Kimchi Fried Rice 10



Dirty Rice 9

Garlic Fried Rice



Baked Tofu 8

Green onion & Ginger Sauce



Garlic Bok Choy 7

Tossed in a Garlic Shoyu Broth

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 12

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 8

SIDES & EXTRAS



White Rice 3



Kimchi 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

Plantation Ahi Poke MP

Spicy or Shoyu style

Poke Bowl MP

Spicy or Shoyu ahi poke 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

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

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 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



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 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

