



STARTERS ENSALADAS TAPAS

PORTUGUESE BEAN SOUP	11
Garden Portuguese Cabbage Wild Boar Linguica Grass Fed Beef Shank	
ISLAND GREENS ^{GF, V}	12
Kamuela Tomatoes Hilo Peach Palm Red Wine Vinaigrette	
SIGNATURE TOSSED GREEK ^{GF, V}	15
Hummus, Charred Sweet Onion Fresh Oregano, Garden Peppers Kalamata Olives, Feta Cheese Preserved Citrus Vinaigrette	
BACALAO SALAD	16
Salted Cod, Island Tomatoes Sweet Onions, Boiled Egg Tomato Vinaigrette Crispy Bread	
STUFFED PIQUILLOS ^{GF}	14
Pepe'ekeo Chicken Marcona Almonds, Dried Mango Manchego Cheese, Salsa Verde	
SHISH KEBABS	14
Island Catch & Premium Beef Lemon Couscous, Salsa Verde Sweety Drop Peppers Piripiri Sauce EACH ADDITIONAL	6
FRITO MISTO	18
Calamari, Kaua'i Shrimp Chilies, Garden Green Beans Ali'i Mushrooms, Aioli	
GAMBAS AL AJILLO ^{GF}	16
Sautéed Kaua'i Shrimp Smoked Paprika, Garlic	
MERIDIA CATAPLANA ^{GF}	19
Island Wild Boar Sausage Kona Clams, Kaua'i Shrimp White Wine, Garden Chili Polenta Croutons	

FRESH CRUDO BAR +

*RAW BAR CRUDO	MP
Daily Raw Inspiration of the Freshest Island Seafood	
CHARCUTERIE PLATE DE MAISON	25
Jamon Iberico Prosciutto di Parma 'Nduja Smoke Fish of the Day Bresaola Castelvetro Olives House Made Pickles Lavash	
*OYSTER CRUDO ^{GF}	4
Liliko'i Vinegar Spicy Soffrito Price is per Oyster	
CAPRESE ^{GF, V}	15
Ho Farms Tomatoes Garden Basil, Burrata Cheese Almond Pesto, EVOO	
BACON WRAPPED DATES	12
Passion Mustard Manchego Cheese, Arugula	

A service charge of 16% will be added for all parties of 6 or more
RESTAURANT GENERAL MANAGER, LARRY ENGSTROM, LENGSTROM@WESTINHAPUNABEACH.COM
SOUS CHEF, CHRISTOPHER GALINDO, CGALINDO@WESTINHAPUNABEACH.COM

FROM THE SEA

***ALMOND CRUSTED AHI** 45
Organic Freekeh
Wilted Greens
Almond Pesto
Beurre Rouge

***BRANZINO** 55
Whole European Seabass
Beet & Panzanella Salad
White Balsamic Vinaigrette
Crispy 'Ulu

LOBSTER CASARECCE 42/67
Island Fennel, Pernod,
Basil, Ho Farms Tomatoes

SEARED SCALLOPS 28/47
Crispy Pasta Fideo
Spicy Tomato Sauce
Arugula Vinaigrette
Hearts of Palm and
Sweet Corn Relish

FLATBREADS

PFA 21
Ground Local
Wild Boar Sausage
Roasted Fennel, Apple
Fennel Fronds, Gorgonzola
Mozzarella Cheese

GRILLED ASPARAGUS ^V 19
Béchamel, Roasted Garlic
Shaved Parmesan Cheese

MARGHERITA ^V 19
San Marzano Tomato Sauce
Mozzarella Cheese
Ho Farms Baby Tomatoes
Basil, Olive Oil

FROM THE RANGE

***BIG ISLAND** 55
GRASS FED BISTECA ^{GF}
18 Ounce Bone-in Shortloin
Salsa Verde, Potato Puree
Garden Vegetables

ROASTED PEPE'EKEO 38
CHICKEN ^{GF}
Soft Polenta, Brodo
Roasted Island Vegetables

PORK MILANESSE 42
Breaded Heritage Pork Chop
Mostarda, Pepper Greens
Saffron Risotto

***SOLOMILO** ^{GF} 46
New York Strip Steak
Black Garlic Romesco
Grilled Hamakua Mushrooms
Garden Eggplant
Roasted Potatoes
Kona Coffee Demi Glace

MAUI VENISON SUGO 21/35
WITH HOUSE MADE
PAPPARDELLE PASTA
Ground Feral Pork
Shaved Pecorino Cheese
Garden Gremolata

GARDEN VEGETABLE 32
NAPOLEON ^{GF, V}
Soft Polenta
Wilted Garden Kale
Pomodoro Sauce

MUSHROOM RISOTTO ^{GF, V} 23/38
Mushroom Medley
Porcini Powder, Truffle Oil

GRILLED BABY RACK OF LAMB 47
Pasta Fregola
Garden Ratatouille
Mint Oil, Basil

*Consuming raw or undercooked meat, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.

^{GF} - Gluten Free
^V - Vegetarian