

GLUTEN FREE MENU

*We are committed to providing Gluten Free meals for our guests,
however our kitchen uses wheat flour in other preparations.*

We take meticulous measures to prevent cross-contamination.

*Our Gluten Free Bread is prepared in our bakery,
where wheat flour is also used.*

PUPUS

Ahi Poke Bowl*.....ahi poke, Kauai tomato, avocado, tobiko, inamona, wasabi cream, rice 23

BBQ Ribs.....smoked pork back ribs, pineapple bbq sauce, ling hing mui pickled watermelon,
micro-greens 20

Candied Ahi*.....seared with coffee spice & served on white rice with coconut chipotle sauce 22

SALADS & SOUP

Local Mixed Greens.....Kailani Farm mixed greens with pickled fresh beets. Candied macadamia nuts, tomato,
cucumber & basil vinaigrette 12add on to entrée 7
...add Chevre or Pt. Reyes Farmstead Blue Cheese 4.50

Beach Boy Caesar.....romaine, Parmesan Reggiano, traditional dressing 12
....add on to entrée 5

Wally's Salad.....crisp romaine, cucumber, tomato, bacon, red onion, papaya seed dressing 12
....add on to entrée 5

Chilled Tomato Pineapple Gazpacho.....topped with pineapple, basil, Koloa Rum sorbet 12
....add on to entrée 5

**Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of food borne illness, especially if you have certain medical conditions.*

~an 20% gratuity will appear on the bill for parties of six or more~

~please keep devices on silent mode~

*Entrées are served à la carte. Add on a choice of gazpacho,
Wally's salad or caesar salad for \$5, or a mixed green salad for \$7.*

EAT YOUR VEGGIES

Quinoa Bowl..... fresh, local sauteed vegetables tossed with saffron-infused quinoa, topped with grilled tofu, roasted carrots & kabocha squash, & drizzled with a sundried tomato vinaigrette 30

GRILL & PAN & OVEN

Pasta Bolognese...gluten-free pasta in a red wine tomato meat sauce, topped with Reggiano parmesan 35

Chicken & Mushrooms.....sautéed boneless chicken breast served on basil red skin mashed potatoes with a local mushroom lemon sauce 37

Pork Tenderloin.....grilled medallions of pork tenderloin brushed with house-made pineapple barbeque sauce, accompanied by Okinawan purple sweet potato mash & a bean sprout salad 37

Prime Rib au Jus*.....prime rib of beef seasoned with Hawaiian salt & secret spices, cooked to medium rare, served with basil red skin mashed potatoes 55 *...while it lasts!*

Filet Mignon*.....center cut American beef char-grilled over an open flame, served with Ulupalakua red wine sauce, accompanied by garlic mashed potatoes 57

Wally's Steak Crown Royal*.....beef tenderloin medallions crusted with peppercorns, pan seared & finished with Crown Royal demi-glace, served with basil red skin mashed potatoes 57

DESSERTS

Hawaiian Vanilla Bean Crème Brulée...*local vanilla bean custard with caramelized sugar top* 15

Chocolate Raspberry Truffle Tart...*dense dark chocolate
with a hint of raspberry & a brownie crust* 14.50

Homemade Sorbet 10