

# DINNER

## SMALL PLATES / COLD

### Harissa-Roasted Olives 7

Charred green and black olives, and harissa chili paste

### Salmon Gravlox & Smoked Trout Caviar\* 17

House-cured salmon gravlox, smoked trout caviar, micro herbs, and Herb oil

### Burrata & Strawberries 18

Burrata cheese, fresh strawberries, herb oil, Maldon salt, mixed greens, served with toast

### Ahi Poke Tartine\* 18

Local ahi, avocado spread, tobiko, green onion, house sesame soy sauce, served on toast

## SALADS

### Frisée, Prosciutto, and Brie Salad 16

Frisée, radicchio, prosciutto, Brie cheese, pecans, dressed with a champagne vinaigrette

### Sumida Farm Watercress & Quinoa Salad 16

Sumida Farm watercress, quinoa, red onion, dressed with a carrot vinaigrette

## ENTRÉES

### Roasted Half Jidori Chicken\* 43

Half roasted Jidori chicken, crispy potatoes, served with an island honey mustard

### Westman Ahi Tataki\* 35

Grilled local ahi, asparagus, arugula, topped with a fresh tomato salsa

### Oxtail Soup 28

Slow-braised oxtail, rich beef broth, green onion, grated ginger, cilantro, served with steamed rice

### Washu Gyu Loco Moco\* 22

Washu Gyu beef patty, fried egg, house gravy, steamed rice, and market vegetables

### Grilled Mahi Mahi Loco Moco\* 24

Grilled mahi mahi, garlic cream sauce, fried egg, steamed rice, market vegetables

### Washu Gyu Ribeye Tagliata\* 48

Sliced Washu Gyu ribeye, arugula, Grana Padano, cherry tomatoes, and a balsamic glaze

## SMALL PLATES / HOT

### Local Eggplant & Chorizo Gratin 16

Local eggplant, chorizo, mozzarella, Grana Padano, thyme baked to perfection

### Westman Fries and Egg\* 8

Shoestring fries, sunny-side egg, served with a smoked paprika aioli

### Crispy Grana Padano Brussel Sprouts 12

Brussels sprouts, balsamic glaze, with shaved Grana Padano cheese

### Shakshuka\* 18

Baked eggs in a spiced tomato stew with zucchini, bell peppers, onions, cannellini beans, and toast **Add chorizo +\$3**

### Prosciutto & Shaved Grana Padano French Toast 9

French toast, prosciutto, with shaved Grana Padano cheese

## PASTA

### Local Eggplant & Burrata Arrabbiata 24

Rigatoni pasta, spicy house tomato sauce, fresh arugula

### Braised Oxtail Ragù 28

Rigatoni pasta, red wine reduction, Grana Padano, Brussels sprouts

### Sumida Farm Watercress Pesto, Prosciutto & Feta 24

Linguine pasta, toasted pine nut

### Kauai Shrimp & Broccoli with Garlic Cream 25

Linguine pasta, mushrooms

## DESSERTS

### Manoa Chocolate Basque Cheesecake 12

Vanilla ice cream, berry compote

### Westman Pavlova & Island Honey Yogurt Gelato 12

House meringue, mango, pineapple, lilikoi compote

### Seasonal Ice Cream or Gelato 6

## SIDES Brioche 3 Sourdough 3 Crispy Potatoes 6

For parties of 6 or more a 20% gratuity may be included in your check.

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

Allergy Notice: This menu may contain or come into contact with Eggs, Milk, Wheat, Soy, Peanuts, Tree Nuts, Fish, Shellfish, and Sesame.

# WESTMAN CAFE

## DRINKS

### COCKTAILS

#### CAFE MAI TAI 16

*Hibiscus Infused Kuleana Rum,  
Kuleana Rum, Lime Juice,  
Homemade Mai Tai Mix, Dry Curacao*

#### E KOMO MARY 15

*Aspen Vodka, Homemade Bloody Mary  
Mix, Lime Juice, and Pickled Veggies*

#### KOULA 75 16

*Tanqueray Gin, Campo Viejo Cava Brut Reserva,  
Lillet, and Macadamia Nut Orgeat*

#### ISLAND SANGRIA

(WHITE/RED) 12

*House White/Red Wine, Homemade  
Mai Tai Mix, Lime Juice, Dry Curacao*

#### JAPANESE SLIPPAH 14

*Suntory Roku Gin, Midori Melon Liqueur,  
Yuzu Juice, Pineapple Juice*

#### KING'S CUP 15

*Coffee Infused Kuleana Rum, Aperol,  
Dry Vermouth, Chocolate Bitters*

#### ESPRESSO MARTINI 16

*Grey Goose, Kahlua, Brown Sugar  
Syrup, and Espresso Shot  
Add Cold Foam \$2*

#### YUZU LEI 17

*Chandon Brut, Aperol, Yuzu Extract,  
and Lemongrass Syrup*

#### SUNSET MARGARITA 17

*Li Hing Infused Patron Tequila Silver,  
Orange Curacao, Lime Juice*

#### MAUKA MULE 16

*Grey Goose Vodka, Ginger Beer,  
Honey Olena Syrup, Yuzu Juice*

#### LIMONCELLO CLOUD 16

*Aspen Vodka, Limoncello, Lemon Juice,  
Simple, Egg White Foam*

#### WM OLD FASHION 18

*Jasmine infused Toki Whiskey, Brown Sugar  
Syrup, Aromatic Bitters, Orange Bitters*

### BEER

#### ALOHA BLONDE 8

FROM ALOHA BEER COMPANY

#### FROOT LUPES 10

FROM ALOHA BEER COMPANY

### WHITE WINES

#### BONANZA CHARDONNAY

Glass Bottle

10 45

#### TERRAS GAUDA ALBARINO ABADIA

12 48

#### WAIRAU RIVER SAUVIGNON BLANC

13 50

### RED WINES

#### SEA SUN PINOT NOIR

Glass Bottle

9 40

#### CAMPO VIEJO RIOJA TEMPRANILLO

11 46

#### KENDALL JACKSON CABERNET

12 48

WESTMAN  
CAFE

DRINKS

SPARKLING WINES

	<i>Glass</i>	<i>Bottle</i>
DOM PERIGNON	-	650
VEUVE CLICQUOT BRUT	-	180
MOET & CHANDON IMPERIAL BRUT	-	160
CHANDON BRUT	23	80
CAMPO VIEJO CAVA BRUT	10	45
BENVOLIO PROSECCO	10	45

ZERO PROOF

YUZU LEMONADE 7

*Lemon, Lemongrass Syrup, Yuzu Extract, and Soda Water*

LILIKOI BREEZER 7

*Lilikoi Puree, Lime Juice, Orange Juice, and Soda Water*

PEACH GARDEN SPRITZ 10

*Peach Syrup, Rosemary Syrup, Lemon Juice, Soda Water*

COLA DIET COLA LEMON LIME

PINEAPPLE JUICE GUAVA JUICE ORANGE JUICE

TEA

ICED TEA 5

PLANTATION ICED TEA 6

BREAKFAST TEA 5

EARL GREY TEA 5

JASMINE TEA 5

LEMON CHAMOMILE (CAFFEINE FREE) 5