

ALL DAY MENU

GS	GRILLED SHRIMP COCKTAIL -6 PCS horseradish cocktail sauce, béarnaise aioli, lemon, baguette	18
GS	PARMESAN TRUFFLE FRIES black truffle, parmesan, chives, black garlic aioli	12
GS	HULI HULI CHICKEN WINGS Hawaiian bbq, caramelized pineapple, thai basil, cucumber namasu	14
V	MEZZE PLATE hummus, muhammara, babaghanoush, marinated artichokes, roasted garlic, pickled red onions, grilled pita	13
	add grilled lamb merguez sausage 8 add grilled chicken skewer 6 add falafel – 3 pcs 5 add grilled shrimp – 3pcs 9	
	CHICKEN SKEWER herb marinated chicken breast, oven dried tomato, roasted lemon fregola, basil oil, baguette	16
	BABY LETTUCE SALAD strawberries, marcona almonds, point reyes blue cheese, sweet onion sherry vinaigrette	12
	add grilled chicken skewer 6 add grilled shrimp 9	
	Loco Moco - "Hawaiian grinds" angus beef patty, SPAM fried rice, whisky aged shoyu, bone marrow demi glace, fried egg	15
	Lobster Biscuits and Gravy Cajun style gravy, andouille sausage, lobster, Parmesan buttermilk biscuit, sautéed spinach	17
	add egg 3	
	Short Rib Banh Mi Korean braised short rib, pickled daikon and carrot, cilantro, cucumber, jalapeño, Hawaiian sweet roll	15
	LH CLASSIC BURGER special sauce, bacon, pickles, caramelized onion, Cheddar cheese, brioche bun	15
VG	LH VEGAN BURGER beyond meat burger, veganaise special sauce, vegan american cheese, pickles, caramelized onions, vegan brioche bun	14
V	STRAWBERRY SHORTCAKE homemade biscuit, macerated strawberries, whipped cream	12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy. Gratuity of 20% is added to groups of six or more.