

BROWN'S

Beach House

HŌ'ONO'ONO'AI (APPETIZERS)

KEKELA FARMS GREENS 14

WOW farms tomatoes, house made lemongrass ricotta
taro crouton, local radish, Big Island kombucha vinaigrette

MISO SAKE CLAMS 24

pork belly, shimeji mushroom, green onion, crispy garlic

AHI POKE * 23

avocado, maui onion, sesame, bubu arare, ogo

HEART OF PALM BISQUE 16

house made pancetta, nutmeg, chives

KONA PRAWNS 22

maui onion, Waimea tomatoes, roasted garlic, cilantro, crostini

COMPRESSED WATERMELON SALAD 16

Big Island goat feta, keiki cucumbers, li hing mui
spiced pistachio, preserved lemon vinaigrette

ROASTED BEET SALAD 16

tempura goat cheese, candied macadamia nuts
citrus herb vinaigrette

PORK BELLY 18

Pohole fern, pickled shallots
chicharrone, calamansi gastrique

KAMPACHI CRUDO * 21

Hawaiian aguachile, compressed Asian pear
sea asparagus, pickled onion

MAI KA 'AINA A ME KE KAI (ENTREES)

KING CRAB CRUSTED KAMPACHI 48

Hamakua mushroom, asparagus, 'ulu mash, poha berry sauce

TEMPURA AHI * 44

shimeji mushrooms, wilted kale, pickled onions, ginger soy butter

DUCK BREAST * 45

Molokai sweet potato spätzle, local rainbow chard
baby root vegetables, duck confit

KONA LOBSTER 62

parmesan risotto, heirloom tomato, spinach, lemon herb butter

BEEF FILET MIGNON * 56

caramelized Maui onion potato puree, maitake
heart of palm, yuzu béarnaise

BIG ISLAND KA'U COFFEE VENISON * 53

Kekela root vegetables, carrot puree, parsnip crisps, tamarind sauce

KABOCHA PUMPKIN GNOCCHI 32

black garlic cauliflower puree,
local mushrooms, soft poached egg

12 oz. PRIME RIBEYE * 60

roasted taro root, Maui onion soubise, marble potato
pickled mustard seeds, bone marrow

ISLAND BOUILLABAISSE * 50

fresh catch, Kona prawns, tako, clams, Hawaiian chili pepper rouille
lemongrass, roasted fennel, focaccia

'AI MAMA (SIDES)

DUCK FRIED RICE * 15

brown jasmine rice, soft poached egg, duck confit

GREEN BOWL 14

asparagus, broccolini, green beans, local citrus

MUSHROOM MAC AND CHEESE 15

ali'i mushrooms, ditalini, goat cheese mornay

YUKON POTATO PUREE 11

caramelized Maui onions, chives

ROASTED BRUSSEL SPROUTS 13

smoked macadamia nut, kabocha pumpkin, pepitas

GRILLED KONA LOBSTER TAILS 28

drawn butter

 Vegan  Vegetarian  Gluten Free

18% large party gratuity will be added to a party of eight or more
*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
these items include raw shellfish and any proteins cooked to order