

— APPETIZERS & SALADS —

**Bev's Famous Crab Pizza** 🌱

handmade six-inch flat bread with the  
"I'll never tell" crab topping 14

**Brie & Grape Quesadilla** 🌱

cilantro macadamia nut pesto,  
sweet pea guacamole 16

**Popcorn Shrimp**

chinese "to go" tempura shrimp,  
a trio of sauces: truffle honey, spicy miso,  
and sweet soy tobiko aioli 18

**Cajun Spice Dusted Crispy Calamari**

bed of spinach, grape tomatoes, shaved red  
onion, thai garlic dressing, citrus aioli 18

**Sashimi Napoleon** 🌱

layers of ahi tartare, smoked salmon,  
ahi sashimi, crispy wonton stack,  
wasabi vinaigrette 24

**Ahi Poke** GF

ginger soy marinated ahi, jalapeño,  
cucumber kim chee, green onion,  
sesame seeds, asian slaw 24

**Kalua Pork Spring Rolls**

fire kabayaki sauce 16

**Soup of Yesterday**

Mkt

**Truffle Lobster Salad** GF

watercress, hearts of palm, haricot verts,  
grilled corn, avocado, celery root remoulade 28

**Burrata Cheese & Tomato Salad** GF

oven dried and fresh heirloom tomatoes,  
pistachio pesto, balsamic reduction 18

**Winter Green Salad**

butternut squash, orange segments,  
hearts of palm, radish, crispy onion strings,  
toasted walnuts, white balsamic vinaigrette 14  
add blue cheese crumble 16

**Caesar Salad** 🌱

waipoli baby romaine, garlic croutons,  
asiago parmesan, anchovy dressing 14

— ENTRÉES —

— SEAFOOD —

**Steamed Local Snapper** GF

celery root puree, broccolini, celery & radish slaw,  
lemongrass caper emulsion Mkt

**Macadamia Nut Crusted Mahi Mahi** 🌱

tropical fruit salsa, whipped molokai sweet potatoes,  
mango-lilikoi butter sauce 42

**Grilled Hawaiian Ahi Noodle Bowl**

wok fried bok choy, snap peas, carrots,  
shiitake mushrooms, onions, chuka soba noodles,  
red bell pepper, thai chili kabayaki sauce 42

**Coconut Seafood Curry** 🌱 GF

local catch, shrimp, day boat scallop, carrots,  
shiitake mushrooms, snap peas, broccolini,  
onions, lemongrass green coconut curry,  
fish sauce, jasmine rice 38

**Seared Scallop Risotto** GF

6 oz. day boat scallops, beech mushrooms,  
kula corn, melted leeks, mascarpone cheese,  
lemongrass beurre blanc 42

**Spiny Lobster Tail**

add to entrée 28

— MEAT —

**Meyer Lemon Marinated Half-Chicken** GF

whipped molokai sweet potatoes,  
blue lake green beans, warm lemon citronette 34  
*chef preparation time 25 minutes*

**Crispy Roast Half-Duck** GF

crispy half duck, celery root puree, pineapple chutney,  
garden beans, grand marnier orange jus de volaille 38

**Paniolo Ribs** 🌱 GF

baby back pork ribs, butter whipped potatoes,  
asian slaw, bev's citrus barbecue sauce 32

**Red Wine Braised Short Ribs** GF

mushroom ragu, creamy polenta 38

**Duroc Pork Shank** GF

creamy smoked gouda polenta,  
dried stone fruit compote, black cherry demi 38

**Grilled Rack of Lamb** 🌱

two double-cut chops, wasabi whipped potatoes,  
blue lake green beans, black bean hunan sauce 46

**Prime Rib** GF

scalloped potatoes, sautéed broccolini,  
horseradish cream, au jus 48

For a great dining experience, Chef Bev Gannon & her crew ask for no menu substitutions.

🌱 A Hali'imaile General Store Signature Classic  
GF Gluten Free

— A BRIEF HISTORY —

Hali'imaile General Store was founded in 1925 as a plantation store for Upcountry pineapple workers and has operated continuously through the years in various formats. In 1987, Beverly & Joe Gannon took over the lease for the old Hali'imaile General Store. They kept the name and opened the doors in 1988 as a gourmet take out deli and general store. The place was a hit from the first day the doors opened and the Gannons quickly realized they needed to provide seating to accommodate the large number of customers. The Store, as Bev has always called it, soon became an award winning restaurant and has served locals and visitors for 30 years. As one of the original 12 founding members of the Hawaii Regional Cuisine Movement, Chef Gannon champions the concept of using fresh local ingredients in island menus that are a fusion of flavors brought to Hawaii from around the world.

Entrée split plate charge: \$8.00. Dairy Free and Vegetarian menus available upon request. One guest check per table.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Our kitchen and bar use nuts, dairy, gluten. Please advise us of any concerns.