



We are an island-style bistro with locally sourced ingredients. We feature Parker Ranch Beef and Lana'i Axis Deer alongside humane certified, antibiotic free meats. All our fish is long line caught off Hawaiian vessels only. Our produce is mainly from the Hawaiian Islands and local as possible with some items coming exclusively from our home island of Lāna'i.

RAW BAR

Fresh Oysters GF Half Dozen: 22 | Dozen: 42

Pineapple-Fresno Mignonette, House Cocktail Sauce, Lemon

Ahi Sashimi | 25

Shoyu, Ginger, Radish

Ahi Tuna Poke Tostada\* GF | 22

Crispy Corn Tortilla, Spicy Mayo, Yuzu Shoyu, Sesame, Avocado

Hamachi Aquachile | 22

Cucumber, Serrano, Cilantro, Avocado, Lime, Red Onion, Microgreens

Oiishi Shrimp Cocktail | 21

6 Shrimp, House Cocktail Sauce & Spicy Mayo, Lemon

SEAFOOD TOWER

Small Action | 65

6 Oysters, 4 Shrimp, Hamachi Ceviche, Tuna Tartare

Big Action | 124

Maine Lobster Tail, 12 Oysters, 8 Shrimp, Hamachi Ceviche, Tuna Tartare

SMALL PLATES

Sensei Farms Salad V GF

Locally Grown Lettuce and Tomatoes, Lemon Vinaigrette, Macadamia Nuts, Avocado

Big Island Hearts of Palm V GF

Gazpacho, Red Onion, Avocado Marble, Cucumber, Lemon Vinaigrette

New Beginnings Broccolini V GF

Macadamia Nut Pesto, Aged Balsamic

Grilled Heirloom Carrots V GF

Sunflower Hummus, Parsley-Mint Pistou, Pea Shoots, Sunflower Seeds, Lemon

Rice & Grains V GF

Calrose Rice, Red Quinoa, Garlic Chili Oil

16 Caesar Salad

Sensei Romaine, Caesar Dressing, Spanish Anchovies, Sesame Breadcrumbs, Parmesan

18 Roasted Beets GF

Whipped Feta, Toasted Pistachios, Parsley-Mint Pistou, Arugula

12 Potato Spuds GF

Baked & Fried, Yuzu Mayo, Seasoned Salt

12 Fries V GF

All Natural Skin On Russets, Fry Sauce

Pineapple Parker Rolls GF

6 Topped with Black Salt and Sesame Seeds, Served with Local Honey-Miso-Butter

15 Artisan Corn Pups 12

Three Wagyu Beef Frank Corn Pups, Best Batter Ever, Dijonnaise

Frenched Drumsticks 16

Buttermilk Fried Jidori Chicken, House Ranch, Chili Oil

Grass Fed Lamb Ribs

Tinkerbell Eggplant, Cucumber, Scallion,Cumin, Szechuan Peppercorn, Chili Oil

Half Rack: 20 | Full Rack: 39

Ask About What's Special Today!

BURGERS & SANDWICHES

Served on a Housemade Sesame Bun. Choice of Fries, or Sensei Farms Mixed Greens

\*\*We only use refined peanut oil and rice bran oil in our fryers\*\*

The Big Kahuna\*

1/2 lb Grassfed Beef, Thick-Cut Bacon, White Cheddar, Grilled Maui Gold Pineapple, Coleslaw, Teriyaki Mayo

Classic Burger\*

1/2 lb Grassfed Beef, Aged Cheddar, LTOP, "Special Sauce"

Boom Bang Smashburger

1/4 lb Grassfed Beef, American Cheese, Pickles, Griddled Onions, "Special Sauce"

Single: 12 | Double: 17

Fried Chicken

Buttermilk Marinated Jidori Chicken Breast, Coleslaw, Pickles, Yuzu Kosho Mayo

Fish Sando

Grilled Catch of the Day, Tartar Sauce, House Pickles, Shredded Lettuce

LARGE PLATES

Big Island Mushroom Bucatini V

King Oyster, Shimeji, & Maitake Mushrooms with Broccolini, Aglio e Olio

Rustichella Rigatoncini Pasta GF

Marinara, Whipped Ricotta, Lana'i Kai Herb Oil

Scampi Pasta

Red Argentine Shrimp, Garlic, Shallot, Lemon, Chablis, Aleppo, Sesame Breadcrumbs

Lana'i Axis Deer Ragu Pasta 35

Pappardelle Pasta, Local Tomme, Olives

Catch of the Day Meuniere GF

Brown Butter, Capers, Lemon, Charred Poblano, Spuds, Red Onion, Parsley

Grilled Catch of the Day GF

Marinated Eggplant, Giardiniera, Olives, Fregola

Grilled Ahi Belly

Zucchini, Romesco, Charred Lemon

MP Half Chicken GF 25

Jidori Chicken, Ginger Ridge Green Beans, Macadamia-Basil Pesto

Steak Frites\* GF 42

36 12 oz Aspen Ridge New York Strip, Choice Of Hotel Butter or Island Au Poivre, Fries

35 Duck Confit GF GF 32

Jurgielewicz & Son Farm Duck Leg, White Bean Cassoulet, Axis Deer Sausage, Parsley, Mint Pistou, Herb Salad

Heritage Pork Chop 39

Coconut-Ginger Braised Greens, Black Garlic Aioli, Pickled Green Papaya, Cilantro

\*Consuming raw or undercooked meat, poultry, shellfish, seafood or egg may increase your risk of foodborne illness



Spicy



Vegan



Vegetarian



Gluten Free

# SPARKLING & ROSÉ

## SPARKLING WINES

<b>(Macabeo blend) Cava, Avinyo (Spain)</b>	11   39
A delicious, unpretentious sparkler—so tasty & uplifting made by one of the nicest and most authentic family estates on the planet.	
<b>Prosecco, Sommariva (Italy)</b>	45
There is way too much commercial Prosecco out there. Here is one produced from an heirloom variety & is so wonderfully tasty, completely refreshing & uplifting—just like it's supposed to be.	
<b>(Xarel-lo blend) Blanc de Blanc, Raventós I Blanc (Spain)</b>	53
A highly revered, dry, ethereal, remarkably upbeat & minerally Spanish bubbly run by a family for 19 generations.	

### “GROWER” CHAMPAGNES *Sensational, single estate, artisan, handcrafted specialties*

<b>Brut Preference, “Premier Cru”, J. Lassalle (France)</b>	100
Very sheer, delicately nuanced, wonderfully ethereal Premier Cru Champagne intentionally grown & produced by 3 generations of female vignerons.	
<b>Brut Rosé, Pehu-Simonet “Grand Cru” (France)</b>	149
A more showy yet graceful, true artisan, family owned Grand Cru Rosé Champagne.	

## ROSÉ

<b>(Barbera blend) Rosato, Tintero (Italy)</b>	11   39
One of our absolutely favorite PINK wines—tasty, enjoyable, wonderfully FIZZY, thirst quenching & food friendly. Italian “country” style rosé. Enjoying wines like this is a way of life there, especially at the dining table. This family has been making their wines since 1900! They must be doing something right!	
<b>(Grenache blend) Rosé Gris de Gris, Domaine Fontsaite (France)</b>	45
This is the very style of pink wine one would sip in cafes/bistros along the Mediterranean basin—whether seaside or throughout the wild, sunbaked countryside. It somehow makes the food taste better & the afternoons more pleasurable. It really is a way of life.	

The BIG Bombucha | \$10

8 ounce serving of either Chardonnay or Cabernet Sauvignon. Sure to wet your whistle and quench the thirst!

## WINE

### WHITE WINES IDEAL FOR OUR KIND OF FOODS

*Why limit yourself & only drink Chardonnay, Sauvignon Blanc & Pinot Grigio? If you want to venture... these are truly superb, highly revered white wines--wonderfully perfumed, DRY, lighter weighted wines which uplift foods & cool & soothe the palate between bites.*

<b>(Roditis/Moschofilero), Domaine Skouras “Zoe” (Greece)</b>	11   39
Tasty, wonderfully fragrant, completely refreshing & uplifting Greek “country” white wine—ideal for warm weather sipping & our kind of foods. Because of its perfume & aromatics, some people may think this wine has sweetness. It does not. BUT the aromatics will just remarkably heighten foods. What a discovery!	
<b>Riesling MEDIUM DRY, CF “Euro-Asian” (Germany)</b>	12   43
A very classy, graceful, MEDIUM DRY German Riesling—ideal with ever so slight sweet, slightly energetic & spiced contemporary fusion dishes. Please ask us which dishes this wine was specifically brought in for. Don't miss out.	
<b>Grüner Veltliner, Brundlmayer “Kamptal” (Austria)</b>	54
A dry, mesmerizing, captivating, riveting, medium bodied, food friendly savvy, standout from Austria.	
<b>(Chenin Blanc), Vouvray, Le Petite Perroy (France)</b>	39
Off dry, minerally, intriguingly ethereal & light weighted white with a tantalizing, sweet-sour tang.	

### WHITE WINE CLASSICS

<b>Sauvignon Blanc, Mohua “Marlborough” (New Zealand)</b>	11   39
For those looking for a vivacious, crisp, snappy New Zealander.	
<b>(Sauvignon Blanc), Touraine, Jacky Preys “Silex” (France)</b>	49
A very striking, mesmerizing, savory, UN-heavy, mineral driven, “quietly complex” French Sauvignon Blanc	
<b>(Chardonnay) Rully 1er Cru, Pascal Clément “Rabourcé” (France)</b>	65
A VERY elegant, refined, mineral driven French Chardonnay.	
<b>Chardonnay, Diatom “Santa Barbara”. (California)</b>	14   46
Masterfully crafted—combining high quality, power, presence, extravagance done with nerve, high energy & grit—an UN-oaky, “game changing” Chardonnay by 2020 “Winemaker of the Year”.	

WHITE WINE CLASSICS

<b>Chardonnay, Brewer Clifton “Santa Rita Hills” (California)</b>	16   63
An absolutely brilliant, prolific, profoundly minerally Chardonnay from a bonafide superstar winemaker.	
<b>Chardonnay, Chateau Montelena. (California)</b>	95
A California classic!	

RED WINES IDEAL FOR OUR KIND OF FOODS

*Some of our favorites for the dining table. These wines will be all about deliciousness, UN-heaviness, food friendliness & gulpability.*

<b>(Grenache-Carignan blend), Corbières, Domaine Fontsaïnte (France)</b>	11   39
One of the most delicious, interesting, charming & refreshingly lighter French red “country” wines— all about enjoyability especially with foods.	
<b>(Mencia blend), Bierzo, José Palacios “Petalos” (Spain)</b>	48
A wonderfully savory, earthy, UN-heavy, noteworthy, Old Vine Spanish red star.	
<b>Pinot Noir, CF Wines “Santa Maria Valley” (California)</b>	58
We grew up with Pinot Noir that was alluring, seductive, nuanced, fragile, lighter in color & wonderfully perfumed. This is that style! Produced from old, heritage vines grown in sandy soils—feminine, lovely yet so savory & food friendly.	

RED WINE CLASSICS

<b>Zinfandel, Edmeades “Mendocino” (California)</b>	11   39
A classic, tasty, earnest, unpretentious “mountain grown” Zin—from a remote, rugged, wild countryside.	
<b>Cabernet Sauvignon, Carrascal (Argentina)</b>	11   39
A fabulous, new discovery from the mountains of Argentina—elegant, graceful & so tasty & interesting.	
<b>Cabernet Sauvignon, CF Wines “Santa Barbara” (California)</b>	47
A VERY elegant, graceful , lighter handed, classy Cabernet crafted by a world class Pinot Noir yoda.	
<b>Cabernet Sauvignon, Obsidian Ridge “Estate” (California)</b>	16   63
A very classy, statuesque, graceful Cabernet thoroughbred from high in the Mayacamas hills, north of Napa Valley.	
<b>(Cabernet Sauvignon blend) Leviathan (California)</b>	85
What a fabulous discovery! — a stellar yet earnest, unpretentious Cabernet stallion from Andy Erickson-- the former winemaker of Screaming Eagle.	
<b>Cabernet Sauvignon, Band of Vintners “Napa Valley” (California)</b>	100
“Pound for pound.....this is a SENSATIONAL 92 point offering....from the Napa Valley.....given the price.”	
<b>Pinot Noir, The Paring “Santa Barbara” (California)</b>	14   49
A lovely, enchanting, unpretentious, wonderfully food friendly Pinot Noir from a masterful New Age winemaker.	
<b>Pinot Noir, Failla “Sonoma Coast” (California)</b>	65
A very classy, suave, compelling, upbeat & sumptuous, wonderfully contemporary style of Pinot Noir.	
<b>Pinot Noir, Scherrer “Sonoma County” (California)</b>	78
Absolutely stunning, masterful Pinot Noir—undoubtedly one of California’s finest--elegant, suave AND delicious.	

RESERVE WINES

WHITE

<b>2020 Domaine Chavy-Chouet Puligny-Montrachet (France)</b>	182
92 points. “A timeless style of top notch French Chardonnay from a micro old vine parcel & a family.”	

RED

<b>2018 Hirsch Pinot Noir Reserve “Sonoma Coast” (California)</b>	175
96 points. “A complete & powerful expression of the iconic Hirsch Vineyard—from its finest & oldest blocks.”	
<b>2020 Kosta Browne Pinot Noir “Russian River Valley” (California)</b>	235
93 points. “An explosion of deeply rich red fruit—savory & seamless with wonderful texture & length.”	
<b>2015 Dunn Cabernet Sauvignon “Howell Mountain” (California)</b>	295
96 points. “A sensational California classic—deep, lavish & resoundingly structured.”	
<b>2018 Verité “La Muse” (California)</b>	550
100 points. “A perfect wine—so complex, sophisticated, wonderfully layered , suave & graceful.”	
<b>2017 Château Giscours (France)</b>	185
96 points. “Classic Bordeaux for those looking for something from the Old World.”	
<b>2018 Heitz Cabernet Sauvignon “Napa Valley” (California)</b>	139
93 points. “An organically farmed, iconic 100% Cabernet Sauvignon Napa Valley classic!”	



## COCKTAILS

<b>Rickey Ménage</b>	14
Vodka, Rum, Lime, Fresh Mango, Peychaud's Bitters, Crushed Ice	
<b>Chief Lapu Lapu</b>	15
Rum Blend, Lemon, Orange Juice, Passion Fruit, Crushed Ice	
<b>Hotel Nacional</b>	14
Light Rum, Lime, Pineapple, Apricot Brandy	
<b>Paloma Bang</b>	13
Blanco Tequila, Grapefruit Three Ways, Lime, Seltzer	
<b>Poblano Escobar</b>	12
Mezcal, Lemon, Agave, Pineapple, Poblano Peppers, Cumin	
<b>Single Barrel Old Fashioned</b>	13
Bourbon, Demerara, Orange Peel	
<b>Chi Chi, Do You Love Me</b>	15
Coconut Rum, Lemon, Pineapple, Peach, Ube Coconut Cream	
<b>Pau Hana Rita</b>	15
Blanco Tequila or Mezcal, Lime, Hibiscus, Cinnamon, Orange Curaçao	
<b>Big Kiwi Energy</b>	14
Blanco Tequila, Lime, Kiwi, Almond	

## BEERS

### BOTTLES | 6

*Heineken*

*Miller High Life*

*Estrella Jalisco*

*Pacifico*

### BUCKET O' BOTTLES | 30

*6-cold ones on ice at the table*

*Ask your server about our rotating craft beer selection*

## UPCOMING EVENTS



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## BEER LIST



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