



Golden Hour

Ulu Fries

Tamarind Ketchup

Escargot

Café de Paris Butter

Artichoke

Steamed, Aged Balsamic Dip

Fish Tacos

Fish Fry, Chimichurri, Pickled Onion

Beef Sliders

Beef & Pork Patty, Brioche Bun

"TFC" Tandoori Fried Chicken

Yogurt, Green Mango Chutney

Kofta "Meat Balls"

Tomato-Cinnamon Sauce, Feta, Flat Bread

FLAT BREADS

Rosemary, House made Butter

Smoked Ahi, Romesco Sauce

Sun Dried Tomato Pesto, Goat Cheese

Anchovy, Onion Confit, Kalamata Olives





COCKTAILS

Rosemary Spritz

*Gin, Rosemary Syrup, Soda,
Rosemary Sprig, Lime*

Hibiscus Sunset

*Vodka, Hibiscus Blend Syrup, Soda,
Grapefruit*

Gold Coast S.S.S.

*Mezcal, Mexican Reduction,
Lime, Edible Flower*

WINES

Prosecco, Avissi,

Veneto, Italy

Sauvignon Blanc, Estancia,

Monterey County, California

Chardonnay, Drumheller,

Columbia Valley, Washington

Pinot Noir, Robert Mondavi Private Selection,

Carneros, California

Cabernet Sauvignon, Drumheller,

Columbia Valley, Washington

BEERS

Stella Artois

5.2% IBU tbd

Vaartkom, Belgium

Kona Wailua Wheat

5.4% IBU 15

Hawaii, USA

