

café**MED**

SALADS

CHARGRILLED SHRIMP CAESAR SALAD • 1,750

garlic croutons, bacon, shaved grana padano



TABBOULEH • 1,600

locally harvested vegetables, quinoa, spiced greek yogurt spread



SALAD BOOSTERS

- + falafel 350  
- + chargrilled chicken breast 350 
- + chargrilled shrimp 600  

SMALL PLATES

CRISPY CALAMARI • 1,300

green olives, oregano, citrus



CRAB CAKES • 1,450

caper rémoulade, baby leaf lettuce



SEARED HOKKAIDO SCALLOP TRIO • 1,600

gazpacho, roasted corn



EDAMAME HUMMUS • 1,150

spearmint, lemon zest, extra virgin olive oil, freshly baked flatbread



Ingredient Guide:  dairy  nuts  egg  soy  gluten-free  vegetarian  fish or shellfish

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items)

SANDWICHES & BURGERS

choice of mixed greens with balsamic honey dressing or side of choice (onions rings + 100)

CORNED BEEF PANINI • 1,950

roasted piquillo peppers, mushrooms, taleggio cheese



HALOUMI CHEESE AND VEGETABLE PANINI • 1,700

semi-dried tomatoes, basil pesto



FALAFEL WRAPS • 1,450

lettuce, piquillo peppers, avocado, tomatoes, cucumber, garlic-yogurt dipping sauce



WAGYU BURGER • 1,250

f1 wagyu patty, b&b pickles, burger sauce, tomatoes, onion, lettuce, choice of side



+ onion rings 100

+ colby jack or provolone 150

+ jones dairy farm bacon 150

+ avocado 150

+ make it a double 1,900

SLOW SMOKED BRISKET BURGER • 1,850

f1 wagyu patty, b&b pickles, burger sauce, tomatoes, onion, lettuce, choice of side



+ onion rings 100

+ colby jack or provolone 150

+ jones dairy farm bacon 150

+ avocado 150

PASTA

*choice of spaghetti, whole wheat penne, rigatoni , gnocchi
or gluten-free pasta*

TRADITIONAL BOLOGNESE • 1,650

butter, grana padano



SMOKED FENNEL PORK SAUSAGE ARRABBIATA • 1,650

spicy garlic marinara sauce

SPICY TARAOKO • 1,600

sumac, eggplant, zucchini



CARBONARA • 1,500

smoked bacon, egg, pecorino romano, grana padano, black pepper



MARINARA • 1,300

savory garlic tomato sauce, basil



PIZZA

FOUR CHEESE & FIG • 1,650

maple-smoked bacon, mozzarella, grana padano, camembert, blue cheese



DIAVOLA • 1,650

tomatoes, spicy salami, sausage, hot pepper flakes, pickled jalapeños, mozzarella, grana padano, chili oil



CAPRICCIOSA • 1,750

ham, artichokes, mozzarella, mushrooms, egg



SPANISH IBÉRICO • 1,650

chorizo, mozzarella, basil, grana padano, san marzano marinara sauce



MARINARA • 1,080

garlic, oregano, basil, san marzano marinara sauce



CLASSIC MARGHERITA • 1,450

mozzarella, basil, grana padano, san marzano marinara sauce



SIGNATURES & SPECIALS

served with creamy mashed potatoes, sautéed mushrooms and asparagus  

PAN-ROASTED SALMON • 2,300

caper rémoulade



100Z (280G) CHARGRILLED STRIP STEAK • 4,400

r7 steak sauce



SPICE-RUBBED DOUBLE CUT LAMB CHOP • 2,500

r7 steak sauce



5OZ (140G) CHARGRILLED NEW ZEALAND BEEF TENDERLOIN • 4,900

r7 steak sauce



ROASTED HALF CHICKEN “CACCIATORE” • 2,200

lemon



SIDES

FRENCH FRIES • 290



STEAMED BROCCOLI • 460



CAJUN FRIES • 360



BUTTER-SAUTÉED BROCCOLI • 520



ONION RINGS • 550



**STEAMED WHITE OR BROWN
RICE • 280**



CREAMY MASHED POTATOES

• 330



DESSERT

BAKLAVA SOFT SERVE SUNDAE • 900

turkish dried fruit compote, candied pistachios, flaky filo cigar



ORANGE-AMARENA CHERRY SOFT SERVE SUNDAE • 900

rosemary-infused orange compote, black italian cherries,
shaved white chocolate, biscotti



SEASONAL COCKTAILS

WAIKIKI BREEZE • 1,200

rum, pineapple juice, lime juice

KILAUEA LAVA • 950

rum, malibu, frozen strawberries,
banana, pineapple

LUAU DANCE • 1,200

scotch whisky, campari,
orange juice, lemon juice

BLUE HAWAIIAN • 1,200

rum, vodka, lemon juice, blue curaçao,
pineapple juice, coconut purée

PIÑA COLADA • 950

rum, pineapple juice, coconut purée

VIRGIN PIÑA COLADA • 710

pineapple juice, coconut purée

CRAFT IN A CAN • 950

all-natural, boldly flavored canned cocktails

CLASSIC MULE

vodka, ginger beer

GIN AND GRAPEFRUIT

gin, grapefruit juice

LEMON-RASPBERRY MOJITO

rum, mint, natural juices, agave nectar

CLASSIC MARGARITA

blue agave spirits, orange peel, natural juices, agave nectar

MANGO MARGARITA

blue agave spirits, orange peel, lime juice, mango purée,
agave nectar

DRINK BAR

unlimited refills

AGES 7 & ABOVE • 620

AGES 3–6 • 350

soda · apple juice · orange juice · chocolate milk (hot · iced) · whole and low-fat milk
· streamer coffee · steven smith teamaker (hot · iced)

BEER

SUNTORY THE PREMIUM MALT'S (DRAFT) • 500 (S) | 800 (pint)

HEINEKEN (DRAFT) • 500 (S) | 800 (pint)

TRADERS' SESSION IPA (BOTTLE) • 1,080

abv: 5.5% | ibu: 45

ASAHI SUPER DRY (BOTTLE) • 800

abv: 5% | ibu: 16

SUNTORY ALL-FREE (BOTTLE) • 570

alcohol-free

BIÈRE DES AMIS 0.0 (BOTTLE) • 1,000

alcohol-free

WINE

BUBBLES

NV CHANDON • 1,020 | 5,390

Australia

NV MOËT & CHANDON BRUT IMPÉRIAL • 1,820 | 10,330

Champagne, France

NV VANZINI PINOT NERO SPUMANTE MAGNUM • 14,300

Italy

WHITE

2021 LES 5 VALLÉES BLANC • 500 | 2,500

Pays d'Oc, France

2022 SHANNON RIDGE SAUVIGNON BLANC • 1,200 | 5,500

Lake County, California

2022 CHARLES SMITH EVE CHARDONNAY • 1,200 | 5,500

Washington

RED

2020 LES 5 VALLÉES ROUGE • 500 | 2,500

Pays d'Oc, France

2011 SHANNON RIDGE CABERNET SAUVIGNON • 1,200 | 5,500

Lake County, California

2023 SOKOL BLOSSER EVOLUTION PINOT NOIR • 1,500 | 7,700

Willamette Valley, Oregon

SMOOTHIES

HANDCRAFTED BANANA COCONUT • 750

banana, shaved coconut, yogurt, maple syrup, valrhona chocolate, coconut water

373 kcal

HANDCRAFTED BERRY CITRUS OAT • 750

strawberry, blackberry, raspberry, orange juice, oats, honey

277 kcal

MANGO TANGO • 280 | 550

128 kcal | 256 kcal

MIXED BERRY • 280 | 550

116 kcal | 231 kcal

ADD ANY HEALTH BOOSTER +150

flaxseed oil, chia seeds, ginger, collagen gelatin, whey protein powder

WATER

SAN PELLEGRINO • 710 (500ml) | 1,290 (1l)

sparkling

ACQUA PANNA • 710 (500ml) | 1,290 (1l)

still

COFFEE & TEA

STREAMER COFFEE COMPANY

TAC original premium drip · espresso · americano · decaf 550
complimentary refills

macchiato · cappuccino · café latte 580
substitute milk: soy · oat · almond

STEVEN SMITH TEAMAKER HOT TEA · 350

green tea: spring greens · fez · jasmine silver tip · rose city genmaicha
black tea: kandy · british brunch · lord bergamot · masala chai
herbal infusions: meadow* · peppermint leaves* · big hibiscus*

STEVEN SMITH TEAMAKER BOTTOMLESS ICED TEA · 350

exceptional iced tea · red nectar*

**caffeine-free*

SOFT DRINKS

HOMEMADE GINGER ALE · 690

CRANBERRY AND LEMONGRASS LEMONADE · 690

HOMEMADE VANILLA COKE · 570

FRESH-SQUEEZED ORANGE JUICE · 510 | 1020

HOMEMADE LEMON SQUASH · 570

BOTTOMLESS ARNOLD PALMER · 460

BOTTOMLESS HIBISCUS LEMONADE · 460

BOTTOMLESS SODA · 460

CANNED SODA · 410

JUICE · 290 | 570

apple · cranberry · orange · grapefruit · tomato

MILK & DAIRY-FREE · 220 | 430

whole · low-fat · nonfat · soy · almond

CHOCOLATE MILK · 240 | 460

hot · chilled