



COPPER BAR

SMALL PLATES

CHEF'S SOUP	10
<i>often changing chef's choice</i>	
COPPER FRIES (gf)	8
<i>truffle sea salt, parmesan</i>	
COPPER BUFFALO WINGS	16
<i>house buffalo sauce, bleu cheese or ranch</i>	
CALAMARI	16
<i>cabbage slaw, sriracha aioli</i>	
EDAMAME (gv)	8
<i>sweet and sour sauce</i>	
KFC (v)	18
<i>korean fried cauliflower, crispy garlic</i>	
THICK CUT BACON (gf)	13
<i>szechuan peppercorn dust</i>	
GREEN BEANS (v)	7
<i>szechuan sauce, almonds</i>	
MASHED POTATOES (gv)	4
BROCCOLINI (gv)	7
<i>sautéed, crispy garlic</i>	
CAPRESE SALAD (v)	14
<i>rustic croutons, basil, balsamic reduction, EVOO</i>	
ROASTED BEET SALAD (gv)	14
<i>roasted beets, arugula, radish, local goat cheese, white balsamic vinaigrette</i>	
HEARTS OF PALM SALAD (gv)	14
<i>mix green lettuce, goat cheese, grapefruit macadamia nuts, caper citrusette</i>	
CAESAR SALAD	14
<i>baby romaine, parmesan, croutons, anchovy</i>	
SALAD ADDITIONS:	
CHICKEN 7, SHRIMP 10, FISH*12	

SASHIMI & SUSHI

WILD AHI SASHIMI* (gf)	20
ORGANIC KING SALMON SASHIMI* (gf)	17
SASHIMI SAMPLER* (gf)	32
<i>ahi, salmon, kanpachi</i>	
CALIFORNIA ROLL* (gf)	19
<i>avocado, cucumber, crab</i>	
VOLCANO ROLL*	25
<i>shrimp tempura, unagi, topped with spicy ahi, jalepeno, bubu arare, black tobiko, spicy aioli, unagi sauce</i>	
SPICY TUNA MAKI* (gf)	22
<i>spicy tuna, tamagoyaki, asparagus, wasabi tobiko, spicy aioli</i>	
RAINBOW VEGGIE ROLL (gv)	19
<i>cucumber, carrots, avocado pickled daikon</i>	
PLUMERIA ROLL* (gf)	28
<i>spicy tuna, avocado, pickled daikon, topped with salmon, kanpachi, ahi, garlic aioli</i>	
RED DRAGON ROLL*	24
<i>crab mix, tamagoyaki, avocado, topped with torched ahi, yuzu tobiko, garlic aioli, unagi sauce</i>	

BRICK OVEN FLATBREADS

MARGHERITA ^v 22
fresh mozzarella, kamuela tomato, basil

HAMAKUA MUSHROOM ^v 22
truffle sea salt, three cheese blend, white sauce

COCHON 23
wild boar sausage, prosciutto three cheese blend, bacon

BUILD YOUR OWN

STARTING 17
 ADDITIONAL TOPPINGS 2

SAUCE: *béchamel (white), marinara, pesto*

VEGETABLES & PROTEIN:
bell pepper, onion, tomato, mushroom, pineapple pepperoni, bacon, prosciutto, chicken, sausage

LARGE PLATES

DAILY FISH* MP
6 oz. chefs daily fresh fish feature

GRILLED 12 OZ. RIBEYE* ^{gf} 47
yukon gold mashed potatoes, baby carrots and broccolini, truffle demi glace

PARKER RANCH GRASS FED BURGER 24
brioche bun, wasabi aioli, shiitake, horseradish cheddar, fries^{gf}
 ADD: BACON 2, AVOCADO 4

SEARED DIVER SCALLOPS* ^{gf} 42
bacon risotto, green beans, shitake mushroom paprika oil

VEGETABLE LAKSA 25
rice noodle, cabbage, bean sprouts, green bean, coconut curry
 ADD: KONA SHRIMP 12

BABY BACK RIBS 35
adobo dry rub pork ribs, mauna kea honey-bbq sauce, sauteed braising greens, crispy fingerlings potato

- ^v VEGETARIAN
- ^{gf} GLUTEN FREE
- ^{gv} GLUTEN FREE & VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 18% will be added for all parties of 6 or more.