220 GRILLE
A SUSTAINABLE FOOD BISTRO

SMALL PLATES

☑ Cannellini Bean Hummus with Warm Whole Wheat Pita V $4

“Two Lady Farmers” Smoked Mojo Pork Tacos with Hand Made Corn Tortilla, Pico de Gallo, Chipotle BBQ Sour Cream, Cotija cheese and Avocado GF $5

SANDWICHES

☑ Kalo and Chick Pea Sandwich topped w/ Cannellini Bean Hummus Pickled Veggies, Avocado, Lettuce, Tomato and Kaiware Sprouts on Multi Grain Bread, served w/ Mediterranean Farro Salad V $7

* Kauai Grass Fed Beef Burger (6 oz.) w/ Bacon, Onion Rings, Provolone Cheese, Arugula, Onion Jam, Roasted Garlic Aioli, on Kaiser Bun, served w/ Roasted Yukon Potato, Tomato, & House Made Pickles $9

Lemongrass Chicken Banh Mi Sandwich w/ Pickled Veggies and Fried Shallots on French Roll with Pho Dipping Broth and Turmeric Roasted Cauliflower $8

BLT (House Cured Bacon, Locally Sourced Lettuce and Sugarland Tomato) with Provolone Cheese, Pesto and Mayo, on a Toasted Ciabatta Bun served w/ Roasted Yukon Potato & House Made Pickles $8

Pull Pork Sandwich on a Kaiser Potato Bun, smothered with House Made BBQ Sauce and Cole Slaw served w/ Roasted Yukon Potato & House Made Pickles $8

ENTREES

☑ Whole Wheat Pasta w/ Marinara Sauce, Shimeji Mushroom, Zucchini, Olives and Arugula topped w/ Parmesan Reggiano Cheese LV $9

☑ Superfood Salad: Burgundy Braised Beets with Turmeric Roasted Cauliflower, Arugula, Orange, Mediterranean Farro Salad, Avocado, Toasted Walnuts and Chèvre Goat Cheese LV $8

Grilled Chicken Breast with Superfood Salad (see above for salad description) $10

Penne Pasta w/ Creamy Big Island Goat Cheese, Bacon, Roasted Egg Plant, Walnuts and Arugula $9

Pork Katsu with Sesame Katsu Sauce, Hot Mustard, Shredded Cabbage, Tomato and Steamed Rice $9

Fish and Poi: Hanalei Poi Crusted Island Catch w/ Creole Spiced Butter Sauce, Steamed Jasmine Rice, Charred Brussel Sprout Slaw GF $11

* Grilled Kauai Grass Fed Sirloin Steak w/ Burgundy Wine Sauce, Onion Rings, Rosemary Garlic Oven Roasted Potato & Mediterranean Farro Salad $11

(Turn Page for More Selections)
ENTREES (continued)

Pan Fried Calamari Steak & Lemon Caper Cream Sauce served w/ Kahuku Sea Asparagus, Carrots, Mushroom & Edamame on Buttermilk Mashed Potato $10

Braised Yankee Pot Roast made w/ Island Grass Fed Beef on Buttermilk Mashed Potato, topped w/ Carrots, Mushroom, Edamame & Béarnaise Sauce $10

DESSERTS

☑ Fresh Local Fruit, Orange Segments & Berries w/ Local Honey Drizzle HV/GF $4

P.B.&J. Ice Cream w/ Oreo Cookie Crust and HI Apple Banana Foster Sauce LOV $5

Taro Pancake Roll w/ Fruits, Whipped Cream, Honey drizzle, Strawberry & Anglaise Sauce LOV $5

Apple Tarte Tatin and Crème Anglaise and Roasted Walnuts LOV $5

Okinawan Sweet Potato Cheese Cake LOV $4

Warm Chocolate Decadent Bread Pudding w/ Vanilla Ice Cream & Cream Anglaise LOV $5

BEVERAGES (Free Refills for Dine in Guests Only)

Freshly Brewed Shangri-La Passion Berry Iced Tea or Iced Organic Green Tea $2

Hot Shangri-La: Organic Green Tea, Earl Grey and Orange Spice Tea $2

“Mai’s” Hibiscus Arnold Palmer Iced Tea $3

Paper Straws Available Upon Request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

☑ Blue Zone Approved

Vegetarian: LOV Lacto-Ovo LV Lacto OV Ovo HV Honey V Vegan // GF Gluten-Free

- Many of our ingredients are locally grown, raised or produced.
- Taro Products donated by “HPC Foods, Ltd” (a.k.a. “Taro Brand”)
- Bread Products are baked by “Daily Bread”
- Lunch prepared and serviced by our Intermediate Cookery, Dining Room & Cost Control Students.

Open Tuesday to Thursday: 11:00 am to 12:30 pm /Phone #734-9598 for Take Out Orders/https://www.facebook.com/220grille

(Turn Page for More Selections)