Local Grindz

* House Made Kim Chee & Ham Fried Rice with Two Easy Over Eggs  $8

* Loco Moco made with Local Grass Fed Beef, Gravy and Two Easy Over Eggs $9

Shoyu Pork Bowl Belly with Sous Vide Egg on Steamed Rice  $9

Da BBQ

Smoked Texas Style Brisket with BBQ Sauce, Cole Slaw, Texas Pinto Beans, Potato Salad and a Sweet Roll  $12

“2 Lady Farmers” Carolina Style Pulled Pork Sliders on Sweet Roll with BBQ Sauce, Cole Slaw, Texas Pinto Beans and Hand Cut EVOO Garlic Herb Sweet Potato Fries  $8

Hawaiian Style Boneless BBQ Chicken Plate with, Steamed Rice, Potato Salad & Shredded Cabbage  $9

From the Garden (Blue Zone Approved)

Tortilla Soup: Fire Roasted Tomato, Roasted Ancho Chile, Fresh Avocado, Black Beans, Sweet Corn, Onions, Carrots, Celery, Cilantro, Lime, Manchego Cheese, & Tortilla Strips  $4 (LV) (No Cheese = V) (GF)

Da Kine Chopped Salad: Braised Beets, Feta Cheese, Grilled Shimeji Mushrooms, Roasted Bell Pepper, Croutons, Roasted Cauliflower, Olives, Tomato on Mari’s Garden’s Greens served with a White Balsamic Vinaigrette  $9 (LV) (No Cheese = V) (No Croutons = GF)

Soy Balsamic Portobello Mushroom Sandwich with Miso Sauce on Multigrain Bread w/ Wilted Asian Greens and Turmeric Roasted Cauliflower  $9 (V)

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

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

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 Over for More Selections)
220 Grille  American Regional & Sustainable Inspired cuisine

American Regional

Tex-Mex Salad with Mari’s Garden Greens, Lime vinaigrette, Chipotle Sour Cream Sauce, Fried Tortillas, Tomatoes, Avocado, Olives, Black Beans, Corn, Cotija Cheese and Cilantro $9 (LV/GF)


*Grilled Kunoa Sirloin Steak with California Red Wine Sauce, Arugula Greens and Mashed Potato, Topped with Fried Onions  $12

Sautéed Island Catch, Shoyu Butter Sauce, Scallion Oil, Rice & Wilted Asian Greens  $11

Pan-Fried Calamari Steak w/ Lemon Caper Dill Cream Sauce, Kahuku Sea Asparagus, Carrots, Mushrooms, Edamame & Mashed Potato  $10

Fettuccine with Alfredo Sauce, Ham, Broccoli and Garlic  $9

Something Sweet

☑ Fresh Local Fruit, Orange Segments & Berries w/ Local Honey Drizzle  $3 (HV) (GF)

Panna Cotta of the Day $3

Alae Salted Dulce de Leche Ice Cream w/ Candied Pecans  $4 (LOV) (GF)

Yuki’s Matcha White Chocolate Cheesecake $4

Chocolate Brownie Bites & Café Latte Crème, drizzled with Warm Ganache  $4 (LOV)

Drinks (Water & Paper Straws Available Upon Request)

“Shangri La” Passion Berry Iced Tea  $3

“Shangri La” Hot Tea: Organic Green Tea & Earl Grey Tea  $3

Kona Blend Hot Coffee  $3

Kaffir Mint Citrus Quencher  $4 (Sorry No Refills)

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