220 Grille Menu  *American Regional & Sustainable inspired cuisine*
Spring 2020 Module 1 | Open Tuesday – Thursday, 11:00 am – 12:30 pm, Take Out 734-9220

**Local Grindz**

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

**Shoyu Pork Bowl** on Steamed Rice with Sesame Bok Choy  **$9**

**Chicken Stir Fry Bowl** with Bok Choy, Cauliflower, Broccoli, Bell Peppers and Tomato with a Lite Kiawe Smoked Ginger Shoyu on Steamed Rice **$9**

**Fried Saimin** with Shrimp, Fish cake, Roast Pork, Cabbage, Carrots & Green onions **$9**

**Da BBQ & Grill**

**Smoked Texas Style Brisket** with BBQ Sauce, King’s Hawaiian Sweet Roll, Potato Salad, and Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa **$12**

*Pulehu Hawaiian Grass Fed Sirloin Beef Steak* with Red Wine Sauce, Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa and Steamed Rice, Topped with Fried Onions **$12**

**Hawaiian Style Boneless BBQ Chicken Plate** with, Steamed Rice, King’s Hawaiian Sweet Roll, Potato Salad & Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa **$9**

**From the Garden (Blue Zone Approved)**

**Veggie Stir Fry Bowl** with Lite Kiawe Smoked Ginger Shoyu, Bok Choy, Cauliflower, Broccoli, Bell Peppers and Tomato on Steamed Brown Rice **$8** (V)

**Veggie Sandwich** w/ Grilled Eggplant, Mushrooms, Miso Sauce, Wilted Asian Greens, Lettuce, Tomato, & Sprouts on Multigrain “Daily Bread” w/ Roasted Turmeric Cauliflower **$8** (V)

**Mari’s Garden Greens, Tri Color Bean, Corn, Avocado, Jicama, Tomato & Cilantro Salad Bowl** with Honey Lime and Jalapeno Vinaigrette, served with Warm Hand Pressed Corn Tortilla and Shaved Manchego Cheese  **$8** (HV) (GF)
American Regional

**Chinatown Chicken Salad** with Almonds, Crispy Won Ton Strips, Cilantro, Carrots, Celery and Iceberg Lettuce $8


**Sautéed Island Catch**, Lime Butter Sauce, Rice & Tri-Color Bean, Corn, Jicama, Tomato & Cilantro Salsa $11

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

Something Sweet

**Fresh Fruit with Hawaiian Honey Drizzle** $3 (HV)

**Panna Cotta of the Day** $3

**Yuki’s Matcha White Chocolate Cheesecake** $4

**Lisa’s Super Moist Carrot Cake with Cream Cheese Frosting** $4 (GF) (LOV)

**Tiramisu Pyramid** $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

*Consuming raw or undercooked meats, poultry, seafood, 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

Many of our ingredients are locally grown, raised or produced.

Lunch prepared and service provided by our Intermediate Cookery, Dining Room, and Cost Control students.