

# Ray's Late Night Menu

## PUPUS

### *Sashimi Sampler* v GF

Ahi, Kampachi, Hamachi, Grilled Yuzu, Asian Slaw  
17

Suggested Pairing: Fernando Pighin Pinot Grigio

### *Crab Cakes*

Mango-lychee Relish, Meyer Lemon Butter 18  
Suggested Pairing: J. Iohr Chardonnay

### *Volcano Shrimp* v

Unagi Drizzle 16  
Suggested Pairing: St. Michelle Riesling

### *Ahi Poke Stack*

Crispy Won Ton Chips, Smashed Avocado, Wasabi  
18

Suggested Pairing: Brancott Sauvignon Blanc

### *Ray's Lobster Roll* v GF

Coldwater Lobster, Garden Fresh Cucumber,  
Tobiko 19

Suggested Pairing: Placido Pinot Grigio

### *Hawaiian Seafood Chowder* B

Suggested Pairing: Sonoma Cutrer Chardonnay

### *Grilled Vegetable Kabobs* v

GF

Grilled Veggies, Balsamic Drizzle, Infused Basil  
Oil 10

Suggested Pairing: Sonoma Cutrer Chardonnay

## MAI KA MALA

### (From the Garden)

ADD: Fish or Chicken 6, Shrimp 8

### *Romaine Salad* GF

Baby Romaine, Parmesan, White Anchovies, Ulu Croutons, House Dressing 14  
Suggested Pairing: Beringer White Zinfandel

### *Ha Farms Salad* v GF

"Ha Farms" Keiki Mix Greens, Vine Ripen Tomatoes, Palm Hearts, Japanese  
Cucumbers, Aged Balsamic, EVOO 12  
Suggested Pairing: Hogwash Rose

### *Kona Beet Salad* v GF

Roasted Kona Beets, Local Spinach & Arugula, Shaved Sweet Onions, Orange  
Segments, Micro Fennel, Feta Cheese, Warm Bacon Vinaigrette 13  
Suggested Pairing: Hogwash Rose

### *Ho Farms Baby Tomato Caprese* v GF

Baby Ho Farms Variety Mix Tomatoes, Bocconcini Cheese, Basil Oil, Balsamic  
Reduction 14  
Suggested Pairing: Canyon Road Pinot Grigio

## FLAT BREADS

Chefs Weekly Special 20

Suggested Pairing: Sonoma Cutrer Chardonnay

Vine Ripen Tomatoes, Garlic Olive Oil, Garden Basil, Fresh Mozzarella Cheese 14

Suggested Pairing: Hogwash Rose

## BURGERS

### *Eland Burger*

Ni'ihau Eland, Brie Cheese, Sautéed Mushrooms, Crispy Onions, Brioche Bun,  
Fries 25

Suggested Pairing: Castaway IPA

### *Wagyu Beef Burger*

Grilled Wagyu Beef, Swiss Cheese, Battered Sweet Onion, Brioche Bun,  
Fries 20

Suggested Pairing: Kua Bay IPA

### *Chili Cheese and Fries*

House Chili, Cheese Curd, Shoe String Fries 9

Suggested Pairing: Blue Moon

### *1/4 lb Hotdog*

Quarter Pound Hebrew National Hotdog, Sauerkraut, Sweet Onions,  
Cheddar Cheese, Punaluu Hoagie Roll, Fries 16

Add Chili 4

Suggested Pairing: longboard lager

## VEGAN

v

Garlic Herb Vegetables, Crispy Tofu, Freekeh,  
Aged Basil Oil 14

Suggested Pairing: Sonoma Cutrer Chardonnay

v GF

Fried Tempeh, Wilted Chard, Snap Peas, Cous  
Cous 16

Suggested Pairing: Fernando Pighin Pinot Grigio

v GF

Grilled Eggplant Stack, Garden Vegetable  
Ratatouille, Roasted Kabocha Puree, Sweet  
Basil Oil 18

Suggested Pairing: Hogwash Rose

v - Vegan GF - Gluten Free

In support of our sustainability initiatives, water is available upon request.

Please inquire with us about vegan and gluten free options!

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 8 or more will have 18% gratuity added to their bill. Split checks will be limited to 2 per table.