



808-930-5556

<http://www.expresswaiters-onlineorders.com>

Jackie Reys

Specials

- 12 oz Ribeye \$46.00
Grilled Ribeye served with sour cream & green onions mashed fingerling potatoes, bacon wrapped green beans, blue cheese & leek bechamel sauce

Thursday Specials

Pupus

- New England Clam Chowder \$10.00
- 1/4 Loaf Warm Rosemary \$5.00
- Bread w/Garlic Butter
- Bowl of Edamame \$7.00
- Lemon Grass Caesar Salads \$10.00
An Island Spin on an Italian Classic
- Homemade Hummus \$8.00
Grilled Pita Bread
- Burrata \$13.00
Toasted rosemary garlic bread, kalamata olive tapenade, balsamic reduction & fried capers
- Kalua Pork Spring Rolls \$12.00
Sweet Chili Dipping Sauce
- Sizzling Kona Prawns (3) \$15.00
Garlic saffron & tomato, grilled pita
- Mac Nut Ahi Tartare (4) \$16.00
On Homemade wonton chips, creamy wasabi drizzle
- Crispy Pork Ribs (3) \$14.00
Spicy Asian BBQ sauce
- Ahi Poke Tower \$22.00
Fresh Tuna, Avocado, Tomato, Crispy Wonton Noodles, Tropical Drizzles

Chefs Specialties

- Pork Chop Grilled 12oz Bone-In \$30.00
Maple glazed brussel sprouts, mushroom sherry sauce, garlic mashed potatoes.
- Chicken & Shrimp Angel Hair Pasta \$27.00
Tomatoes, Basil, Garlic, Olive Oil, parmesan. cheese, Grilled Veg
- Guava BBQ Glazed Baby Back Ribs \$32.00
French Fries, Island Slaw with Pineapple Relish
- Spinach & Cheese Ravioli with Seared Kona Prawns \$28.00
Saffron beurre blanc, grilled garlic bread.
- Seafood Trio \$38.00
Grilled Fresh Catch, Crab Cake, Shrimp Kabob, Molokai Sweet Potatoes, Thai Coconut Sauce
- Panko Crusted Fresh Catch \$36.00
Jasmine rice, sautéed vegetables, citrus ginger beurre blanc.
- Grilled Organic Chicken and Mushroom Risotto \$28.00
Portabella and Button Mushrooms, Grilled Vegetables, Grated Parmesan Cheese.
- Macnut Crusted Ahi \$36.00
Furikaki Jasmine rice, saut ed spinach, miso soy sauce & bonito flakes
- Seared Duck Breast \$30.00
Sliced thin, potato tart, saut ed baby carrots, lilikoi red wine demi
- Certified Angus Beef NY Strip \$39.00
Chimichurri brushed, shishito peppers, garlic mashed potatoes.

Desserts

- Flourless Chocolate Torte Cake \$11.00
Strawberry Sauce
- Lilikoi Cheese Cake \$12.00
- Chantilly Cake for 2 (No Ice Cream) \$11.00
Chocolate Chiffon Cake, Light Coconut, and Butter Frosting No Ice Cream

ALCOHOL

PURCHASE OF ALCOHOLIC BEVERAGES AND TOBACCO PRODUCTS. by completing a purchase through the Site, the User agrees to be at least 21 years old and present to accept the delivery of alcoholic beverages or tobacco products. If purchasing Users at the delivery address is not at least 21 years of age and/or cannot provide valid photo identification of his or her age, Express Waiters will not render services. All products will be cleared from the order and returned to their local vendor(s), and a \$20 re-stock fee and delivery fee will be charged to the Users credit card account. No refunds will be issued under this circumstance. Express Waiters reserves the right to refuse to deliver alcoholic beverages or tobacco products for any reason. This reservation includes, but is not limited to, refusing service to individuals who are visibly inebriated, and refusing service to specific buildings for access or safety reasons. THE PERSON ON THE CREDIT CARD IS THE BUYER OF ANY ALCOHOL AND TOBACCO PRODUCTS AND MUST BE AT LEAST 21 YEARS OLD, CREDIT CARD HOLDER MUST BE PRESENT, AND HAVE A VALID ID.

White Wine

By the Bottle

- Bele Casel "Asolo" Prosecco \$46.00
Italy- dancing bubbles
- Vietti Moscato d"Asti \$42.00
Italy- creamy sweetness balanced with spritz
- Alverdi Pinot Grigio \$36.00
Italy- crisp, clear & refreshing
- Henri Bourgeois Sauvignon Blanc \$40.00
France- lemon & mineral notes, lively & bright.
- Sileni Sauvignon Blanc \$38.00
New Zealand- lightly grassy notes across tropical fruit
- Sycamore Lane Chardonnay \$36.00
California- apple, peach & citrus flavors
- Stags Leap Chardonnay \$48.00
Napa California- notes of honeysuckle, creamy mouthfeel

Red Wine

By the Bottle

- Don Miguel Gascon Malbec \$38.00
Argentina- earthy, blueberry & rich

<i>chocolate</i>	
The Calling Pinot Noir	\$38.00
<i>Monterey California- vibrant red fruit, silky tannins</i>	
Proverb Cabernet Sauvignon	\$38.00
<i>California- rich fruit, delicate spice, dry finish.</i>	
Girard Cabernet Sauvignon	\$50.00
<i>Napa California- ripe raspberry, dusty earth & oak toast</i>	
Allegrini "Baby Amarone"	\$42.00
<i>Italy- beautiful red, ripe fruit, smooth tannins.</i>	