



808-930-5556

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

Temple Bar

Salads

Caesar Salad	\$18.00
<i>Baby romaine, parmesan, anchovies, capers sunflower seeds, garlic croutons tossed in house made caesar dressing</i>	
BLT Bomb	\$18.00
<i>Bacon, lettuce, tomato, scratch sourdough pumpkin seed, Japanese mayo, smoked gouda</i>	
Torched Tako salad	\$21.60
<i>Torched Tako, Arugula, crispy kalo, kalamata olives and parmesan. Tossed in lemon juice and garlic-rosemary olive oil</i>	
Backyard Pumpkin Salad	\$18.00
<i>A tribute to local Pumpkin: Roasted pumpkin, pumpkin seeds and blossoms all tossed in house made Jalape o Ranch with radish and cornbread croutons.</i>	

Flat Breads

Cheesy Flatbread	\$19.20
<i>Toasted flatbread topped with garlic-rosemary olive oil, smoked gouda, parmesan, mozzarella, tomato and sweet bas</i>	
Italian Flatbread	\$19.20
<i>Toasted flatbread topped with garlic rosemary olive oilprosciutto, smoked gouda, kalamata olives tomato and basil pesto</i>	
Smokey Flatbread	\$19.20
<i>Smokey bacon, pipikaula, caramelized onion, chipotle cream sauce, smoked gouda, Hawaiian chili marinated mozzarella and shiso chiffonade</i>	
Chevre Flatbread	\$21.60
<i>Sun-dried tomato pesto, local goat cheese black garlic and fern shoots</i>	

Pupus

Carpese Bites	\$14.40
<i>Temple Marinated Mozzarella, Locally Grown cherry tomato and sweet basil with balsamic reduction</i>	
Temple Ceviche	\$19.20
<i>Kaua'i Prawn Ceviche, cilantro, grape tomato, jalape o peppers, onion and lime</i>	
Ahi Carpaccio	\$26.40
<i>Fresh local caught Ahi tenderized and dressed with house made citrus ginger ponzu, Serrano chilies, and radish</i>	
Pork Belly Poke	\$21.60
<i>Extra slow cooked Pork Belly with tomato, onion and ogo</i>	
Garlic Shrimp	\$26.40
<i>Kauai Head on Prawns with pan fried garlic chips, shoyu and saut ed watercress.</i>	
Clams De Espana	\$28.80
<i>Manila Clams steamed in white wine, chorizo, garlic, tomato butter sauce. Served with scratch sourdough.</i>	
4 Kumamoto Oysters	\$28.80
<i>Four fresh shucked Kumamoto oysters with truffle ponzu sauce and micro shiso</i>	
Kumamoto Oysters* - Half Dozen	\$38.40
<i>Six fresh shucked Kumamoto oysters with truffle ponzu sauce and micro shiso</i>	
Ribeye Carpaccio	\$24.00
<i>Thin sliced Premium Ribeye, dressed with Shaved Parm, Arugula, Fresh cracked Pepper and Lemon Vinaigrette</i>	
Street Tacos Plate	\$18.00
<i>Tri-tip or carnitas served on white corn tortilla with cilantro, onions and homemade salsa</i>	
Seared Sashimi Grade Ahi Tacos	\$26.40
<i>served on white corn tortilla garnished with cilantro, slaw and spicy tobiko aioli</i>	
Seared Ribeye	\$43.20
<i>Hand cut 7oz Premium Ribeye with Charred Scallion, Chimichurri, and Smoked Maldon salt</i>	

Sides

Southern Collards	\$12.00
<i>Locally Grown Collard greens with Miso, Smoked Ham Hock & Corn bread Croutons</i>	
Seared Oyster Mushrooms	\$12.00
<i>Locally Grown Oyster Mushrooms with scratch made Marsala Cream Sauce</i>	
Egg Fried Rice	\$12.00
<i>Garlic, Ginger, scallion Fried Rice, freid egg, Shoyu, and Garnished with housemade mustard Green Kimchi, takuan pickles</i>	
Roasted Pumpkin	\$12.00
<i>Locally Grown Roasted Pumkin with Rebels Roost Cinnamon isfused Raw Honey</i>	
Pan Fried Kalo and Cassava	\$12.00
<i>Locally Grown Kalo and Cassava pan fried until crispy and served with Chimichuri</i>	
Scratch Made Sourdough	\$12.00
<i>Locally Made sourdough Bread with Butter & smoked Maldon Salt</i>	
Chimichuru sauce	\$1.20