

Pupus

UNAGI & BUTTERFISH ARANCINI

Nori Tsukudani, Kabayaki Mustard
13

FRIED CHICKEN

Kimchee Vinaigrette, Little Gem Lettuce, Ssam Fixin's
16

S.P.A.M. MUSUBI

Mochi-Crusted Smoked Pork Arabiki Meatloaf
15

MAITAKE MUSHROOM TEMPURA

Yuzu Mousseline, Scallion
12

PORK & CRAB LUMPIA

Napa Cabbage, Ginger, Chili Vinegar
16

SALT & PEPPER BIG FIN SQUID

Fermented Black Bean, Calamansi Aioli
16

Raw Bar

*AHI POKE NACHOS

Avocado Salsa, Bubu Arare, Wonton Chips
19

*KONA KAMPACHI CEVICHE

Pickled Tomato, Aji Amarillo, Corn Tortilla Chips
18

VEGETABLE POKE

Baby Tomatoes, Long Beans, Shishito Peppers
11

*PACIFIC OYSTERS

Thai Mignonette, Cucumber Namasu
18

Salads

PINEAPPLE & PROSCIUTTO

Kohlrabi, Togarashi, Balsamic
14

GRAINS & SPROUTS

Papaya, Spicy & Sour Plum Vinaigrette
11

Heart of Palm Sunomono

Cucumber, King Crab, Macadamia Nut
16

Sea

MAINE LOBSTER & HOKKAIDO SCALLOP

Red Abalone, Yuba, Yuzu-Caper Brown Butter
42

GRILLED OCTOPUS

Togarashi-Spiced Potatoes, Scallion, Miso Aioli
21

NORTH SHORE-STYLE KAUAI SHRIMP

Garlic Butter Sauce, Edamame, Carrots, Short-Grain Rice
31

MOCHI-CRUSTED OPAH

Chili-Lime Dressed Slaw, Spiced Peanuts
33

MISO HONEY-GLAZED BUTTERFISH

Assorted Banchan, Bok Choy Namul
37

GINGER & SCALLION BROILED KONA KAMPACHI

Roasted Eryngii Mushrooms, Coconut Rice
Kaffir Lime Vinaigrette
MP

Land

HULI-HULI CHICKEN

Rice Cakes, Chinese Broccoli, Chili Sauce
32

KALBI SHORT RIB

Kimchee Potato Salad, Coconut Rice, Pickled Kohlrabi
35

LOCO MOCO'

Beet & Bean Patty, Sunny Side Farm Egg
Shiitake Gravy
22

PEPPER-CRUSTED RIB EYE

Cipolini Onions, Shiitake Mushrooms
Salt-Roasted Marble Potatoes
48

Porchetta Lau Lau

Kalua Pig, Lomi Tomato
35

Taste of the Islands

An Ohana Style menu featuring the favorites of Trailblazer Tavern
57 per person - 13 wine pairing

Sides

BLISTERED LONG BEANS

Szechuan Peanuts, Chili-Garlic
9

KIMCHEE FRIED RICE

Kimchee, Pork Belly, Ko Chu Jang
10

BROILED EGGPLANT

Spicy Miso, Mandarin
10

SAUTÉED PEA GREENS

House-made XO, Crispy Shallot
10

YAKI-ONIGIRI

Koshihikari Rice, Black Truffle Butter
9

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

↓ Vegetarian

4% surcharge will be added for all food & beverage for San Francisco employer mandate

Please be sure to kindly inform your server/bartender of any allergies or dietary restrictions.

Cocktails



THE GOLDEN SUNRISE 14

Tito's Vodka, Heirloom Pineapple Amaro
BarMatt Equatorial Ceylon Liqueur, St Germain
Lemon, Pineapple

ALOHA SPIRIT 14

Plantation Pineapple Rum, Del Maguey Vida Mezcal
Passion Fruit, Honey, Thai Chili, Pineapple & Lemon

DIRTY PAPA 14

Peanut Washed Bourbon, Tempus Fugit Creme de
Cacao
Zacapa 23, Sasparilla, Brown Rice Syrup *Contains Peanut

KANALOA'S MAGIC POTION 14

H by Hine Cognac, Sailor Jerry Spiced Rum
Cherry, Red Bean Paste

PELE'S BEACH PARTY 14

Rittenhouse Rye, Del Maguey Vida, Giffard Pineapple
Lime, Cinnamon, Tiki #2

KANE'S SUPERB HERB 15

Avua Prata Cachaca, Singani 63, Xtabentum
Yuzu, Lemon, Kaffir Lime
Lemongrass

BLESSING OF THE SNOW GODDESS 15

Square One Bergamot Vodka, Koloa Coconut Rum
Trakal, Coconut Cream, Lime *Contains Dairy

LOVE OF NAUPAKA 15

The Botanist Islay Gin, Frisco San Francisco Brandy
Lychee, White Peach
Creme de Violette

LEI'D BY LAKA 14

Four Pillars Bloody Shiraz Gin, Aperol, House Vermouth
Hibiscus, Lemon

LONO'S GONE LOCO 14

Espolon Blanco Tequila, Bols Genever
Yellow Chartreuse, Allspice



Sparkling

PAUL DE COSTE *BRUT TRADITION* 12

Provence, France NV
strawberry, rose buds, dried fruits

LANGLOIS-CHATEAU *CREMANT DE LOIRE* 14

Loire Valley, France NV
apples, meyer lemon, toast

PIERRE GERBAIS *GRAINS DE CELLES* 25

Champagne, France NV
lemon tart, cream, peach

White

SOMM BLANC Sauvignon Blanc 17

North Coast, California 2017
grapefruit, passion fruit, almond

CHAVY-CHOUET *LE PETITS POIRIERS* Aligote 14

Burgundy, France 2017
lemon, apple, stonefruit

RUDI PICHLER *FEDERSPIEL* Grüner Veltliner 15

Wachau, Austria 2017
lime, radish, white pepper

LE CASEMATTE *PELORO BIANCO* Grillo/Carricante 14

Sicily, Italy 2018
white peach, grapefruit, dry minerality

ADEGA PEDRALONGA Albariño 15

Galicia, Spain 2017
lychee, green apple, tropical fruit

SANDHI Chardonnay 17

Santa Barbara, California 2015
meyer lemon, white flowers, pinenuts

Rosé

LA BERNARDE 'LES HAUTS DU LUC' Cinsault 11

Provence, France 2018
cherry, tangerine, rose petals

JAX Y3 Pinot Noir 13

Russian River Valley, California 2017
strawberry, nectarine, viola

CHATEAU AUGUSTE Merlot Blend 12

Bordeaux, France 2017
raspberry, red currant, pink flowers

Red

CHAVY-CHOUET *LA TAUPE* Pinot Noir 19

Burgundy, France 2017
cherry, red flowers, dark earth

PENCE *PENCE RANCH* Pinot Noir 17

Sta. Rita Hills, California 2017
red plum, strawberry, anise

4 MONOS *VINOS DE MADRID* Garnacha 14

Sierra de Gredos, Spain 2016
blackberry, pepper, licorice

BADIA A COLTIBUONO *CHIANTI CLASSICO* Sangiovese 15

Tuscany, Italy 2016
dark cherry, dried herbs, balsamic

PIED A TERRE Cabernet Sauvignon 18

Sonoma, California 2015
black cherry, cassis, violet



Can / Bottle

ANCHOR STEAM 7

Ale 4.9% San Francisco, CA

MAUI BREWING PAU HANA 7

Pilsner 4.2% Maui, HI

DRAKE'S 7

IPA 7.4% San Francisco, CA

MAUI BREWING PINEAPPLE MANA 9

Wheat 5.5% Maui, HI

HAMM'S 6

Hipster-Lager 4.7% St. Paul, MN

ERDINGER 6

NA Erding, Germany

Beer

Draft

GOLDEN STATE CIDER MIGHTY DRY 9

Cider 6.3% Healdsburg, CA

MAUI BREWING SEASONAL RELEASE M.P.

Inquire with your server Maui, HI

HELL OR HIGH WATERMELON 8

Wheat Beer 4.9% San Francisco, CA

FORT POINT ANIMAL 8

IPA 7.4% San Francisco, CA

NORTH COAST SCRIMSHAW 8

Pilsner 4.7% Fort Bragg, CA

BLANCHE DU CHAMBLY 9

Belgian Style White 5% Chambly, CAN

KÖSTRITZER 8

Schwarzbier 4.8% Bad Kostritz, Thuringia, GER

CALICRAFT GUA VATREE 8

Kölsch 6.5% Walnut Creek, CA