

### Pupu

<b>Chef's Inspiration</b> seasonal explorations	15
<b>Smoked Fish Dip</b> guava smoked, marinated ikura, Diamond Bakery soda crackers	14
<b>Kanpachi Crudo (GF)</b> lightly cured, lomi cherry tomato relish, crispy Thai basil, Wai'anae citrus	20
<b>Duck Croquette (GF)</b> confit duck leg, sweet potato, sweet & sour sauce	16
<b>Bone Marrow</b> Honolulu Meat Co. beef bone, braised oxtail ragu, fermented chili crunch, Viet herbs, grilled sourdough	17

### Cocktails

10

#### Island Paloma

Mi Campo tequila, Q grapefruit soda, hibiscus, lime, agave

#### Lilikoi Mule

Pau vodka, local ginger beer, lilikoi, mint

#### Lillet Spritz

Lillet Blanc, sparkling water, grapefruit oil

#### Condensed Milk Mojito

condensed milk limeade, white rum, mint

### Wines

9

#### White

#### Rosé

#### Red

### Draft Beers

7

#### Aloha Blonde

#### Rooftop Pale Ale

*At 'Olili, our menu celebrates the many diverse people, cultures and flavors of our island home.*

We proudly support our local growers and producers: Bocconcino Hawaii, Crown Noodle, Diamond Bakery, Hawaii 'Ulu Cooperative, Ho Farms, Honolulu Meat Company, Kō Hana Distillers, Kukui Sausage Company, Makaha Mountain Farms, MA'O Organic Farms, Small Kine Farm, Sun Noodle, Waialua Fresh.

Consuming raw or undercooked foods may increase your risk of foodborne illness. Menu items are cooked in the same kitchen and drinks are prepared in a shared bar and therefore may come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, sesame, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

A gratuity of 18% will be charged to parties of 6 or more.

GF = Gluten Free

V = Vegetarian

V+ = Vegan



'ŌLILI  
WAIKIKI

Happy Hour