

- Hawaiian Rainbow Cake (V)** 15
lilikoï, guava, kalamansi cream, pineapple coulis,
coconut shavings
- Molten Mango Pie (V)** 15
lilikoï caramel, meringue crisp, lilikoï boba
- “Choco-nana” Ice Cream Puffs (V)** 15
cinnamon gelato, apple banana, chantilly frosting, chocolate sauce
- Okinawan Haupia “Mud” Bar (V)** 15
ube custard, macadamia nut crust, haupia sorbet,
shaved Okinawan potato
- Kīlauea Chocolate Lava Cake (V)** 15
guava raspberry sauce, rum fire

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 therefore may contain or come into contact with wheat, milk, eggs, peanuts, fish, shellfish, soy, 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

After Dinner Sippers

Ramos Pinot Tawny Port 10 year	15
Luxardo Limoncello	14
Averna Sicilian Amaro	9
Kupu Spirits Maui Amaro	10
St. George Nola Coffee Liqueur	10

Coffee + Tea

Americano	5.5
Latte	6.5
Cappuccino	6
Espresso	3.75
Haupia Mocha	7
Loose Leaf Tea	4
Affogato	8.5
Matchagato	8.5

Drinks are prepared in a shared bar and may come into contact with wheat, milk, eggs, peanuts, soy, and tree nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

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