



# F.O.R.C. MENU

FARMER\*OCEAN\*RANCHER\*COOK

65- 1214 LINDSEY ROAD. KAMUELA HI \* 96743\*

THURS- MONDAY 5PM- 9PM~ HAPPY HOUR 3PM- 5PM

WWW.FORCHAWAII.COM

CHEF/OWNER ALLEN HESS

GENERAL MANAGER WALTER ANIBAN

## STARTERS

- FRESH BAKED PORTUGUESE BREAD**  \$8  
Rubbed in garlic butter
-  **ALII MUSHROOM POKE** \$14  
Fresh roasted inamona, ogo, green onion, shoyu (soy sauce), house made Hawaiian chili salt
- GOAT TACOS**  \$14  
Korean braised goat, daikon apple salsa, mu shu pancake  
**WINE | CROSSBARN PINOT NOIR \$19-\$75**
-  **CHOPPED SALAD** \$9/\$15  
Iceberg lettuce, Keiki cucumber, Leilani tomatoes, house made bacon, aged goat cheese, creamy papaya seed dressing
-  **MALUHIA FARMS BUTTERLEAF** \$16  
Brown butter lilikoi dressing, candied macnuts, goat cheese, cucumber, radish

-  **CHEF'S DAILY POKE** \$16  
Chef Nona's creation  
**WINE | PIPER CHAMPAGNE \$19-\$69**  
**WINE | BARBERA D'ASTI \$11-\$42**
- PEPPERCORN CLAMS** \$18  
Roasted bell pepper, fresh tomato cooked in red wine garlic broth  
**WINE | CROSSBARN PINOT NOIR \$19-\$75**
- BIG ISLAND GOAT DAIRY CHEESE BOARD** \$24  
Four cheeses, served with preserve seasonal fruits, toast, pickled vegetable, and thin sliced homemade bacon
-  **PACIFIC OYSTERS W/BONE MARROW** \$32  
Oysters grilled in soy garlic butter, served with chili pepper water and grilled bone marrow, house grilled bread  
**WINE | VINHO VERDE \$11-\$42**

## SIDES

-  **HO'IO SALAD** \$8  
Fish sauce vinaigrette, ginger, sesame seeds
-  **GARLIC FRIED RICE**  \$9  
Browned garlic, fish sauce and cilantro
-  **CHARRED SWEET POTATO** \$9  
Finished with garlic butter and sea salt
-  **PANILO MASH** \$10  
Green onions, mozzarella, sour cream

-  **WAIPIO POI "FORC STYLE"** \$10  
Sourced locally from waipi'o valley, served with housemade bacon and lomi ahi
-  **PARMESAN ROMANESCO** \$11  
Roasted in garlic oil
-  **GRILLED BIG ISLAND CORN ON THE COB** \$11  
Topped with cheesy gremolata, garlic butter
-  **LOCAL SHIITAKE AND ALII SHROOMS** \$13  
Grilled and tossed in grilled green onion vinaigrette

## KEIKI MENU

12 AND UNDER

-  **FISH AND RICE** \$16
- STEAK AND RICE**  
Served with white rice and vegetable

-  **MAC N CHEESE - HOMEMADE GNOCCHI** \$16

 Gluten Free Available

 House Favorites



# F.O.R.C. MENU

FARMER\*OCEAN\*RANCHER\*COOK

SOUS CHEF NONA AMBROSIO

## SEAFOOD ENTREE

MANAGER JOLIE KIM

 **PEPPERCORN CLAMS** \$36  
Roasted bell pepper, fresh tomato cooked in red wine garlic broth  
**WINE | CROSSPARN PINOT NOIR \$19-\$75**

 **CHINESE STEAMED KAMPACHI** \$38  
Cilantro, ginger, green onions, served with wok charred baby bok choy  
**WINE | DR. THANSICH REISLING \$11-\$42**

 **SEAFOOD BOWL (SERVES 2)**  \$110  
3 pounds manilla clams, roasted oysters, half pound Kona shrimp, finished with roasted pepper broth, topped with grilled bread, served with garlic fried rice  
**WINE | DOMAIN SERENE PINOT NOIR \$125**

 **WHOLE TRUFFLE ROASTED FISH (SERVES 2)** \$MKT  
Seasonal Big Island fish served with charred sweet soy glaze  
**WINE | DOMAIN SERENE PINOT NOIR \$125**

## MEAT ENTREE

ALL PROTEINS SERVED WITH CHOICE OF PREPARATION, PANIOLLO MASH AND WOK CHARRED VEGETABLE

 **GRILLED PORK "TINONO"**  \$36  
Marinated in tinono sauce

 **LOCAL ROASTED LAMB** \$48  
Local lamb roasted with carmalized miso and herbs

 **F.O.R.C. STEAKS**   
**NEW YORK STRIP LOIN-14. OZ (BIG ISLAND)** \$36  
**PETITE FILET MIGNON- 6. OZ (SNAKE RIVER)** \$42  
**RIBEYE- 18. OZ (BIG ISLAND)** \$44  
**BONE IN RIBEYE- 32. OZ (BIG ISLAND)** \$86

## CHOICE OF PREPARATION

• Local mushrooms roasted in garlic butter and finished with chopped grilled green onion, herbs, and splash of cream

**WINE | GIRARD CABERNET \$15-\$48**

• Classic hollandaise with basil and Hawaiian chili pepper reduction

**WINE | ROMBAUER CHARDONNAY \$20-\$80**

• Herb salad with chimichurri: micro greens, shiso, basil, radish, and fresh garlic with housemade vinegar

**WINE | CATENA MALBEC \$13-\$50**

• Tomato "Tinono" Salad: cherry tomatoes, vinegar, fish sauce, soy sauce and garlic

**WINE | BARONE RICASOLI CHIANTI \$11-\$38**

## DUTCH OVEN

**PORTUGUESE CHICKEN LEG** \$32  
Cooked in annatto seed and garlic marinade, roasted in dutch oven with gandule rice, Portuguese sausage served with olive salad  
**WINE | BARONE RICASOLI CHIANTI \$11-\$38**

 **CHEF'S HAWAIIAN MEAL** \$34  
Homemade laulau varies on locally sourced protein, served with F.O.R.C. poi, fern shoot salad, housemade hawaiian chili pepper  
**WINE | CATENA MALBEC \$12-\$48**

## DESSERT

 **PANNA CREME BRULEE** \$12  
Served with macnut crumble and stewed Waimea strawberry

**SEASONAL ICE CREAM OR SORBET** \$8

**CHOCOLATE TART** \$12  
Coconut haupia, ube cream

 Gluten Free Available

\*Consumption of raw or undercooked eggs, meat, poultry, seafood, shellfish may increase risk of food borne illness

 House Favorites