



CHEF/OWNER ALLEN HESS

F.O.R.C. MENU

65- 1214 LINDSEY ROAD. KAMUELA HI * 96743*

THURSDAY- MONDAY 4:30PM- 8:30PM~ HAPPY HOUR 3PM- 4:30PM

WWW.FORCHAWAII.COM

GENERAL MANAGER WALTER ANIBAN

STARTERS

FRESH BAKED PORTUGUESE BREAD | \$9

ADD LOCAL WILD BOAR CHORIZO BUTTER | \$3

✂ ALII MUSHROOM POKE | \$16

Local Shiitake and Ali'i mushrooms, inamona, ogo, green onion, shoyu house made Hawaiian chili salt

✂ FRESH FISH POKE | \$MKT

Changes weekly, served with pickled ogo salad

GOAT TACOS | \$16 🔥

Korean braised goat, daikon apple salsa, mu shu pancake

WINE | BROADBENT VINHO VERDE, PORTUGAL \$19-\$75



MALUHIA FARMS BUTTERLEAF | \$20

Roasted pineapple brown butter dressing, candied macnuts, goat cheese, cucumber, radish



ROASTED WAIMEA BEET SALAD | \$18

served cold, cucumbers, radish, cherry tomatoes, li hing mui with white balsamic



PEPPERCORN CLAMS | \$20 /\$40

Fresh tomato cooked in red wine garlic broth, house made garlic sausage link, fresh bread

WINE | CROSSBARN PINOT NOIR \$19-\$75

SIDES



GARLIC FRIED RICE | \$12

Cilantro, garlic, fish sauce



CHARRED SWEET POTATO | \$9

Finished with garlic butter and sea salt



GRILLED HUDGE FARMS BROCCOLINI | \$14

Tomato dressing, garlic butter



WAIMEA ROASTED BEETS | \$14

Served warm with goat cheese and candied macnuts

KEIKI MENU

13 AND UNDER



FISH AND RICE | \$18

Fresh caught fish served with white rice and vegetable



STEAK AND MASH | \$18*

Big island grass fed beef served vegetable

MAC N CHEESE | \$16

THREE COURSE KEIKI MEAL | \$28

SMALL SALAD

Cucumber, tomatoes, candied macnuts and roasted pineapple brown butter dressing

ENTREE

Choice of fish, steak, or mac and cheese

DESSERT

Scoop of seasonal ice cream or sorbet



Gluten Free

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

FARMER OCEAN RANCHER COOK

CHEF DE CUISINE NONA AMBROSIO

SEAFOOD ENTREES

MANAGER JESSICA DE MATTOS



MISO FISH | \$39

Served with roasted sweet potato, garlic broccoli, chili tomato dressing, tempura crunch

POKE SALAD BOWL | \$34

Tossed w/ Kekela farms greens, sweet potato, cucumber, radish, tomato, namasu finished with drizzle of wasabi soy dressing

SHELLFISH BOWL | \$44 *

1# Clams, 1# mussels, cooked in stewed tomatoes, spanish red wine, served with link garlic sausage & fresh bread

GRASS FED BEEF



F.O.R.C STEAK (LOCO MOCO STYLE) 14 OZ. * | \$46 (GRASS FED)

Roasted N.Y. strip, served w/ garlic fried rice, truffle egg, preserved spicy tomatoes, demi gravy

FILIPINO NEW YORK 14 OZ. * | \$45 (GRASS FED)

Grilled and tossed in spicy vinegar marinade served with tomato salad, mash and grilled Hudge farms broccolini



FILET MIGNON PRIME GRADE- 6 OZ. | \$66 (GRAIN FED)

Served with truffle mushroom cream, mash and grilled Hudge farms broccolini



KOREAN RIBEYE 14 OZ. * | \$46 (GRASS FED)

Grilled with spicy ginger soy, topped with roasted sesame inamona and green onions, roasted sweet potato and grilled Hudge farms broccolini



COFFEE RUB RIBEYE 14 OZ. * | \$44 (GRASS FED)

Carmelized coffee crust, finished with red wine peppercorn demi, mash and grilled hudge farms broccolini

TOMAHAWK 32OZ. * | \$145. (GRAIN FED)

Your choice of style

Filipino style :

House chili vinegar, garlic, peppercorn, chili soy

Korean style :

Garlic, ginger, white-black-pink peppercorn, sweet soy, Korean chili flakes

FORC signature coffee rub:

Chef's family coffee, sea salt, paprika, roasted chili flake brown sugar

ADD-ON

BONE MARROW | \$9

Topped with truffle unagi, bonito flakes

LOCAL FAVORITE



CHEF'S HAWAIIAN MEAL | \$38

Homemade laulau served with F.O.R.C. poi, fern shoot salad, housemade Hawaiian chili pepper

WHOLE ROASTED FISH | \$MKT

Roasted served with charred sweet soy glaze, truffle finish

HERB BRAISED LAMB LEG | \$42

Cooked in Vinho Verde, finished with fresh basil, garlic, and shiso
Served with gnocchi, parmesan in shitake ginger broth

DESSERT



CHOCOLATE CREME BRULEE | \$16 *

Classic recipe served with coco nib biscotti



SEASONAL ICE CREAM OR SORBET | \$9

Topped with spiced coconut oat crumble

COCONUT E'CLAIR | \$18

pastry cream and whipped cream folded together, finished with vanilla pineapple chutney



Gluten Free

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