

STARTERS

DEVILED EGGS Smoked trout roe, chives	-2 <i>per piece</i>	QUINOA CAKES Avocado, romesco, micro cilantro	-9
CRAB TOAST Breadshop semolina, Thai basil, lemon grass, chimichurri, lilikoi sweet chile sauce	-10	GOUGÈRES Smoked ahi spread	-9
FÊTE SPREADS <i>Served with Fête toast</i> Walnut tapenade Ajvar (roasted eggplant/red bell pepper) Ricotta with local honey	-11	CHICKEN LIVER MOUSSE Sour cherry red onion marmalade, pickled okra, Fête toast	-15

SOUPS

SOUP OF THE DAY <i>add small Fête salad or grilled cheese sammy + \$7</i>	-9	CIOPPINO San Francisco-style seafood tomato soup, rouille on Fête toast	-11
---	----	--	-----

SALADS

FÊTE SALAD Field greens, cherry tomatoes, shaved radishes, carrots, fennel, mixed cheese, Italian vinaigrette <i>add shrimp +\$9 crispy chicken +\$6 avocado +\$4</i>	-11	GREEK SALAD Sweet Land Farm feta, sweet crisp, arugula, kalamatas, cherry tomatoes, cucumbers, pickled onions, crushed ceci, olena vinaigrette <i>add shrimp +\$9 crispy chicken +\$6 avocado +\$4</i>	-14
TOFU SALAD Sea asparagus lomi, field greens, hasu chips, kizami nori, scallions, soy sesame vinaigrette <i>add Local I'a catch + \$7 shrimp + \$9</i>	-13	SALAD NIÇOISE Seared Local I'a catch, hard-cooked egg, tomatoes, cucumbers, green beans, fingerling potatoes, Niçoise olives, anchovy-sherry vinaigrette <i>add avocado + \$4</i>	-17

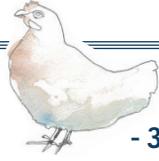
VEGGIES

LOCAL BUTTERNUT SQUASH TERRINE Swiss chard, Yukon potatoes, caramelized saffron fennel, Provençal sauce, artichoke fritters	-20	SMOKED BEETS Gorgonzola créma, suprémé citrus, shaved fennel, arugula, candied pistachios	-12
--	-----	--	-----

SANDWICHES

GRILLED PROSCIUTTO CAPRESE SANDWICH Mozzarella, provolone, vine-ripened tomatoes, basil, marinara sauce <i>add egg + \$2</i>	-12	CHAZ BURGER- Caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli <i>add bacon or avocado + \$2 sub Quinoa Burger \$12</i>	-15
SMOKED ONO CLUB Smoked ono salad, bacon, arugula, vine-ripened tomatoes, brioche bun	-11	QUINOA BURGER Caramelized onions, cheddar cheese, vine-ripened tomatoes, roasted garlic aioli, <i>add bacon or avocado + \$2</i>	-12
KOREAN FRIED CHICKEN Asian pear slaw, garlic-sesame aioli, brioche bun	-11		

FIELD GREENS Italian vinaigrette	-4	CRISPY FRIES House ketchup	-4	SOUP Half portion	-5
--	----	--------------------------------------	----	-----------------------------	----



TWICE-FRIED LUDOVICO CHICKEN - 31
Half bird, cheese grits, collards
spicy tomato jam



KAUA'I RANCH STEAK FRITES - 29
8 oz market cut, gorgonzola créma,
crispy fries, field greens

SEAFOOD

COCONUT KAUAI PRAWNS - 21
Curry leaves, lime, black pepper

GRILLED PULPO - 19
Fingerling potato salad

PASTA, ETC

LINGUETTINE CARBONARA - 21
Slab bacon, Portuguese sausage,
Parmigiano-Reggiano, Pecorino Romano

NI'IHAU LAMB SAUSAGE CAVATELLI - 24
House-made ricotta cavatelli, fennel saffron
soffritto, olives, mint, preserved lemon

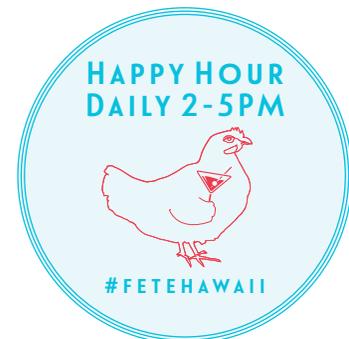
KAUA'I RANCH CAPPELLETTI - 25
House-made stuffed ravioli, swiss chard
shank ragu, tomato compote,
Parmigiano-Reggiano, Pecorino Romano

COTECHINO BUCATINI - 23
Blistered tomatoes, kale, Pecorino Romano,
Parmigiano-Reggiano

*(Make it a **Pasta Bento** - small salad, smaller pasta, Fête toast - 20)*

CATERING...

OFFICE LUNCHEONS & WORK PARTIES?
Book us for your next event!
808-369-1390 | CATERING@FETEHAWAII.COM



COMMUNITY PARTNERS

PRODUCE:

Augustine Family Farm
Back to the Farm
Bear Claw Farm
Counter Culture Organic Farm
Diamond Island Farm
Farm Link Hawaii'i
GoFarm Hawaii
Ho Farms
Island Farm
Kahumana
Kamahi
Kolea
Kupu Place
Lokoea Farms

MetroGrow Hawaii
Mohala Farm
Olokai Sea Asparagus
Opala Foods
The Naked Farm
Petal to the Mettle
Tin Roof Ranch

MEAT & POULTRY & SEAFOOD:

J. Ludovico Farm
Kauai Shrimp
Kunoa Cattle Company
Local I'a Hawaii
Makaweli Meat Company
2 Lady Farmers

SPECIALTY:

Breadshop
Kona Coffee Purveyors
Manoa Chocolate
Manulele Distillers
Maui Upcountry Jam
Sweet Land Farm
Tea Chest
Tolentino Honey Company



Partnering with Local I'a Hawaii for the freshest local fish! localiahawaii.com



Local I'a is a distribution and subscription based seafood business that sources local, in-season seafood caught through pono fishing practices. Local I'a's mission is to increase accessibility and consumption of locally sourced seafood while improving profitability for the hard working pono fishers and encouraging sustainability in local fisheries.

Consuming raw or undercooked foods may increase your risk of food-borne illness.

MAXIMUM 4 SPLIT CHECKS PER RESERVATION
Gratuity automatically added to parties of 7 or more.

A 3% charge is included on all checks to allay rising wage inequality for our kitchen staff.
Thank you for supporting the conscientious professionals who work earnestly in preparing our delicious dishes.
If you would like this charge removed, please let us know.