

The Overlook At Ancala

Sharables + Salads

TEMPURA SHRIMP 16

Kilt Lifter Tempura | Sweet Chili Aioli | Chives

*POKE BOWL 19

Saku Tuna | Sushi Rice | Shaved Cabbage | Avocado | Japanese Seaweed Salad | Picked Ginger | Edamame | Cucumber | Sweet Chili Aioli | Togarashi Spice | Crispy Wonton

CAULIFLOWER "WINGS" 14

Cilantro Gochujang Sauce | Wasabi Ranch Dipping Sauce

PORK BELLY WEDGE 15

"Burnt Ends" Pork Belly | Cherry Tomato | Blue Cheese | Chive
Balsamic Reduction | Bacon Bits

BLACKENED AVOCADO CAESAR 13

White Anchovy + Lemon Caesar Dressing | Asiago | Torn Croutons | Cast Iron Blackened Avocado

CRISPY CHICKEN COBB 16

Romaine | Egg | Blue Cheese Crumble | Bacon | Avocado | Tomato | Dried Cranberries | Honey Mustard

Handheld And More...

*OVERLOOK BURGER 18

Gold Canyon Angus | Cheddar | Confit Roasted Tomato | Balsamic Onion | Romaine | Chipotle Aioli | Brie | Choice of Side

*ORA KING SALMON BLT 18

Cajun Dusted Wild Salmon | Pesto Aioli | Seed Lovers Wheat Bun | Lettuce, Roasted Tomato + Applewood Bacon | Avocado | Choice of Side

PRIME RIB SWISS DIP 16

Shaved Prime Rib | Sliced Swiss | Pan Jus Dipping Sauce | Choice of Side

MEDI FLATBREAD 16

Thyme Roasted Mushrooms | Whipped Feta | Fontina Cheese | Scallions | Oregano | Country Olives

KONA TACOS 16

Braised Key Lime Pork | Queso Fresco | Key Lime Juice | Avocado | Chipotle Aioli | Cilantro | Cabbage Slaw

*AHI FLATBREAD 17

Ponzu Tuna | Sweet + Spicy Aioli | Togarashi Spice | Green Onions | Avocado | Shaved Cabbage | Pico

Sweets

TRIPLE CHOCOLATE CHIP BROWNIE 9

Vanilla Bean Ice Cream | House Caramel

CHOCOLATE CHUNK SKILLET COOKIE 9

Vanilla Bean Ice Cream | Chocolate Sauce

SORBET + GELATO OF THE MOMENT 9

Ask Your Server for the Flavor Offerings

Simple Grilled

Choice Of 2 Sides

PERUVIAN ROASTED CHICKEN 27

Avocado Chili Aji Pesto

*TEXAS RIBEYE 39

Spiced Garlic Butter

*PETIT FILET MIGNON 39

Pinot Demi

*SESAME ORA KING SALMON 30

Orange Beurre Blanc

QUINOA + CORN STUFFED PORTABELLA 20

Chipotle Aioli

CAJUN TILAPIA 23

Key Lime Garlic Butter

Sides

SAFFRON RISOTTO

WHIPPED YUKON GOLD POTATOES

SMASH ROASTED POTATOES

TRUFFLE PARMESAN FRIES

VEGETABLES OF THE MOMENT

TOASTED GARLIC GREEN BEANS

PETIT HOUSE SALAD

Brews

Draft 16oz | 20oz

BUD LIGHT 6 | 7

DOS XX 7 | 8

STELLA 7 | 8

COORS LIGHT 6 | 7

FAT TIRE 7 | 9

MODELO ESPECIAL 7 | 8

TIKI TIME 6 | 8

LAGUNITAS IPA 6 | 8

CHURCH MUSIC 8 | 10

GUINNESS 7 | 8

Bottles & Cans

MILLER LITE 6

COORS LIGHT 6

CORONA EXTRA 6

HIGH NOON 6

BUDWEISER 6

WHITE CLAW HARD SELTZER 6

MICHELOB ULTRA 6

BLUE MOON BELGIAN WHITE 6

COORS EDGE N/A 6

VOODOO RANGER JUICY HAZE IPA 7

BLUE MOON MANGO WHEAT ALE 7

Cocktails

ISLAND MARGARITA 12

Espolon Blanco Tequila | Pineapple & Passion fruit

ANCHO PROBLEM MARGARITA 12

Exotico Blanco Tequila | Ancho Reyes Chilli Liquor | Lime & Agave

TOM COLLINS 12

Beefeater Gin | Hibiskus Ginger Soda & Lemon

HIBALL 12

KettleOne Botanicals | Elderflower Tonic

MAUI MARTIAL 12

Howler Head Banana Bourbon | Don Q Rum | Orgeat & Lime

TEE TIME 12

Flying Leap Vodka | Green Tea Syrup | Lemon

MIDWEST SOUR 12

J&B Scotch | Creme de Noyaux | Lemon

SAZERAC 12

Sazerac Rye | E] Apple Brandy | Absinthe Rinse

OLD FASHIONED 12

Barrel Aged Jim Beam Bourbon | Madagascar Vanilla | Charred Orange | Bitters

Wine

MEIOMI 12 | 42

Rosé

LA JOLIE FLEUR 36

Rosé

LA MARCA 9 | 36

Prosecco

UNSHACKLED 15 | 60

Prosecco

SIMI SONOMA 12 | 48

Chardonnay

TALBOTT KALI HART 14 | 56

Chardonnay

J VINEYARDS 10 | 40

Pinot Gris

POGGIO AL TESORRO SOLOSOLE 48

Vermentino

KIM CRAWFORD 14 | 56

Sauvignon Blanc

UNSHACKLED 16 | 64

Sauvignon Blanc

MEDITERRA IL POGGIONE 14 | 56

Blend

HARVEY & HARRIET 65

Blend

MEIOMI 14 | 56

Pinot Noir

ESTANCIA 12 | 48

Pinot Noir

TALBOTT SLEEPY HOLLOW 10 | 48

Pinot Noir

RENATO RATTI 15 | 60

Barolo

PAHLMeyer 130

Merlot

FREI BROTHERS 12 | 48

Merlot

MY FAVORITE NEIGHBOR 68

Cabernet Sauvignon

LOUIS M. MARTINI 9 | 36

Cabernet Sauvignon