

WINE BY THE BOTTLE

SPARKLING

CHARDONNAY, PINOT NOIR - Lallier R.OI8 Brut NV; Champagne, FR ... I05
PINOT GRIS BLEND - Lucien Albrecht Cremant d'Alsace NV; Alsace, FR ... 60
CHENIN BLANC, CABERNET FRANC, CHARDONNAY - Langlois Cremant de Loire NV;
Loire, FR ... 85
SAUVIGNON BLANC BLEND - Amy Hanaiali'i "Pālehua" Sparkling Rose NV; North
Coast, CA ... 82

WHITE

SAUVIGNON BLANC - Comte Lafond; Sancerre, Loire Valley, FR ... I05
SAUVIGNON BLANC - Loveblock; South Island, Marlborough, NZ ... 75
CHENIN BLANC - Marc Bredif Vouvray Classic; Loire Valley, FR ... 60
RIESLING BLEND - Hugel "Gentil"; Alsace, FR ... 56
RIESLING - Donnhoff Estate Riesling Feinherb; Nahe, GE ... 66
SCHEUREBE - Muller Catoir Haardter Kabinett Trocken; Pfalz, Germany ... 75
CHARDONNAY - Joseph Drouhin "Drouhin-Vaudon"; Chablis, Burgundy, FR ... 86
CHARDONNAY - Flowers, Sonoma Coast CA, US ... I35
CHARDONNAY - Au Bon Climat, Sonoma Coast CA, US ... 66

ROSE

GRENACHE - Fleur de Mer 2022; Cotes du Provence, Provence, FR ... 55

RED

PINOT NOIR - Talbott "Sleepy Hollow" 2022; Central Coast CA, US ... I05
PINOT NOIR - Albert Bichot 2022; Vire Classe, Maconnais, Burgundy, FR ... 90
GRENACHE BLEND - Telegramme 202I; Chateauneuf du Pape, Rhone, FR ... I20
MALBEC - Clos la Coutale 202I; Cahors, FR ... 55
MALBEC - Terrazas de los Andes Reserva 202I; Mendoza, AR ... 55
TEMPRANILLO - Finca Nueva Crianza 20I8; Rioja, SP ... 66
CABERNET BLEND - Chateau Haut Beausejour 20I7; Saint Estephe, Bordeaux, FR.90
CABERNET SAUVIGNON - Browne Family Vineyards 202I; California, US ... 68

Local Sourcing

Blue Ocean Mariculture - OTEC Kona - Kanpachi,
Oysters, Lobsters
Kona Fish Co - Ono, Fresh Catch
I'o Meat Processors - Kona - Beef
Hawaii Ulu Coop - Ulu, 'Uala
Kainaliu Fresh - Bone Marrow, Produce
Puna Chocolate Company - Chocolate, Coffee, Banana,
Pineapple, Citrus

Chef Stewart Woodman

Raised in Montreal, Quebec he completed a classical apprenticeship at the storied Banff Springs Hotel and later worked at the William Tell Restaurant in Vancouver, BC. He moved to New York City, where, while working at Union Square Café under Danny Meyer, he was recruited to work as a sous chef at some of the world's best three star Michelin restaurants: Lespinasse, under Gray Kunz, then Le Bernardin under Eric Ripert. He later joined the team of chef Alain Ducasse, where Woodman would go on to be the first US-born sous chef for Ducasse in Paris, Monaco, and then at ADNY-Alain Ducasse at the Essex House. He finished his NYC career as a sous chef for Jean-Georges Vongerichten, at Jean-George's.

In 2002 he moved to Minneapolis where he opened two nationally acclaimed, award winning restaurants and raised two sons. In 2006 he won the national title of Best New Chef from Food & Wine Magazine and would go on to be a three time James Beard contender up to 2019. He later authored Shefzilla: Conquering Haute Cuisine At Home. The Theatery is his newest adventure.