

# alchemy | maui.

**Kombucha Bar & Café**  
**Dine In or Take Out**  
**Take out orders call 808-793-2115**



*featuring*  
**MAUI • ARTISIAN SOURDOUGH**  
ORGANIC FLOURS | INDIVIDUALLY HANDCRAFTED  
 TRADITIONAL FERMENTATION | NO ARTIFICIAL PRESERVATIVES

**BAKED AND SOLD MON - FRI**

**Valley Isle Kombucha Co.™**  
**157 Kupuohi St., Suite J1, Lahaina, HI 96761**  
**vikombucha.com • 808-793-2115**

**HOURS: Mon-Fri • 11am to 4pm**

## PANINIS

**All paninis are served on house baked sourdough bread with local mixed green salad**

- PASTRAMI.....\$16**  
Gouda Cheese, Honey Dijon, House Made Pickles.
- TURKEY.....\$16**  
Applewood Bacon, Cheddar Cheese, Cajun Aioli,
- SURF CLUB.....\$17**  
Marinated Chicken Breast, Tomato, Applewood Smoked Bacon, Lettuce, Basil Dijonnaise, Cheddar, Swiss, or Pepper jack.
- B.L.A.T.....\$15**  
Applewood Smoked Bacon, Red Leaf Lettuce, Kula Dave Tomato, Avocado, Pesto Aioli, Choice Of Cheese.
- LOBSTER .....Price is subject to change.....\$22**  
Sautéed Garlic & Onion, Fresh Herbs, Tomato, Avocado, Arugula, Lemon, Truffle Aioli, Pepper-jack.
- AHI.....Price is subject to change.....\$22**  
Seared Ahi, Crispy Maui Onion, Tomato, Arugula, Roasted Garlic Aioli, House Made Pesto.

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- AVOCADO TOAST .....\$10**  
VIK Pickled Onion\*, Watermelon Radish, Tomato, Sprouts. \* Add Organic Poached Egg .....\$2

## BOWLS

- TROPICAL TAQUERIA (GF).....\$15**  
Hawaiian Sweet Potato, Lentils, Avocado, Tomato, Cheese, Cabbage, Radish, Pickled Onion, Hawaiian Sea Salt, Avocado Lime Dressing.
- VEGAN POWER (GF).....\$16**  
Layered Cashew Cream, Quinoa, Pickled Red Cabbage, Green Beans, Shredded Carrots, Beets, Avocado, Pumpkin, Sunflower Seeds, Sprouts, Tomato, Carrot Vinaigrette.
- BAHN MI (GF).....\$15**  
Lemongrass Chicken, Pickled Carrots,, Daikon, Brown Rice, Cucumber, Cabbage, Cilantro, Jalapeño, Sweet Chili Mayo, Fried Garlic.
- BACON KALE CAESAR.....\$14**  
Chopped Local Kale, Applewood Smoked Bacon, Fresh Parmesan Curls, Sourdough Croutons, Lemon Caper Caesar Dressing.

**All Pickled Items and Dressings Contain VIK's Proprietary Kombucha Vinegar.**

## SPECIALITY

- VEGGIE BURGER.....\$14**  
Veggie Patty, Brown Rice, Walnut, White Cheddar, Onion, Lettuce, Tomato, Choice Of Cheese, Sourdough Bun.
- FALAFEL WRAP (Vegan).....\$14**  
Fried Chickpea Patty w/Cucumber, Lettuce, Tomato, Harissa Tahini Sauce & Sourdough Wrap.
- FRESH MAHI TACOS or AHI.....\$19**  
(3) Sourdough Tortillas, Fresh Mahi Mahi, Slaw, Cilantro , Lime, Mango Salsa.

ADD ONS				
FETA	AVOCADO	CHICKEN	AHI	MAHI MAHI
\$1	\$3	\$4	\$10	\$10

**KOMBUCHA ON TAP**  
 10oz = \$4.99 • 14oz = \$6.49 • 16oz = \$7.49  
 1/2 Gal=\$28 • 1 Gal = \$40.00  
 FLIGHT OF FOUR 6oz...\$14

Gallon Growler with Booch...\$55  
 Growler Refills...\$35.  
 1/2 Gal. Growler w/Booch...\$35  
 1/2 Gallon Refills...\$28  
**BUY 5-16oz Cups get 1-16oz Cup FREE**  
 (Ask for loyalty card)

## FLAVORS

*(CURRENT FLAVORS ON TAP—SUBJECT TO CHANGE)*

- |                                |                         |
|--------------------------------|-------------------------|
| <b>Strawberry Ginger</b>       | <b>Ginger Beet</b>      |
| <b>Ginger Turmeric</b>         | <b>Watermelon Lime</b>  |
| <b>Blueberry ★</b>             | <b>Guava Pineapple★</b> |
| <b>Lemongrass Mint Basil ★</b> | <b>Blue Hawaii</b>      |
| <b>Ginger Tumeric</b>          | <b>Papaya Peach</b>     |
| <b>Banana Calada</b>           | <b>Aloha Punch</b>      |
| <b>Cherry Cola</b>             | <b>Mango Pineapple</b>  |
| <b>AÇAÍ Maté</b>               | <b>Tahitian Lime</b>    |
| <b>Huckleberry Tea</b>         | <b>Chai</b>             |

★ ORGANIC CERTIFIED

## RAW • NON-GMO • VEGAN

Consuming raw or undercooked eggs or seafood may increase your risk of foodborne illness.

