

# alchemy | maui®

Kombucha Bar & Cafe

By



...Featuring...

## MAUI • ARTISAN SOURDOUGH

ORGANIC FLOURS | INDIVIDUALLY HANDCRAFTED  
TRADITIONAL FERMENTATION | NO ARTIFICIAL PRESERVATIVES

HOURS:

**Open 7 Days a Week**  
11am to 4pm

**Dine In or Take Out**  
**Delivery** (Download 808PickUp's App)

**Kama'aina Rates**  
Must Show valid Hawai'i ID



www.valleyislekombucha.com

All paninis are served on house-baked sourdough bread with local kale salad or Macaroni salad

# PANINIS

- MAUI CHEESE STEAK**.....\$19  
Dijon and Chive brisket, Pepperjack Cheese, Cajun Aioli, Caramelized Onion, Mushroom, Mixed Bell Peppers.
- PASTRAMI**.....\$16  
Gouda Cheese, Honey Dijon, House Made Pickles.
- TURKEY**.....\$16  
Applewood Bacon, Cheddar Cheese, Cajun Aioli.
- SURF CLUB**.....\$15  
Marinated Chicken Breast, Tomato, Applewood Smoked Bacon, Lettuce, Basil Dijonaise, Cheddar Swiss, or Pepperjack.
- SPICY EGGPLANT**.....\$13  
Hummus, Spicy Eggplant, Tomato, Lettuce, Feta.
- CATCH OF THE DAY**.....\$20\*\*  
Crispy Maui Onion, Tomato, Arugula, Roasted Garlic Aioli, Housemade Pesto.

## TROPICAL TAQUERIA (GF).....\$15

Hawaiian Sweet Potato and Yams, Lentils, Pickled Onion, Tomato, Cheese, Cabbage, Radish, Avocado, Hawaiian Sea Salt, Avocado Lime Dressing.

## VEGAN POWER (GF).....\$15

Layered Cashew Cream, Quinoa, Pickled Red Cabbage, Cucumber, Shredded Carrots, Beets, Avocado, Pumpkin, Sunflower Seed, Sprouts, Tomato, Carrot Vinaigrette.

## BAHN MI (GF).....\$15

Lemongrass Chicken, Pickled Carrots, Daikon, Brown Rice, Cucumber, Cabbage, Cilantro, Chives, Thai Basil, Jalapeño, Sweet Chili Mayo, Fried Garlic.

## MUSHROOM STUFFED KABOCHA.....\$14

Madras Curry Marinated Kabocha with Shitake Mushrooms, Enoki Mushrooms, Bok Choy, Oyster, Red Bell Pepper, Lemon, Arugula.

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

\*\* Prices are subject to change.

808.793.2115



- SPECIALITY**
- AVO TOAST (Vegan)**.....\$10  
Tomato, Red Onion, Garlic, Cilantro, Lime, Hemp Seeds, Pumpkin Seeds, Jalapeño, Micro Greens.
  - FALAFEL WRAP (Vegan)**.....\$13  
Fried Chickpea Patty with Cucumber, Lettuce, Tomato, Orange Sauce. On Fresh Sourdough Wrap.
  - FISH TACOS (Catch of the day)**.....\$17  
(3)Sourdough Tortillas, Fresh Local Fish, Slaw, Cilantro, Lime, Mango Salsa.

**ADD ON** FETA | AVOCADO | CHICKEN | FRESH CATCH OF THE DAY **ONS**  
\$1 \$3 \$4 \$10

## KOMBUCHA

**ON TAP** 10oz = \$4.99 | 14oz = \$6.49 | 16oz = \$7.49  
FLIGHT OF FOUR 6oz...\$14

- 1 Gallon Growler with Booch.....\$55
- 1 Gallon Growler Refills.....\$35
- 1/2 Gallon Growler with Booch.....\$35
- 1/2 Gallon Growler Refills.....\$28

- |                 |                    |
|-----------------|--------------------|
| Aloha Punch     | Lava Flow          |
| Ginger          | Red Huckleberry    |
| Blueberry       | Pomegranate        |
| Blue Hawaii     | Cherry Icee        |
| Local Lilikoi   | Peach              |
| Tahitian Lime   | Cucumber Lime Mint |
| Kula Strawberry | Vanilla Lavander   |
| Ginger Turmeric | Lemon Holy Basil   |
- (CURRENT FLAVORS ON TAP - SUBJECT TO CHANGE)

ORGANIC

RAW | NON-GMO | VEGAN

ASK FOR LOYALTY CARD

BUY five(5) 16oz Cups Get one FREE



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

157 Kupuohi St. Suite J1, Lahaina, HI 96761

# FLAVORS