FORC

HAPPY HOUR

DAILY · 3-5 PM & 5-9 PM

BITES

Oyster Shooter 5
Goose Point oyster, fina‘dene sauce, grated wasabi

Lemon & Caper Calamari Steak 14
Breaded & fried, lemon caper beurre blanc

FORC Wedge 15
Waimea iceberg, keiki cukes, tomato, bacon & blue cheese, herbed buttermilk

Short Rib Lettuce Wraps 15
Korean braised short rib, pickled daikon & carrot, crisp lettuce, sweet & spicy Thai sauce

Lomi Kanpachi Martini 15
Salt-cured Kona kanpachi, local tomato, Maui & green onion over FORC ‘uala poi · kalakoa chips

DRINKS

Spicy Margarita 10
Jalapeño-infused tequila, lime, salt

Pineapple Martini 10
Pineapple-infused vodka, triple sec, pineapple juice

Ube Martini 10
Ube vodka, simple syrup, lemon

Draft Beer 6
Ask about tonight’s Big Island taps

House Red / White 9
Daou Cabernet · Daou Chardonnay

NEW HANDS AT THE RANCH

For years FORC was the special-occasion table — the gathering place Waimea celebrated. In 2026, longtime regulars and locals took the keys from the founding owners with a simple promise: keep the sourcing, keep the soul, and open the doors a little wider. They brought on a great Chef, Keola Valdez, and his team, to carry it forward — same island farmers, fishermen & ranchers, a warm welcome, and a chair at the table for everyone. *Pull up a chair. You’re family now.*

Prices are estimates for planning & subject to change. Menu changes with the season & the catch. Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase risk of foodborne illness.

FORC

FARM · OCEAN · RANCH · COOK

WAIMEA · BIG ISLAND

Inspired by Hawai‘i Island’s farmers, fishermen & ranchers, and cooked by the many cultures that call it home.

FORC

STARTERS

FARM

Kamuela Caesar 18
Baby romaine, parmesan cracker, grated romano, garlic toast, zesty balsamic Caesar

Waimea Spinach & Strawberry 20
Local spinach & strawberries, feta, candied mac nuts, strawberry vinaigrette

FORC Wedge 18
Waimea iceberg, keiki cukes, tomato, bacon & blue cheese, herbed buttermilk

“Fired Up” Hummus Stack 19
Roasted & chilled market veggies, hummus, toasted mac nuts, feta, pickled onion · “Pau” flatbread

Avo Bruschetta Toast 18
Local avocado, fresh mozzarella, tomato & keiki cukes on focaccia, balsamic reduction

OCEAN

Half Shell Oysters 28
Six Goose Point oysters, fina‘dene + wasabi cocktail, lemon

Lomi Kanpachi Martini 19
Salt-cured Kona kanpachi, local tomato, Maui & green onion over FORC ‘uala poi · kalakoa chips

Sake Steamed Clams 22
Sautéed in garlic & garden herbs, Japanese sake & butter · toasted bread

Lemon & Caper Calamari Steak 18
Breaded & fried, smothered in a lemon caper beurre blanc

RANCH

Short Rib Lettuce Wraps 16
Korean braised short rib, pickled daikon & carrot, crisp lettuce, sweet & spicy Thai sauce

Lilikoi-Hoisin Rib App 17
Pupu portion of our ribs, fire-glazed in ginger & garlic hoisin bbq, Asian slaw

Bone Marrow & Garlic Confit 22
Split marrow bones, chimichurri & kabayaki glaze, confit garlic, toasted bread

FORC

ENTRÉES

FARM

Coconut Curry & Farm Lot Veggies 26
Thai-inspired red curry, chef’s choice veggies, turmeric jasmine rice, house sweet chili · vegan

OCEAN

FORC Miso Butterfish 42
Broiled black cod, misoyaki glaze, turmeric mac nut rice & market veggies

Fresh Catch MKT
Ask your server about our nightly preparations

RANCH

FORC Loco Moco 58
14 oz grain-finished ribeye, garlic rice & truffled egg

New York Striploin 45
Ka‘ū coffee-rubbed, wasabi-churri, or “Cowboy” — grilled to your liking, garlic mash & market veggies

Lilikoi-Hoisin Glazed Ribs 36
Fork-tender pork rib stack, house lilikoi-hoisin, Asian slaw & turmeric rice

Ali‘i Mushroom Pork Chop 38
Sous vide, reverse-seared, garlic mash, Hāmākua mushroom demi glace

Yogurt & Dill Chicken 34
Greek-yogurt marinated breast, fire-grilled over market veggies, tzatziki & charred lemon

Korean Braised Short Rib 44
Grass-fed beef braised in ginger soy, mash, gochujang finish

KEIKI & KŪPUNA

Miso Fish & Rice 18
House miso-glazed butterfish, rice & veggies

Short Rib & Mash 18
Tender braised short rib over mash & veggies

DESSERT

Tropical Dreams Ice Cream 9
Rotating local flavors — ask your server