

EARLY EATS



PŪPŪ & BAR CLASSICS

SEAFOOD POTSTICKERS

lobster, scallop, & shrimp, gyoza wrapper, guava plum sauce 24

CRAB & MACADAMIA NUT WONTONS

guava plum dipping sauce 19

KALUA PORK POTSTICKERS

imu roasted kalua pig, cabbage, mandu wrapper, ponzu sauce 23

AHI CRUDO

sliced sashimi grade ahi tuna, topped with sea asparagus, red onions, yuzu kosho, evoo & ponzu 15

HONEY MAC NUT SHRIMP

crispy battered, candied mac nuts, citrus marmalade glaze 19

MUSHROOM FRIES

sliced portobello mushrooms, buttermilk batter, fried crispy, sriracha yuzu aioli 17

HURRICANE CALAMARI

shishito peppers, sriracha aioli, unagi sauce, furikake, lime wedge 22

KABAYAKI PORK RIBS

duroc pork ribs, kabayaki sauce, green onion, sesame seed, bonito flakes, spicy aioli, kimchee slaw, white rice 27

BAJA FISH TACOS

choice of cajun grilled or crispy battered mahi-mahi, north shore corn & bell pepper relish, chipotle aioli, fresh tortilla chips & salsa 27
add avocado mash 3

BEER BATTERED FISH & CHIPS

hand dipped mahi-mahi in kona longboard lager batter, lilikoi dipping sauce 29

HULA CAESAR

waipoli romaine, ho farms grape tomatoes, focaccia crouton 15
with natural chicken breast 23
with fresh hawaiian fish 27

CHEF'S BURGER & FRIES*

1/2 lb angus chuck and brisket blend, aged white cheddar, lettuce, tomato, onion, secret sauce & fries 23
add duroc bacon 3

vegetarian patty & gluten free bun available upon request

CHEF'S SPECIAL BURGER

prepared daily with chef's aloha 25

SHRIMP & CRAB SALAD

grilled shrimp, blue lump crab meat, avocado, duroc bacon, hard boiled egg, cherry tomatoes, red onions, yuzu shoyu vinaigrette 29

SPECIALTY COCKTAILS | 12

HANAUMA BAY BREEZE

citrus vodka, fresh pineapple, lemonade, & cranberry

SPIKED FRESH LEMONADE SLUSHIE

vodka & big island fresh lemons

LILIKOI DAIQUIRI

white rum, fresh lime, & passion fruit

BEERS ON TAP

BIG WAVE GOLDEN ALE | 9.5

kona brewing co. | 4.4%

KONA LIGHT BLONDE ALE | 9.5

kona brewing co. | 4.2%

LONGBOARD LAGER | 9.5

kona brewing co. | 4.6%

BIG SWELL IPA | 9.5

maui brewing co. | 6.8%

GOLD CLIFF IPA | 9.5

kona brewing co. | 7.2%

MODELO ESPECIAL | 8.5

grupo modelo | 4.4%

MICHELOB ULTRA | 7.5

michelob brewing | 4.2%

COORS LIGHT | 7.5

coors brewing | 4.2%

SUN CRUISER

ICED TEA VODKA | 8.5

sun cruiser | 4.5% (12oz. can)

GUAVA LAVA CIDER | 8.5

paradise cider | 6% (12 oz. can)

WINES BY THE GLASS

POEMA brut | cava, spain

11

LOKELANI sparkling rosé | maui

15

LA FIERA pinot grigio | veneto, italy

10

SELBACH 'AHI'

riesling | mosel, germany

10

DASHWOOD

sauvignon blanc | marlborough, nz

11

ST. SUPÉRY

sauvignon blanc | napa valley

13

CHAMISAL

chardonnay | san luis obispo coast

11

PRIDE chardonnay | napa valley

18

MONT GRAVET

rosé of cinsault | pays d'oc, france

11

THE PINOT PROJECT

pinot noir | willamette valley

12

ARGYLE 'BLOOM HOUSE'

pinot noir | willamette valley

14

BEDROCK 'WHOLE SHEBANG'

zinfandel blend | california

10

ROBERT HALL

merlot | paso robles

12

CAPE D'OR

cabernet sauvignon | south africa

12

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

Gluten conscious - these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergies.

A 20% gratuity is requested for parties of eight or more.

A 5% surcharge will be added to takeout orders.