



KA LIHIKAI

RESTAURANT + BAR

APPETIZERS:

MOZZARELLA GUAVA STICKS

Deep-fried golden brown mozzarella sticks served with guava jam

HAWAIIAN POKE NACHOS

Fresh ahi tuna marinated in soy and sesame oil served over crispy wonton chips with avocado, mango salsa, and wasabi mayo

BUFFALO CHICKEN WINGS

Crispy chicken wings tossed in spicy buffalo sauce served with celery sticks and blue cheese dressing

JALAPEÑO HOOKS

Four jalapeño peppers wrapped in smokehouse bacon stuffed with cream cheese and mango jam served with a side of avocado ranch dressing

QUESO FUNDIDO

Melted cheese with chorizo, served with fried tortillas

EDAMAME

Select: Garlic teriyaki, Sea salt, or Kimchi

ULU FRY BASKET

Crisp breadfruit fries, tossed in garlic, salt, and pepper, with chef's dipping sauce

SALADS:

GRILLED CHICKEN SALAD

Romaine, strawberries, tropical fresh fruit, coconut, lilikoi dressing

AHI TUNA SALAD

Mixed lettuces, carrot, edamame, tomato, wonton strips, avocado, sesame ginger dressing

ISLAND CHOPPED SALAD

Mixed lettuce, carrot, tomato, edamame, avocado, red onion

**Add: Chicken (+\$8), Shrimp (+\$10), Seared Market Fish (+\$16)*

HILO SHRIMP SALAD

House-made shrimp salad with pineapple, bell peppers, carrots, ginger, and garlic on a bed of butter lettuce

HAMBURGERS:

CLASSIC AMERICAN BURGER

Grilled 6oz beef patty topped with lettuce, tomato, onion, pickles, and American cheese served with seasoned fries

HAWAIIAN TERIYAKI BURGER

Grilled 6oz beef patty glazed with teriyaki sauce, topped with grilled pineapple, lettuce, and mozzarella cheese served with sweet potato fries

HILO BACON CHEDDAR BURGER

Grilled 6oz beef patty with crispy bacon, cheddar cheese, Hawaiian BBQ sauce, lettuce, and tomato served with seasoned fries

PUA'A KĀLUA SANDWICH

Slow-cooked BBQ kĀlua pork piled high on a bun with mango chili coleslaw served with sweet potato fries

TACOS:

\$14 LOCAL FISH TACOS

Grilled Fish fillets in grilled corn tortillas with shredded cabbage, pico de gallo, avocado, and chipotle mayo served with lime wedges

\$22 SHREDDED CHICKEN

Marinated and slow-roasted chicken, shredded with avocado, cilantro, onions, and lime crema in grilled flour tortillas

\$18 PUA'A CARNITAS

Slow-cooked shredded pork with sweet BBQ sauce, topped with diced onions, cilantro, and pineapple salsa, served in grilled flour tortillas with lime wedges on the side

ENTREES:

AVAILABLE AFTER 5:00 PM

\$15 CATCH OF THE DAY

Fresh local fish of the day fried or grilled and served with a lemon butter sauce, accompanied by roasted vegetables and jasmine rice

\$15 SHRIMP SCAMPI

Tender shrimp sautéed in a garlic and white wine butter sauce served over a bed of linguine pasta

HERB BUTTER RIBEYE

\$18 14oz Ribeye steak glazed with a herbed butter glaze, paired with grilled vegetables and rice

SOUTHERN FRIED CHICKEN

\$28 Crispy and seasoned fried chicken served with jasmine rice, country gravy, and mango chili coleslaw

HAWAIIAN HULI HULI CHICKEN

\$16 Grilled chicken marinated in Huli Huli sauce served with coconut rice and grilled pineapple

HAWAIIAN LUAU PORK

\$24 Slow-roasted pork ribs with a Hawaiian BBQ sauce served with pineapple macaroni salad and coconut jasmine rice

KIDS

KIDS BURGER N' FRIES

\$20 \$10

CHICKEN TENDIES WITH FRIES

BBQ sauce or country gravy

CHICKEN FRIED RICE

\$22 \$12 \$15

FIRST CATCH

4oz market fish of the day, jasmine rice, sautéed vegetables

\$24 GRILLED CHEESE WITH FRIES

\$8 \$10

CHICKEN QUESADILLA

Served with pico and sour cream

DESSERT:

MANGO CREME BRÛLÉE

\$15 \$13

KEY LIME PIE

\$15 \$14

CHOCOLATE LAVA CAKE

With vanilla ice cream

BROWNIE SUNDAE

With vanilla ice cream, chocolate sauce, and whipped cream