



# KA LIHIKAI

RESTAURANT + BAR


AT GRAND NANILOA HOTEL HILO


## HO'OILO


## MENU

Mahalo to our local partners and suppliers for their inspiring creations!

Adaptations Kona | Aloha Beer Company | Hawai'i Lowline Cattle | Sundog Bakery | Kai(n) Pasta | Punachicks | Tropical Dreams, Kuleana Rum | Hilo Fish Company | Local Fishermen | Hilo Products | Big Island Brewhaus | Kona Brewing Company | Maui Brewing Company | Koloa Rum | Kohana Rum | Ocean Vodka

 vegetarian

 gluten free

 pescatarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Groups of 6 or more will have an 18% service charge added to their bill.

## Pupu

**POKE TACOS 18\*** 

wonton shell, ahi poke, wasabi mayo, tobiko, amasu shoga

**PUA'A BELLY 17**

crispy pork belly, pickled fresnos, kabayaki, cilantro, scallions

**MUSSEL FRITTERS 18** 

New Zealand green lip mussels, lemon garlic aioli

## Dinner

**RIBEYE 65\***

14 oz steak, Ka Lihikai steak rub, lilikoi butter, cauliflower, smashed reds, red chimichurri

**STEAK AND SHRIMP 55\***

6 oz beef tenderloin, head on Kauai shrimp, caramelized onion wedge, brocolinni, salsa verde, sweet pepper relish

**DUCK TWO WAYS 46\***

hoisin glazed duck breast, duck confit croquette, caramelized onion demi, crispy duck slaw



**SEARED SCALLOPS 46\*** 

grilled pineapple salsa, `uala gnocchi, haricot verts, charred sweet corn puree


## Sides

**`UALA GNOCCHI 16** 

housemade gnocchi, sweet corn puree, grilled pineapple salsa

**BIG ISLAND GREENS 14**  

RIP greens, cucumbers, cherry tomato, carrots, pickled veg, candied mac nuts, papaya seed dressing

**BRUSSEL SPROUTS 15**  available

bacon, balsamic dressing, parmesan, fried garlic, caramelized onions

**LOADED YUKON MASH 10**

yukon mashed potatoes, sour cream, bacon, green onion

**HOUSE PICKLES 12** 

tumeric cauliflower, won bok kimchi, cucumber namasu, pickles, fresnos

## Handhelds

**LUCKY BELLY BURGER 28\***

local beef, korean pork belly, housemade kimchi, kimchi mayo, lettuce, tomato, crispy fries, pickled veggies

**MUSHROOM SWISS BURGER 26\***

local beef, trumpet mushrooms, swiss cheese, lettuce, tomato, caramelized onions, crispy fries, pickled veggies

**SHRIMP DUMPLINGS 20** 

housemade dumplings, chili crisp, scallions, fried garlic, cilantro

**STEAMED CLAMS 20** 



manila clams, chinese black bean sauce, butter, green onion, baguette

**AHI CARPACCIO 22\*** 

fresh ahi, evoo, balsamic, fried capers, grated egg, red onion, baguette

**HALF PUNACHICKS CHICKEN 45**

green goddess yogurt marinade, succotash, roasted yukons, hot honey

**SESAME SEARED AHI (MR) 45\***  

sesame seared ahi, tamarind glaze, charred tako, ulu hummus, grilled tomato and HOP

**FRESH CATCH MP**

Daily creations....

**KAI(N) CLAM CAPELLINI 32**

local pasta, bacon, clams, onion, garlic cream, parmesan crisp

**LAMB CHOPS 52\***

half rack, loaded mash, asparagus, kona coffee demi

**SUCCOTASH 10**  

sauteed sweet corn, zucchini, red bell pepper, edamame

**HAWAIIAN CLAM CHOWDER 10 / 14**


Chef Luke's take on the classic clam chowder with hints of pineapple and coconut

**GARLIC NAAN BREAD 16** 

housemade garlic flatbread, ulu hummus

**DUCK CONFIT CROQUETTE 14**

crispy fried duck confit, duck skin slaw, caramelized onion demi glaze

**CHARRED TAKO 15**  

grilled tako, ulu hummus, tamarind glaze, tomato salad

**CLUCKER AND GOAT PIZZA 26**

marinara, punachicks chicken, mozzarella, goat cheese, caramelized onions, hot honey, crispy prosciutto, sriracha aioli

**PIZZA MARGHERITA 22**

marinara, fresh mozzarella, sliced tomato, basil pesto



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## Beverages

Mahalo to our local partners  
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Aloha Beer Company | Big Island  
Booch | Kuleana Rum | Big Island  
Brewhaus | Kona Brewing Company |  
Maui Brewing Company | Koloa Rum |  
Kohana Rum | Ocean Vodka

LIVE MUSIC  
WEDNESDAY- SATURDAY  
500PM-700PM

HAPPY HOURS  
DAILY  
300PM-500PM

## ZERO PROOF CONCOCTIONS 12

### LI HING LEMONADE (add ocean vodka 15)

lemonade and a li hing mui rim.

### MANGO STICKY RICE (add Fid St. Gin 15)

inspired by the Southeast Asian dessert, green tea syrup, mango puree and coconut cream come together for a silky, lightly sweetened cocktail with a delicate herbal finish.

### FROZEN MO'O (add Kula organic rum 15)

coconut, lime and mint. Smooth, cool and refreshing. A frozen escape!

### HIBISCUS BREEZE (add Pau Maui vodka 15)

Big Island hibiscus blossom kombucha, mint syrup, lime juice.

## HANDCRAFTED COCKTAILS 15

featuring locally produced spirits from distilleries on Maui, Kauai, Oahu and Moku O Keawe..

### KA LIHIKAI TAI

Our signature Mai Tai featuring white rum and shaken with orgeat, lime and pineapple. Topped with a dark rum float and a lilikoi foam. A long time favorite!

### PUNA SOUR

Old Pali Road and Amaretto balanced with pineapple, lemon and lilikoi. Finished with a float of red wine. Bold, layered and slightly tart with a smooth finish.

### KANAKA-RITA

A Hawaiian take on a classic margarita featuring traditional okolehao, lime juice, orange liqueur and sweet lilikoi. Crisp, citrus forward and uniquely island born.

### COCONUT ISLAND MARTINI

Kula toasted coconut rum, coconut cream, heavy cream, pineapple juice and a sweet coconut foam.

### KOKOLEKA OLD FASHIONED

KoHana kokoleka rum stirred with falernum, chocolate and orange bitters.  
A delicious twist on the classic!

## WHITE WINES

### CHARDONNAY, PROVERB, CA 12/48

layers of baked apple and pineapple.

### CHARDONNAY, SEA GLASS, CA 14/52

certified sustainable. vibrant fruit and acidity.

### PINOT GRIGIO, SEA GLASS, CA 14/52

bright lemongrass aromas. balanced and refreshing.

### RIESLING, ESSENCE, GER 14/52

notes of apricot. bright acidity and a clean finish.

### SAUVIGNON BLANC, STONELEIGH, NZ 14/52

tropical fruit notes, crisp and clean.

## BUBBLES

### CHAMPAGNE, JEAN LOUIS, FR 12/48

bouquet of pear and apple and a balanced finish.

### PROSECCO, LA MARCA, IT 14/52

honey and citrus notes. crisp and refreshing.

### CHAMPAGNE, VEUVE CLICQUOT, FR 185

rich and creamy. elegant and well balanced.

## RED WINES

### CABERNET, PROVERB, CA 12/48

rich blackberry notes. lush and fruity aromatics.

### CABERNET, SEA GLASS, CA 14/52

certified sustainable. ripe dark fruit.

### PINOT NOIR, SEA GLASS, CA 14/52

elegant and silky with bright cherry and subtle spice.

### SYRAH, SYROCCO, MOR 14/52

dark berry flavors and peppery spice.

### RED BLEND, DECOY BY DUCKHORN, CA 15/60

bold and luxurious.

## BEER

### DRAFT

We proudly feature drafts from the Moku o Keawe, Maui and Oahu!

Ask a team member for our current selection.

### CANS 6

COORS LIGHT

BUD LIGHT

BUDWEISER

MICHELOB ULTRA

### CANS 7

HEINEKEN

HEINEKEN LIGHT

HEINEKEN ZERO

CORONA

STELLA ARTOIS

MBC SELTZER

MBC GINGER BEER (NA)

MBC ROOT BEER (NA)