



DINNER MENU

500pm-900pm daily

PUPU

VEGGIE SPRING ROLLS \$15

vegetable spring roll, cilantro chili sauce, pickled vegetables (V)

KALBI SHORT RIB \$22

grilled boneless beef short rib, steamed rice, pickled onions, chili pepper water

CHICKEN WINGS \$19

choice of buffalo, Korean, salt or salt and pepper. celery and blue cheese dressing

PUPU PLATTER \$30

chicken wings, veggie spring rolls, kalbi
add poke of the day +\$10

POKE OF THE DAY* \$MP

fresh poke, pickled vegetables, wonton chips

SALADS

GORGONZOLA CAESAR* \$12/\$18

RIP farms romaine, garlic anchovy dressing, parmesan, gorgonzola, muddica
add fresh catch +\$12 shrimp +\$8
add grilled chicken +\$8

BIG ISLAND GREENS* \$12/\$18

RIP farms greens, house pickled veg, candied macnuts, papaya seed dressing (V)
add fresh catch +\$12 shrimp +\$8
add grilled chicken +\$8

LOCAL FAVORITES

RIBEYE STEAK* \$62

14 oz. ribeye steak, loaded yukon mash, seasonal vegetables, garlic herb butter
add garlic shrimp +\$8

FRESH CATCH* \$MP

your server will share today's preparation.

CHICKEN LUAU \$38

pan seared punachicks chicken breast, chicken luau, alii mushrooms, purple potato puree, roasted kabocha

KAI(N) PESTO PASTA \$27

local made pasta, housemade basil pesto, spinach, hamakua mushrooms, onion, parmesan cheese (V)

KA LIHIKAI CHEESEBURGER* \$24

local beef, brioche bun, lettuce, tomato, caramelized onions, house sauce, cheddar, fries
add bacon +\$2 add avocado +\$2

HOUSEMADE PIES

WHITE PIE \$25

roasted garlic cream, alii mushrooms, mozzarella, artichoke hearts, prosciutto, basil, truffle oil

HAMAKUA \$24

marinara, pepperoni, spinach, hamakua mushroom, mozzarella, balsamic reduction

THE GREEK \$24

housemade pesto, feta cheese, kalamata olives, roasted peppers, artichoke, tomato

*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.