



PUPU

VEGGIE SPRING ROLLS 16
Crispy spring rolls, cilantro chili sauce, cucumber namasu.

CHICKEN WINGS 19
Choice of Buffalo or Salt & Pepper. Served with celery sticks and blue cheese dressing.

KALBI BEEF 23
Marinated and grilled boneless short rib. Onigiri, local style pickled onions, housemade kimchi, chili peppah watah

PUPU PLATTER 32
Wings, veggie spring rolls and kalbi beef. *add half order poke +\$10**

POKE OF THE DAY* 22
Your server will share today's selection.

SALADS

BALSAMIC STEAK SALAD 26
balsamic grilled steak, local romain, tomato, caramelized onions, avocado, blue cheese dressing

BIG ISLAND GREENS 17
RIP farms greens, house pickled vegetables, tomato, cucumber, papaya seed dressing, candied macadamia nuts

add grilled fresh catch +12 add shrimp +8 add grilled chicken +8

SIDES

FRIES 8
HURRICANE FRIES 10
GARLIC TRUFFLE FRIES 10
PICKLED VEGETABLES 9
SMALL BIG ISLAND GREENS 10
SMALL FRUIT BOWL 12

SANDWICHES

sub greens or fruit +3

KA LIHIKAI CHEESEBURGER* 25
Local beef, brioche bun, lettuce, tomato, caramelized onions, house sauce, cheddar, pickled veggies, fries add bacon +\$2 add avocado +\$2

THE FUN GUY BURGER* 26
local beef, brioche bun, lettuce, tomato, caramelized onion, swiss cheese, trumpet mushrooms

FRESH CATCH SANDWICH 28
Grilled catch, brioche bun, tomato, miso ginger slaw, remoulade, pickled veggies, fries add bacon +\$2 add avocado +\$2

HOUSEMADE PIZZAS

MARGHERITA PIZZA 23
housemade dough, marinara, tomato, fresh mozzarella, basil pesto

HAMAKUA PIZZA 24
housemade dough, marinara, pepperoni, spinach, mozzarella, mushrooms, balsamic reduction

GARLIC TRUFFLE PIZZA 24
roasted garlic cream, trumpet mushrooms, caramelized onions, mozzarella, parmesan, truffle oil

SWEETS

CHOCOLATE BROWNIE 12
warm brownie, vanilla ice cream, berries, chocolate sauce, whipped cream

PASSION GUAVA CHEESECAKE 12
whipped cream, lilikoi sauce, berries

LAVA CAKE 15
warm fudge cake, vanilla ice cream, berries

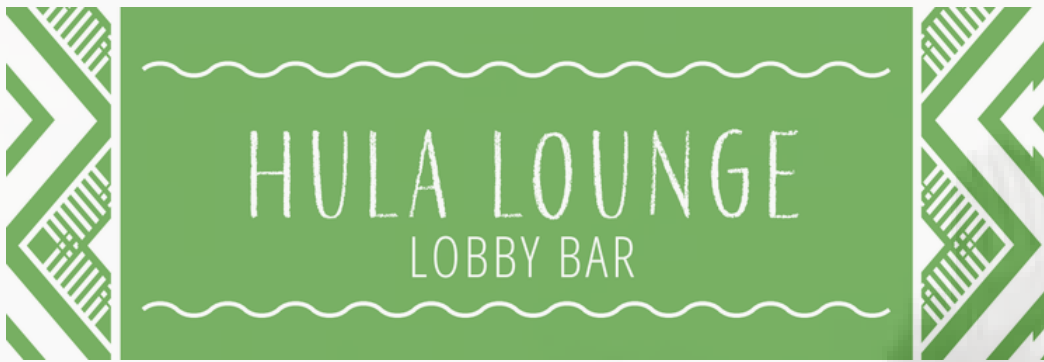
OPEN NIGHTLY

Food Service 400pm - 1100pm
Bar Service 400pm- 1200am

LIVE MUSIC

WEDNESDAY - SATURDAY
700pm - 900pm

*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.



YUMMY RUMMY COCKTAILS

15

we proudly feature locally made rums from moku o keawe, maui and oahu!

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!

MOLOKA'I MELON MULE

Kula White Rum, Midori and Peach liqueur with lime and bubbles. Light, crisp and playfully tropical.

PE'AHU POG CUTTER

Kuleana Nanea 2 Year Aged Rum, Aperol and Falernum blended with lilikoi, orange, guava, lime and tiki bitters. A bold island riff on the famous Fog Cutter.

PANDAN UBE-LADA

Ko Hana Kea Agricole Rum, Kula Toasted Coconut Rum and Kota Pandan with ube syrup, lime and coconut. Creamy, colorful and indulgently island.

'ILIMA ITCH

Old Pali Whiskey and Kula Dark Rum shaken with macadamia nut orgeat, lilikoi, pineapple and lime. A nutty, tropical cocktail with Hawaiian character.

ALANA NEGRONI

Ko Hana Koho Barrel-Aged Rum and Kula Toasted Coconut Rum stirred with Campari and sweet vermouth. A deep, island inspired twist on the classic negroni.

LIHIKAI LYCHEE MOJITO

Kula White Rum shaken with lychee puree, lime, simple and fresh mint. A bright refreshing twist on a classic mojito.

WINES

HOUSE RED 10

HOUSE WHITE 10

HOUSE SPARKLING 10

CANNED BEER

DOMESTIC 6

Bud, Bud Light, Coor's Light, Michelob Ultra

IMPORTS 7

Heineken, Heineken Light, Heineken Zero
Corona, MBC Seltzers

LOCAL CRAFT 8

Kona Brewing Company

Longboard Lager, Big Wave Golden Ale
Kua Bay IPA

Maui Brewing Company

Bikini Blonde Lager, Big Swell IPA,
Coconut Hiwa Porter

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