



PUPU

VEGGIE SPRING ROLLS \$16

Crispy spring rolls, cilantro chili sauce, cucumber namasu.

CHICKEN WINGS \$19

Choice of Buffalo, Korean 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 \$24

Your server will share today's selection.

SALADS

GORGONZOLA CAESAR \$17

RIP farms romaine, garlic anchovy dressing, parmesan, gorgonzola, muddica

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

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

SANDWICHES

sub greens or fruit +\$2

KA LIHIKAI CHEESEBURGER \$24

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

FRESH CATCH SANDWICH \$28

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

HOUSEMADE PIZZAS

WHITE PIE \$25

Roasted garlic cream, ali'i mushrooms, mozzarella, artichoke hearts, proscuitto, basil, white truffle oil

HAMAKUA \$24

Marinara, pepperoni, spinach, ali'i mushrooms, mozzarella, balsamic reduction

THE GREEK \$24

Housemade pesto, feta cheese, kalamata olives, roasted red bell peppers, tomato, artichoke hearts

SIDES

FRIES \$8

HURRICANE FRIES \$10

GARLIC TRUFFLE FRIES \$10

PICKLED VEGETABLES \$9

SMALL BIG ISLAND GREENS \$10

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!

LIHIKAI LYCHEE MOJITO

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

MOLOKA'I MELON MULE

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

PE'AHİ 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.

WINES

CHARDONNAY, SEA GLASS \$10/\$40

CHARDONNAY, PROVERB \$10/\$40

PINOT GRIGIO, SEA GLASS \$10/\$40

RIESLING, ESSENCE \$10/\$40

SAUVIGNON BLANC, STONELEIGH \$12/\$48

CHAMPAGNE, JEAN LOUIS \$10/\$40

PROSECCO, LA MARCA \$12/\$48

CHAMPAGNE, VEUVE CLIQUOT \$185

CABERNET SAUVIGNON, SEA GLASS \$12/\$48

CABERNET SAUVIGNON, PROVERB \$10/\$40

PINOT NOIR, SEA GLASS \$12/\$48

CANNED BEER

DOMESTIC \$6

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

IMPORTS \$6

Heineken, Heineken Light, Heineken Zero Corona

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, POG Seltzer, Dragonfruit Seltzer

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Last call- 1145pm

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