



LUNCH MENU

1100am-500pm daily

PUPU

CAULIFLOWER BITES \$16

battered cauliflower, sesame orange glaze, pickled fresno chiles and radishes

VEGGIE SPRING ROLLS \$15

vegetable spring roll, cilantro chili sauce, pickled vegetables

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, pipikaula

POKE OF THE DAY* MP

fresh poke, pickled vegetables, wonton chips

SALADS

HULI CHICKEN SALAD \$20

grilled hibachi chicken, RIP farms greens, slaw, carrots, cucumbers, cherry tomato, miso ginger dressing, wonton chips

GORGONZOLA CAESAR* \$17

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

BIG ISLAND GREENS* \$17

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

SIDES

FRIES \$6

HURRICANE FRIES \$9

GARLIC TRUFFLE FRIES \$9

PICKLED VEGGIES \$8

SMALL GARDEN SALAD \$10

LOCAL FAVORITES

KOREAN BEEF TACOS \$25

braised short rib, crispy wonton shell, slaw, housemade kimchi, sriracha mayo, pickled veg

PLATE LUNCH OF THE DAY MP

Ask your server for this weeks special. served with steamed rice and ulu mac salad

NORTH SHORE GARLIC SHRIMP \$28

lemon garlic butter shrimp, steamed rice

FISH AND CHIPS \$28

fresh catch, local beer batter, fries, remoulade, pickled veg, lemons

SANDWICHES

sub greens or fruit +\$3

KA LIHIKAI CHEESEBURGER* \$24

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

FRESH CATCH SANDWICH* \$28

grilled fresh catch, brioche bun, miso ginger slaw, tomato, remoulade, fries
add avocado +\$2

CHICKEN CLUB WRAP \$22

grilled chicken, spinach tortilla, lettuce, tomato, caramelized onions, bacon, chipotle mayo, fries
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.



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

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COCKTAILS

featuring locally produced spirits from distilleries on Maui, Kauai, Oahu and the Big Island of Hawaii.

\$15

KA LIHIKAI TAI

gold rum, dark rum, orgeat, orange curacao, lime, pineapple juice, lilikoi foam

MELE 75

Fid Street gin, guava puree, lemon juice, prosecco

HOKULELE

Old Pali Road whiskey, ginger honey syrup, lilikoi, lemon juice

PACIFIC PEARL

PAU vodka, lychee liqueur, lemon juice, pineapple juice

FROZEN MO'O

Koloa rum, coconut cream, mint, lime juice

KANAKA-RITA

Okolohao, lime juice, triple sec, lilikoi puree

LILIKOI MULE

Tito's vodka, lilikoi puree, lime juice, MBC ginger beer, lilikoi foam

BEER

draft beer

We proudly feature drafts from the Big Island, Maui and Oahu! Ask a team member for our current selection.

bottles and cans

COORS LIGHT \$5

BUD LIGHT \$5

BUDWEISER \$6

MICHELOB ULTRA \$5

HEINEKEN \$6

HEINEKEN LIGHT \$6

HEINEKEN ZERO \$6

MBC SELTZER \$8

MBC GINGER BEER \$5

MBC ROOT BEER \$5



KA LIHIKAI

RESTAURANT + BAR

HAPPY HOURS!

TUESDAY- SATURDAY 300PM- 500PM

LIVE MUSIC!

WEDNESDAY- SATURDAY 400- 600PM

WINES

white wines and bubbles

CHARDONNAY, PROVERB, CALIFORNIA \$10/\$40

layers of baked apple and pineapple.

CHARDONNAY, SEA GLASS, CALIFORNIA \$10/\$40

certified sustainable. vibrant fruit and acidity.

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

bright lemongrass aromas. balanced and refreshing.

RIESLING, ESSENCE, GERMANY \$12/\$48

notes of apricot. bright acidity and a clean finish.

SAUVIGNON BLANC, STONELEIGH \$12/\$48

tropical fruit notes, crisp and clean.

CHAMPAGNE, JEAN LOUIS, FRANCE \$10/\$40

bouquet of pear and apple. clean and balanced finish.

PROSECCO, LA MARCA, ITALY \$12/\$48

honey and citrus notes. crisp and refreshing.

CHAMPAGNE, VEUVE CLICQUOT, FRANCE \$120

rich and creamy. elegant and well balanced.

red wines

CABERNET SAUVIGNON, PROVERB, CALIFORNIA \$10/\$40

rich blackberry notes. lush and fruity aromatics.

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

certified sustainable. ripe dark fruit.

CABERNET SAUVIGNON, AVIANA, FRANCE \$12/\$48

aromas of cassis, flavor.

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

certified sustainable. crushed violet aroma.

RED BLEND, AVIANA, PORTUGAL \$12/\$48

blackberry and figs with chewy tannins.

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