



KALIHIKAI

RESTAURANT + BAR

LUNCH MENU

available daily from 1100am-300pm

PUPU

ALI'I MUSHROOM BITES \$17

crispy fried Hamakua mushrooms, garlic truffle mayo, pickled fresno chiles

VEGGIE SPRING ROLLS \$16

vegetable spring roll, cilantro chili sauce, pickled vegetables

KALBI SHORT RIB \$23

grilled boneless beef short rib, furikake rice, pickled onions, housemade kimchi, chili pepper water

CHICKEN WINGS \$19

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

PUPU PLATTER \$32

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

POKE OF THE DAY* \$20

your server will share today's preparation.

SPECIALTIES

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, garlic breadcrumbs
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 \$8

hurricane fries \$10

garlic truffle fries \$10

house pickled veggies \$9

small island greens \$10

SPECIALTIES

TACO OF THE MONTH

your server will share this month's creation!

LECHON KAWALI \$22

crispy lemongrass and ginger braised pork belly, onion, tomato, green onion, shoyu vinegar, cucumber, garlic rice

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 +\$2

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 PIZZAS

GARLIC TRUFFLE \$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.

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KA LIHIKAI

RESTAURANT + BAR

LUNCH BEVERAGE MENU

available daily from 1100am-300pm

COCKTAILS

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

\$15

KA LIHIKAI TAI

Our signature Mai Tai! crafted with Kuleana Hui Hui Rum and topped with our housemade lilikoi foam. A tropical classic with a distinctly local twist.

HOKULANI SOUR

Okolehao, Disaronno and Kota Pandan balanced with ube simple syrup and fresh lemon juice. Served with a li hing mui rim. A vibrant island-inspired sour with a colorful finish.

OCEAN PEARL HIGHBALL

Ocean Organic Vodka, Kota Pandan and lychee puree brightened with coconut and lemon. Topped with bubbles. Crisp, refreshing and luminous as the sea.

LILIKOI MULE

Featuring PAU Maui vodka, Maui Brewing Co. ginger beer and lilikoi foam. Bold, zesty and refreshing.

ALA PINA-RITA

Smoky Illegal Mezcal and spicy Ancho Reyes Chile Poblano liqueur. Shaken with pineapple and lime juice. finished with a togarashi rim for a fiery island edge.

FROZEN MO'O

Ko Hana Kea Agricole and Kula Toasted Coconut Rum blended with coconut, lime and mint. Smooth, cool and refreshing. A frozen escape.

TIKI TOKI

Toki Japanese Whiskey and Kulan Toasted Coconut Rum layered with coconut, pineapple, lime and our housemade ginger honey syrup. A fusion of tropical and refined flavors.

'IWA BIRD ESPRESSO MARTINI

Ocean Vodka, Frigate 8-Year Aged Rum and Kula Toasted Coconut Rum shaken with rich espresso. A bold uplifting cocktail with an island twist.

BEER

We proudly feature drafts from Moku O Keawe, Maui and Oahu! Ask a team member for our current selection of draft and canned beer.

DRAFT BEERS \$9

CANNED BEER \$6

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 \$185

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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