



DINNER MENU

5:00PM - 9:00PM

| SMALL PLATES |

SHRIMP CEVICHE 18

Coconut | Pineapple | Won Ton Chips

MAUI ONION SOUP 12

Beef Broth | Thyme | Gruyere | Focaccia Crostini

GRILLED KOREAN BEEF SHORT RIBS | 18

Bone In | Hoisin Barbecue | Sesame | Kimchee

PAN FRIED CRAB CAKES | 25

Blue Crab | Local Baby Lettuce | Garlic Aioli

PORK BELLY | 15

Slow Braised | Gochujang Sauce | Pickled Red Onion | Watermelon Radish

MUSHROOM GRATIN | 18

Ali'i | Cremini | Shiitake | Parmesan Garlic Cream

| GREENS |

KALE AND QUINOA CHOPPED SALAD 14

Farm Fresh Vegetables | Mint | Cilantro
Lemon Miso Vinaigrette

CLASSIC CAESAR SALAD 12

Garlic Crouton | Asiago Cheese | Traditional Dressing

KINGS FARM GOLDEN BEET SALAD 15

Roasted Gold Beets | Kua'i Greens | Candied Pecans
Grape Tomatoes | Crispy Goat Cheese | Tangy Strawberry Dressing

| MAINS |

All entrées are served with roasted vegetables, and a choice of spinach-gruyere polenta, jasmine rice or yukon gold house mash

SEARED AHI TUNA 38

Lemon Soy Marinated | Sriracha Aioli

LOCALLY SOURCED CATCH OF THE DAY* 41

Ginger-Kaffir Lime Beurre Blanc | Pineapple Salsa

STIR-FRY UDON NOODLES 34

Carrots | Green Onions | Broccoli | Ali'i Mushrooms | Bok Choy | Sesame Seed | Garlic Chips | Furikake
Add Seared Ahi* 9 | Add Seared Tofu* 6

HULI HULI CHICKEN 32

Hawaiian Salt Rubbed Grilled Chicken Breast | Honey Soy Dipping Sauce

ROASTED PORK CHOP SKILLET 37

Roasted Garlic | Pancetta | Tomato | Onion | Bourbon

SLOW BRAISED PORK SHANK 37

Balsamic Reduction | Pan Jus

MACADAMIA CRUSTED LAMB CHOPS 68 (FULL RACK)

Australian Lamb | Kua'i Coffee Demi-Glace

LAND & SEA* 53 (2-4 OZ)

Filet Mignon Medallions | Grilled Garlic Prawns
Caramelized Shallot Gravy

RIBEYE STEAK* 48 (12 OZ)

Ribeye | Broiled With House Rub | Shallots | Roasted Mushroom Demi-Glace

| SIDES |

GARLIC FOCACCIA 9

House Baked | Extra Virgin Olive Oil | Balsamic | Chili Flakes

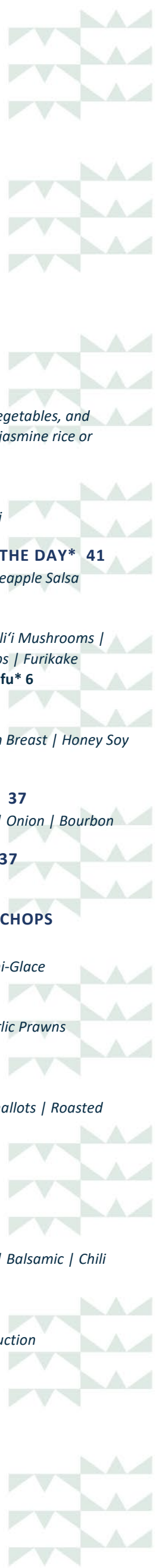
BRUSSELS SPROUTS 9

Bacon | Onion | Garlic Balsamic Reduction

YUKON GOLD HOUSE MASH 7

POLENTA 6

Gruyère | Spinach





DRINK MENU

| COCKTAILS |

HALA KAHIKI GARDEN 15

Fid St. Gin | Pineapple Juice | Lime Juice

MAI TAI A HUI HOU 17

*Kuleana Hui & Kasama Aged Rum | Dry Curacao
Hamakua Coast Mac Nut Orgeat | Fresh Lime | Egg Foam*

PASSION FRUIT MARTINI 16

Pau Vodka | Passion Fruit Puree | Lemon Juice

HIBISCUS MARGARITA 17

Casa Migos Blanco Tequila | Hibiscus Syrup | Lime Juice

WHISKEY MANGO FOXTROT 15

*Makers Mark Whiskey | Mango Puree | Sweet & Sour
Lime Juice*

RASTA 16

Tito's Vodka | Pineapple Juice | Grenadine | Midori

KISSED BY THE SUN 16

*Aviation Gin | Italicus Liqueur | Cranberry Juice | Lime
Juice | Egg Whites*

KBR MANHATTAN 18

*Michter's Us 1 American Whiskey | Averna Amaro
Carpano Antica Sweet Vermouth | Angostura Bitters*

| ZERO-PROOF |

PALO-NAAH 14

Hawaiian Chili Pepper | Lemon | Grapefruit Soda | Thyme

KBR SUNSET 10

Hibiscus | Lime | Pineapple | Soda | Rosemary

MAKALEHA COOLER 10

Ginger | Lemon | Turmeric | Orange | Soda

| BEER |

DRAFT 10

*HOP Island IPA | Long Board Lager | PGB Pale Ale
El Guapo Golden Ale*

MAINLAND & INTERNATIONAL CANS 8

*Bud Light | Coors Light | Corona | Heineken |
Heineken 0.0*

LOCAL CANS 8

*Coconut Hiwa Porter | Ola Ma'a Lager | Sunshine Girl
Golden Ale | Mosaic Mo'Betta DBL IPA*

SELTZER 8

*Maui Lemonade | High Noon Passion Fruit | Summer Club
Pogmosa*

| WINE |

SPARKLING

| | G / B |
|--|---------|
| <i>Cremant Brut, Lucien Albrecht, Alsace, France, NV</i> | 15 / 60 |
| <i>Cremant Rose, Lucien Albrecht Alsace, France, NV</i> | 16 / 64 |
| <i>Josh Cellars, Prosecco, Italy</i> | 12 / 48 |
| <i>Champagne, Nicolas Feuillatte, Chouilly, France</i> | 88 |
| <i>Champagne, Veuve Clicquot Brut, Reims, France</i> | 125 |

AROMATIC WHITES

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| <i>Viognier, San Simeon, Paso Robles</i> | 49 |
| <i>Pinot Gris, Acrobat, Oregon</i> | 11 / 44 |
| <i>Pinot Gris, Hess Select, Mount Veeder</i> | 14 / 60 |
| <i>Riesling, Trefethen, Napa Valley</i> | 13 / 50 |
| <i>Sauvignon Blanc</i> | |
| <i>Matanzas Creek, Sonoma County</i> | 12 / 48 |
| <i>Greywacke, Marlborough, New Zealand</i> | 17 / 68 |

CHARDONNAY

| | |
|--|---------|
| <i>Calera, Central Coast</i> | 16 / 64 |
| <i>Maison Albert Bichot "Vieilles Vignes"</i> | 17 / 68 |
| <i>Burgundy, France</i> | |
| <i>Domaine Louis Moreau, Chablis, France, 2016</i> | 92 |
| <i>Rombauer, Carneros, 2019</i> | 98 |
| <i>Sonoma Cutrer "Russian River Ranches", Sonoma Coast</i> | 16 / 66 |

ROSÉ

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| <i>Peyrassol, Les Commandeurs Rose, Côtes-de-Provence, France</i> | 14 / 56 |
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PINOT NOIR

| | |
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| <i>Erath, Oregon</i> | 12 / 48 |
| <i>Argyle, Willamette Valley</i> | 62 |
| <i>Siduri, Santa Barbara County</i> | 16 / 64 |
| <i>Belle Glos "Las Alturas", Sonoma Coast, County</i> | 73 |
| <i>Dumol "Western Ranch", Russian River Valley</i> | 150 |

CABERNET SAUVIGNON

| | |
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| <i>Columbia, Washington</i> | 12 / 45 |
| <i>Decoy by Duckhorn, California</i> | 49 |
| <i>Cline, Sonoma County</i> | 14 / 56 |
| <i>Daou, San Luis Obispo County, 2019</i> | 71 |
| <i>Jordan, Alexander Valley, 2017</i> | 150 |

UNIQUE BLENDS & SPICY REDS

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| <i>Red Blend, Banchee Mordecai, California</i> | 70 |
| <i>Red Blend, Abstract, Orin Swift, California</i> | 76 |
| <i>Merlot, L'Ecole No. 41, Columbia Valley, Wa, 2019</i> | 75 |
| <i>Merlot, Peju, Napa Valley, 2015</i> | 95 |
| <i>Zinfandel, 8 Years in the Desert, Orin Swift, California</i> | 78 |
| <i>Zinfandel, Cline, Sonoma County</i> | 68 |