



À LA CARTE LUNCH

ALA MOANA BOWLS \$24

Bowls can be made (GF) (V) (VG)

Poke Bowl, chilled ahi tuna, ginger, soy, seaweed

Surf and Turf, skirt steak and prawns, island soy

Seared Tofu, soy glazed sesame tofu (V) (VG)

All bowls served with choice of quinoa or steamed white rice. Bowls are filled with fresh local fruits and vegetables.

SALADS

Caesar, chopped romaine, shaved parmesan, oversized crouton, house caesar dressing \$22
Chicken Tender • Skirt Steak • Blackened Mahi

Steak and Wedge, steak with mocha rub, bacon, baby iceberg, pickled shallots, blue cheese, ranch \$28

Fried Goat Cheese, fresh melon, beets, arugula, pistachios, white balsamic \$20 (V)

Grilled Watermelon and Shrimp, tomatoes, sweet 'n sour maui onion, chimichurri \$24 (V)

TACOS

All served with soft corn tortillas, cabbage slaw, sweet 'n sour maui onion, fresh guacamole, smoked salsa, lime crema, cilantro \$22

Grilled Fish • Skirt Steak • Fried Shrimp • Soyrizo

DAILY SPECIAL

Kabob of the Day, served with pineapple, red onion, and bell peppers \$18

HANDHELDS

White Cheddar Bacon Burger, 1/2 lb angus beef, baby gem lettuce, fried onions, bacon, heirloom tomato, white cheddar, house special sauce, toasted brioche bun \$24

Beyond Vegan Burger, butter lettuce, red onion, heirloom tomato, dairy-free cheddar cheese, vegan chimichurri aioli, toasted bun \$24 (V) (VG)

Crab Cake BLT Sandwich, caper fennel tartar sauce, avocado, vine-ripened tomato, bacon, baby gem lettuce, toasted sourdough bun \$24

Cuban, slow roasted mojo marinated pork, ham, swiss, pickles, pressed on a french baguette \$18

Blackened Mahi Sandwich, fresh mahi mahi fillet, "Market Grill blend" blackening spice, fresh avocado, kimchee slaw, sourdough bun \$22

Crispy Chicken Sandwich, hand-dredged chicken breast, crunchy pickles, baby gem lettuce, spicy aioli, brioche bun \$22

Smoked Turkey and Brie, strawberry jam, avocado, vine-ripened tomato, arugula, ciabatta \$24

Reuben, pastrami, swiss, pineapple sauerkraut, special sauce, marbled rye \$18

Grilled Steak and Blue, house rub steak, grilled peppers and onions, house blue cheese sauce, arugula, ciabatta \$24

All handhelds and daily specials come with choice of one side - tropical fruit bowl, fries, steamed white rice, Hawaiian style macaroni salad, or house green salad with papaya seed dressing

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian (VG) vegan

DRINKS

HANDCRAFTED COCKTAILS

By The Beach Kohana Crafted by Pedro \$14

Kohana Rum, Mango Shrub, Prosecco,
Orange Bitters, Lemon Juice

Lilikoi House Mule \$12

Pau Maui Vodka, Lilikoi Puree, Ginger Beer, Lime, Fresh
Mint

The Chosen One \$12

Santo Mezquila, Seasonal Shrub, Montenegro Amaro,
Fresh Mint, Lemon Juice, Peychaud's Bitters

Lime In the Coconut \$12

Don Q Coconut Rum, Sammy Beach Bar Rum,
Lime Sour, Lime Wedges, Club Soda, Sugar Rim

The 1953 Mai Tai \$12

Don Q Silver Rum, Pineapple Juice, Orange Juice, Orgeat,
Orange Curacao, Whaler's Dark Rum Float, Rocks

Frozen Mo'o \$12

Don Q Coconut Rum, Lime, Crafted Coconut Cream,
Fresh Mint, Blended

White Linen Crafted by Emilee \$12

Empress Gin, Lime Sour, St. Germain, Muddled Cucumber,
Club Soda

Spicy Mango Michelada Crafted by Pedro \$12

Seasonal Spicy Mango Shrub, Clamato, Lime Juice,
Primo Lager

Waikiki Breeze \$12

Pau Maui Vodka, St. Germain Elderflower Liqueur, Lime
Sour, Strawberry Puree, Club Soda

El Pepino Crafted by Ted \$12

Do Julio Silver Tequila, Muddled Cucumber, Spicy Mango
Shrub, Club Soda

Basil Smash Crafted by Emilee \$13

Bulleit Bourbon, Lime Sour, Simple Syrup, Angustura Bitters,
Muddled Grapefruit, Basil, Club Soda

Sunset Slim Crafted by John \$12 (ONLY 95 Calories)

Pau Maui Vodka, Lilikoi Puree, Soda Water



*Straws available upon request

BEER

BOTTLES & CANS

Coors Light, Miller Lite, Budweiser, Bud Light \$6
Corona, Corona Premier, Kona Brewing Big Wave Golden
Ale, Sapporo, Cocoweizen, Maui Brewing Bikini Blonde,
Waikiki Brewing Skinny Jeans IPA \$7

DRAUGHT

Kai Nui Ale by Honolulu Beerworks (Exclusive Outrigger) \$7
Dos X Amber, Heineken, Primo, Waikiki Brewing Rotating
Handle, Paradise Cider, Hanalei IPA \$7

WINE

	6oz	BTL
Prosecco, Benvolio, Italy	\$10	\$39
Cremant Rose Gerard Bertrand, France	\$12	\$48
Brut Chandon, Napa	\$14	\$54
Vueve Clicquot Yellow Label		\$81
Chardonnay, House Wine, Napa	\$11	\$43
Chardonnay, Cambria	\$12	\$48
Chardonnay, La Crema	\$14	\$56
Sauvignon Blanc, Michael David, Lodi	\$9	\$37
Sauvignon Blanc, Kim Crawford	\$14	\$56
Pinot Grigio, Antinori	\$9	\$37
Riesling, Kung Fu Girl	\$9	\$37
Rose, Band of Roses	\$9	\$37
Rose, Castle Rock, Mendocino	\$10	\$39
Pinot Noir, Landmark Overlook	\$12	\$48
Pinot Noir, Meiomi	\$12	\$48
Malbec, El Portillo	\$9	\$37
Malbec, High Note		\$48
Merlot, Peju, Napa	\$16	\$64
Cabernet Sauvignon, House, Paso Robles	\$11	\$43
Cabernet Sauvignon, Prisoner	\$20	\$80
Cabernet Sauvignon, Silver Oak		\$171

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)

The first bottled water in the Southern Hemisphere

Ginger Beer \$6

Made with ginger and sugarcane

Market Smoothies \$8

Strawberry, Lilikoi, Mango, Banana, Pineapple, Coconut
(Your choice of up to 3 flavors)

Brewed Iced Tea \$5

Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4

Cola, Diet Cola, Lemon-Lime, Ginger Ale, Tonic Water