

À LA CARTE LUNCH

OUR FAMOUS MARKET GRILL SALAD BAR BUFFET (\$22)

We feature locally farmed lettuce, greens and organic vegetables. Soup and house special stir-fry of the day. Upon availability, seafood of the Hawaiian Islands and surrounding waters and carved, grilled, and smoked meats. Every effort has been made to source Hawai'i first.

ALA MOANA BOWLS \$24

Poke Bowl, fresh line caught ahi, ginger, soy

Surf and Turf, skirt steak and prawns, island soy sauce

Seared Tofu, soy glazed sesame tofu (V)

All bowls served with choice of quinoa or steamed white rice. Comes 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, skirt steak with mocha rub, baby iceberg, maui onion, blue cheese crumble, ranch \$28

Heirloom Tomato, whipped honey ricotta, pickled shallots, arugula, EVOO drizzle \$20 (GF) (V)

Grilled Watermelon and Shrimp Salad, tomatoes, sweet sour maui onion, chimichurri \$24 (GF)

TACOS

All served with sweet sour maui onion, slaw, guacamole, smoked salsa, and lime crema \$22
• Grilled Fish • Skirt Steak • Fried Shrimp

HANDHELDS

White Cheddar Bacon Burger, 1/2 lb angus beef, baby gem lettuce, maui onion, vine-ripened tomato, bacon, white cheddar, toasted brioche bun \$24

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

Crab Cake BLT, fennel tartar sauce, vine-ripened tomato, avocado, bacon, baby gem lettuce, toasted sour-dough \$24

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

Blackened Mahi, fresh mahi fillet, grill blend blackening spice, fresh avocado, kimchee slaw, sourdough \$22

Reuben, pastrami, swiss, pineapple sauerkraut, dynamite sauce, rye \$18

DAILY SPECIALS

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

Daily Fresh Fish, chef's preparation recited daily \$22

All entrees come with choice of one side - tropical fruit skewer, fries, steamed white rice, Hawaiian style macaroni salad, or house green salad with papaya seed dressing

DRINKS

HANDCRAFTED COCKTAILS

Kiawe Wood Smoked Manhattan \$14
Templeton Rye, Carpano Antica Sweet Vermouth,
Luxardo Cherry

Lilikoi House Mule \$12
Pau Maui Vodka, Bundaberg Ginger Beer, Lime,
Mint, Lilikoi Foam

Finally a Good Margarita in Waikiki \$13
Tequila Herradura Blanco, Cointreau, Pressed Lime,
Kiawe Wood Smoked Sea Salt

Outrigger's 44 Mai Tai \$14
Don Q Gold & Kraken Foam, Pineapple, Orgeat,
Orange Curacao, Rocks

The 1953 Mai Tai \$12
Don Q Gold Rum, Pineapple, Orange Juice, Orgeat,
Orange Curacao, Whaler's Dark Rum Float

Frozen Mo'ō \$12
Don Q Coconut Rum, Lime, Craft Coconut Cream,
Fresh Mint

Blue Hawaii à la The Reef Bar & Market Grill \$11
Pau Maui Vodka, Sailor Jerry Spiced Rum, Blue
Curacao, Pineapple Juice, Fresh Lemon

Ocean Side Bloodys \$10
You choice of Herradura Tequila Blanco, Pau Maui
Vodka or Hendrick's Gin, Sriracha and Wasabi Bloody
Mix, Seasonal accoutrements

Reef Waikiki Breeze \$12
Pau Maui Vodka, St. Germaine, Fresh Lemonade,
Strawberry, Splash of Club Soda

Lava Lava \$14
Sailor Jerry Spiced Rum, Coconut Cream,
Strawberries, Banana, Pineapple Juice,
Kraken Dark Rum Float

BEER

BOTTLES & CANS

Coors Light, Miller Lite, Budweiser, Bud Light,
Corona, Sapporo, Sierra Nevada Pale Ale,
Kona Brewing Co. Big Wave Golden Ale \$6

Waikiki Skinny Jeans IPA, Maui Brewing Bikini
Blonde \$7

DRAUGHT

Blue Moon, Dos X Lager, Heineken \$7
Primo \$5

Paradise Seasonal Cider, Waikiki Brewing Hana Hou
Hefe, Lagunitas IPA, Waikiki Brewing Aloha Spirit
Blonde Ale \$7

WINE

	6oz	9oz
Prosecco, Benvolio, Italy	\$10	\$13
Cremant Rose Gerard Bertrand, France	\$12	\$16
Brut Chandon, Napa	\$14	\$18
Chardonnay, House wine, Napa	\$11	\$14
Chardonnay, Frank Family, Napa	\$17	\$23
Sauvignon Blanc, Michael David, Lodi	\$9	\$12
Pinot Grigio, Nobilissima, Veneto, Italy	\$9	\$12
Riesling, Clean Slate, Mosel, Germany	\$10	\$13
Rose, Castle Rock, Mendocino	\$8	\$11
Merlot, Peju, Napa	\$16	\$21
Cabernet Sauvignon, House wine, Paso Robles	\$11	\$14
Cabernet Sauvignon, Niner, Paso Robles	\$22	\$30

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)
The first bottled water in the Southern Hemisphere

Bundaberg Ginger Beer \$13
Made with ginger and sugarcane

Market Smoothies \$8
Strawberry, lilikoi, mango, banana, pineapple

Brewed iced tea \$5
Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4
Cola, Diet Cola, Lemon & Lime, Ginger Ale, Tonic Water