

À LA CARTE LUNCH

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

We feature locally farmed lettuce, greens and organic vegetables. Seafood of the Hawaiian Islands and surrounding waters. House special stir fry of the day. Carved, grilled and smoked meats. Soups, chowders and chilies. Every effort has been made to source Hawai'i first.

ALA MOANA BOWLS \$24

Bowls can be made (GF) (V)

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

Wok Tossed Garlic Shrimp, peel and eat shrimp, toasted garlic butter thai basil

Skirt Steak Bulgogi, grilled skirt steak, island soy sauce

All bowls served with, steamed rice, shaved green onion, shaved radish, pickled cucumber, avocado, sugar peas, sesame seeds, edamame, bean sprouts

50/50 Reuben, shaved corned beef and spam, Toasted rye bread sauerkraut, Swiss cheese, house pineapple Russian dressing \$20

Blackened Mahi Sandwich, fresh Mahi fillet "Market Grill blend" blackening spice, ciabatta bread, flash avocado kimchi slaw \$20

White Cheddar Bacon Burger, ½ lb Angus beef, toasted brioche bun, baby gem lettuce leaves, bacon vine ripened tomatoes, white cheddar cheese \$22

Grilled Eggplant Caprice Chop Salad, ciabatta croutons, heirloom tomatoes, sweet onions, buffalo mozzarella, basil pesto dressing \$18 (V)

Local Fish Tacos, crispy mahi, soft corn tortillas, smoked chili salsa, slaw, avocado, lime crema \$20

Smoked Turkey Club Fold, grilled flat bread, avocado, smoked bacon, heirloom tomato romaine leaves, garlic mayo \$18

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

Steak and Wedge, skirt steak kona rub, baby iceberg wedge, ranch dressing, bleu cheese, maui onion \$32

Daily Grilled Fresh Fish, \$28

All entrées come with choice of two- tropical fruit skewer, fries, green salad green goddess dressing, steamed rice, Hawaiian style macaroni salad

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

DRINKS

HANDCRAFTED COCKTAILS

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

Lilikoi House Mule \$12
Tito's Handmade Vodka, Bundaberg Ginger Beer,
Lime, Mint, Lilikoi Foam, Rocks

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

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

The 1953 Mai Tai \$10
Don Q Gold Rum, Pineapple, Orange Juice,
Orgeat, Bols Orange Curacao, Whaler's Dark Rum
Float, Rocks

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

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

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

Hops and Grain \$12
Henderick's Gin, Carpano Bianco, Waikiki Blonde,
Lemon Sour, Peychaud's Bitters, Rocks

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

BEER

BOTTLES & CANS

Coors light, Miller Lite, Budweiser, Bud Light,
Corona, Sapporo, Sierra Nevada Pale Ale,
St. Pauli Girl, Kona Brewing Co. Big Wave
Golden Ale, Angry Orchard Hard Cider \$7
Sam Adams, Waikiki Skinny Jeans IPA \$8
Maui Brewing Bikini Blonde \$9

DRAUGHT

Blue Moon, Dos X Lager, Heineken, Primo \$7
Kilt Lifter Ale, Kona Brewing Co. Long Board Lager,
Lagunitas IPA, Waikiki Blonde \$8

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 \$6
Made with ginger and sugarcane

Market Smoothies \$8
Fresh mango, banana, pineapple

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

Soft Drinks \$4
Pepsi, Diet Pepsi, Lemon Mist, Mountain Dew

Henry Weinhard's Soda \$6
Root beer, Black cherry, Vanilla cream