



DINNER MENU

5:30PM - 9:00PM

| SMALL PLATES |

SHRIMP CEVICHE 18

Kaua'i Island Shrimp | Pineapple | Kale | Maui Style 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 | Kaua'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 | Kaua'i Coffee Demi-Glace

LAND & SEA* 53

*2-4oz. 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*

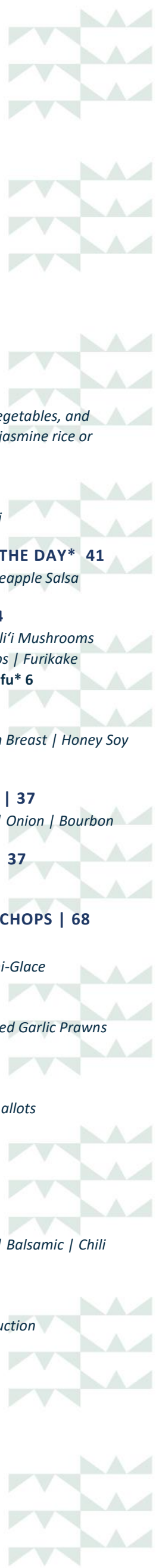
BRUSSELS SPROUTS 9 

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

<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

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

<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 "Wester Ranch", Russian River Valley</i>	150

CABERNET SAUVIGNON

<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

<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