



LUNCH MENU | 11 – 5

SNACK SHARE

DOUBLE DIP (DF) 20

ulu hummus & smoked fish dip | pita bread | local chips | red pepper oil

10" SOFT PRETZEL 18

cheese | savory jam | bourbon grain mustard

VOLCANO FRIES (V, DF) 16

chipotle aioli | sweet soy | green onion | crispy onions | furikake

AVOCADO FRIES (DF) 21

panko crusted | spicy aioli | unagi sweet soy | crispy garlic | arugula | corn shoots

GREENS

All salads are dressed.

ADDITIONAL DRESSINGS ON THE SIDE: PAPAYA SEED VINAIGRETTE, RANCH DRESSING, THOUSAND ISLAND, POHA VINAIGRETTE OR BALSAMIC VINEGAR 2

ADD AIRLINE CHICKEN BREAST (GF, DF) 8 |

FRESH CATCH (GF, DF) 13 | SAUTEED SHRIMP (GF, DF) 11

GINGER MARINATED TOFU (V, VG, DF) 6

ROASTED BEET SALAD (GF) 20

arugula | spicy toasted macadamia nuts | reduced balsamic | goat cheese | baby corn shoots

ISLAND CAESAR SALAD 18

crispy ulu croutons | baby romaine | shaved parmesan | house-made Caesar dressing

GARDEN SALAD (VG, GF, DF) 18

mixed island greens | cucumber | grape tomato | radish | carrots | papaya seed vinaigrette

BOWLS

HAWAIIAN POKE* (DF) 28

inamona | sweet onion | ogo | chili pepper | kimchee | furikake white rice | crispy onions | alaea salt | namasu | (can substitute ginger marinated tofu)

LOCO MOCO 25

braised Korean short rib | kimchi fried rice | mushroom gravy | 2 sunny eggs | crispy onions | green onion

CRISPY WINGS (9) 23

ADDITIONAL SAUCE 2

bed of shredded cabbage | celery sticks | white rice | pickled onion | tossed in sauce: Buffalo | bbq sauce | Korean sambal | Chili Honey (Honey comes from our Hives on Property) and includes choice of 1 Ranch Dressing or Blue Cheese

HANDHELD

Served with choice of crispy French fries, Maui chips or island mixed greens

OUTRIGGER CHICKEN SANDWICH 24

katsu chicken | OUTRIGGER beehive honey katsu sauce | arugula | pickled onions | garlic aioli

KEAUHOU BURGER 20

grilled beef | toasted bun | house garlic aioli | cheddar, swiss, or pepper jack cheese | lettuce | tomato | sweet onions | pickle spear

ADD DOUBLE BEEF 5 | TRIPLE BEEF 8 | BACON 3 | GRAVY 3

Can substitute for Ali'i mushrooms (V)

WBLT 19

whiskey caramel bacon | baby romaine | chipotle aioli | tomato | toasted pita bread | pickle spear

MAINS

FISH TACOS (3) (GF) 28

cheese crusted corn tortilla | cajun crusted fresh catch | papaya seed vinaigrette coleslaw | spicy aioli | pineapple salsa fresh | jalapeño | lime

FLATBREAD 16

house infused garlic oil | mozzarella-parmesan cheese | arugula

ADD PEPPERONI 5 | BRAISED BEEF 9 | BACON 6 | CHICKEN 8 | SHRIMP 11 | ALI'I MUSHROOM 10

FISH & CHIPS (DF) 26

tempura battered fresh catch | citrus | house made tartar sauce | crispy fries

ADD ON

GRAVY 5 | RICE 3 | MUSHROOMS 8 | FRIES 10

ICE CREAM

CHOCOLATE COCONUT-MACNUT 7 | PASSION SORBET 7 | KONA COFFEE CHOCOLATE CHIP 7 | TAHITIAN VANILLA 7

A \$2 eco fee will be charged for each to-go order.

A 20% service charge will be added to parties of 6 or more

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

DF = DAIRY FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



SUNSET MENU | 5 – 8

GREEN FLASH HOUR 7 – 8
HEINEKEN & HEINEKEN LIGHT 5
JAMESON AND GINGER 10
JAMESON IRISH WHISKEY, GINGER ALE, FRESH LIME

PAU HANA SPECIALS EVERY DAY 4 – 8
SUNDAY 20 BURGER AND BEER
MONDAY 12 BUCKET OF MODELO
TUESDAY 10 OFF POOLSIDE BUBBLE BOTTLES
WEDNESDAY 12 BUFFALO CHICKEN TENDERS
THURSDAY 12 BUCKET OF -196
FRIDAY 5 OFF VOLCANO FRIES
SATURDAY 2 OFF WINE BY THE GLASS

SNACK & SHARE

DOUBLE DIP (DF) 20
ulu hummus & smoked fish dip | pita bread |
local chips | red pepper oil

10" SOFT PRETZEL 18
cheese | savory jam | bourbon grain mustard

VOLCANO FRIES (V, DF) 16
chipotle aioli | sweet soy | green onion |
crispy onions | furikake

AVOCADO FRIES (DF) 21
panko crusted | spicy aioli | unagi sweet soy |
crispy garlic | arugula | corn shoots

SOUP & GREENS

KEAUHOU CHOWDER (V, VG) 16
kalo | ulu | ali'i mushrooms | herb & chili oil | coconut cream
ADD LOCAL CATCH OF THE DAY 5

HUNTERS STEW 16
island gathered protein | bone broth | spice blend

BABY ROMAINE CAESAR 23
shaved parmesan | rustic crouton | cracked black pepper

ADD
ADD AIRLINE CHICKEN BREAST (GF, DF) 8
FRESH CATCH (GF, DF) 13
SAUTEED SHRIMP (GF, DF) 11

HANDHELD

Served with choice of crispy french fries, local chips, maui chips
KEAUHOU BURGER 20
grilled beef | toasted bun | house garlic aioli | cheddar, swiss cheese or pepper jack cheese |
lettuce | tomato | sweet onions | pickle spear
sub ali'i mushroom (V)

ICE CREAM

CHOCOLATE COCONUT-MACNUT 7 | PASSION SORBET 7 | KONA COFFEE CHOCOLATE CHIP 7 | TAHITIAN VANILLA 7

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free

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A 20% service charge will be added to parties of 6 or more

A \$2 Eco Fee will be charged for each to-go order. \$5.00 Split Plate Fee.



DRINKS | 5 – 8

OUR SPECIALTIES

OUTRIGGER APEROL SPRITZ 17

Aperol | Cinzano Prosecco | Club Soda | Guava Honey

THE POG SLAMMA 18

Huihui Rum | Lilikoi & Orange Blossom Coconut Water |
Guava Honey | Lime Juice

BIG ISLAND ICED TEA 20

Pau Vodka | Fid Street Gin | Mahina Rum |
Dry Curacao | Mamaki Honey | Lemon Juice

PIDGIN 18

Pueblo Viejo Tequila | Grapefruit | Lime |
Hawaiian Chili Agave | Orange Blossom

BLOOD & SANDPIPER 17

Koloa Rum | Pineapple Juice | Aperol | Lime |
Hibiscus & Pomegranate Cordial

MURAKAMI 17

Fid Street Gin | Yuzu | Jasmine | Angostura Bitters

UBE HAWAII 17

Koloa Coconut | Ube | Coconut Cream

STRAWBERRY BANANA DAIQUIRI 18

Mahina Rum | Giffard Banana | Strawberry & Banana Puree |
Lime

KEAUHOU SMASH 18

Old Pali Road Whiskey | Lilikoi | Lemon | Mint

SELTZER

LOCAL 8

Ola Seltzers Ginger | Lemon Lime | Lemongrass

IMPORT 8

-196 Grapefruit | Lemon | Strawberry

NON-ALCOHOLIC 8

Big Island Booch Kombucha Lilikoi Lush | Blue Green Dream

WAI KOKO COCONUT WATER 5

BEER

DRAFT 8

Duke's | Kua Bay

LOCAL CANNED 8

Kona Brewing Co. Kona Light | Longboard
Maui Brewing Co. Bikini Blonde | Coconut Porter
Ola Brew IPA

DOMESTIC 7

Budweiser | Bud Light | Coors Light | Michelob Ultra

IMPORT 8

Corona | Heineken | Heineken Light | Modelo

WINE BY THE GLASS

ECCO DOMANI, DELLE VENEZIE, D.O.C., 14

ITALY, PINOT GRIGIO

OVERSTONE, MARLBROUGH, 14

NEW ZEALAND, SAUVIGNON BLANC

FRANCISCAN ESTATE, SPECIAL SELECTION, 14

CALIFORNIA, CHARDONNAY

MARK WEST, 14

CALIFORNIA, PINOT NOIR

JOSH CELLARS, JOSH, CRAFTSMAN'S COLLECTION, 14

CALIFORNIA, CABERNET SAUVIGNON

WINE POOLSIDE BUBBLE BOTTLES

RUFFINO, PROSECCO, NV, ITALY 55

DOMAINE CHANDON, 'CLASSIC', BRUT, CA, 187ML 35

PERRIER-JOUET, GRAND BRUT, EPERNAY FRANCE 155

NON-ALCOHOLIC DRINKS

SODA 5

Coke | Diet Coke | Sprite | Powerade | Lemonade | Iced Tea
Ginger Ale

SMOOTHIES 9 *(dairy-free options are available)*

Vanilla | Chocolate | Strawberry | Banana | Mango
Passion Fruit | Coconut | Pina Colada

JUICE 5

POG | Guava | Pineapple | Orange | Apple | Cranberry