

## Wine By The Glass

Segura Viudas Brut Reserva, Cava	\$10.00
Danzante Pinot Grigio, Italy	\$10.00
Kim Crawford Sauvignon Blanc, N.Z.	\$15.00
Canvas Chardonnay, California	\$9.00
Sonoma Cutrer Chardonnay, California	\$17.00
Beringer White Zinfandel	\$9.00
La Crema Pinot Noir, Sonoma	\$15.00
Canvas Merlot, California	\$9.00
St. Francis Vineyards Red, Sonoma	\$11.00
Canvas Cabernet, California	\$9.00
Chateau Souverain, California	\$15.00

## Bottled Beers

Budweiser	\$7.00
Budweiser Light	\$7.00
Coors Light	\$7.00
Corona	\$8.00
Kauai Sunset Ale (Local Beer)	\$8.00
Keoki Gold Lager (Local Beer)	\$8.00
Heineken	\$8.00
Heineken Light	\$8.00
Longboard Lager (Local Beer)	\$8.00
Guinness Pub Draught	\$8.00

## Tropical Smoothies \$10.00

Banana, Pineapple, Mac Nut, Pina Colada	
Lava Flow, Passion Fruit, Chocolate, Strawberry	
With Alcohol	\$13.00



You are overlooking Ke-one-loa Bay, "long beach." In ancient times breadfruit, yam, bananas, sweet potato and taro were the major crops. Shoreline habitation is evident between 220-690 A.D. Archaeologists are in agreement that the area was probably not a village site. A petroglyph field, the largest on the island, is located along the shoreline. It has reemerged only four times: 1848, 1887, 1897, and 1916. The petroglyphs range from a height of one foot to six feet.

## ISLAND BREEZE

<b>Tai Chi</b> Our Mai Tai of Champions	\$14.00
<b>Kauai's Red Dirt Margarita</b> A sweet and salty blend of Asian spices with Tequila	\$13.00
<b>Kalaheo Colada</b> Fresh Bananas, Baileys and Mac Nut Liqueur blended with ice cream	\$13.00
<b>Poipu Passion</b> A cool blend of Absolut Citron, Blue Curacao and Lemonade	\$13.00
<b>Kekaha Cooler</b> Midori, Malibu Rum, Pineapple Juice and Dark Rum Float	\$13.00
<b>Lava Flow</b> Rum, Coconut, Pineapple Juice and Strawberries	\$13.00

## ISLAND FAVORITES

<b>Mount Waialeale Cooler</b> Malibu Rum, Club Soda, Pineapple Juice and Lime Juice	\$13.00
<b>Menehune-Da-Lite</b> Malibu Rum, Crème de Banana, Pineapple and Cranberry Juice	\$13.00
<b>Pau Hana</b> A blend of Malibu Rum, Bailey's and a splash of cream	\$13.00
<b>Shipwreck Surfer</b> Amaretto di Saronno, Malibu Rum, Cranberry and Pineapple Juices	\$13.00
<b>Pina Colada</b> A classic blend of Rum, Coconut, Pineapple and ice cream	\$13.00

## PUPUS

<b>Sesame Crusted Seared Ahi Sashimi</b> with Thai peanut sauce and daikon slaw	\$19.00
<b>Pipikaula Nachos</b> braised smoked short ribs with Hawaiian chili pepper salsa served with blue corn tortilla, taro chips melted cheese and sour cream	\$16.00
<b>Kalbi Style Beef 8oz</b> marinate rib eye beef char broiled and sliced over arugala with pesto aioli	\$25.00
<b>Vegetarian Lettuce Wrap</b> lettuce cups with Asian slaw, mint, arugala, cilantro, long rice, asparagus, tomato, and olives with thai garlic dipping sauce	\$16.00
<b>Tempura Poke Rolls</b> Hawaiian style poke spring roll with macadamia nuts nori wasabi lime dip	\$17.00
<b>Coconut Chicken Strips</b> with Thai chili aioli.	\$19.00 Sub shrimp \$23.00
<b>Pupu Sampler Platter for 2</b> coconut chicken, kalbi beef and poke rolls.	\$26.00 Sub shrimp \$30.00
<b>Spicy Shrimp Cocktail</b> 5 pc large shrimp with sliced cucumbers sambal, and spicy vinaigrette	\$15.00
<b>Caesar Salad</b> cut local romaine, white anchovy, and grilled garlic crouton.	\$13.00 Add chicken or shrimp \$19.00
<b>Organic Goat Cheese Salad</b> with sherry garlic vinaigrette	\$13.00
<b>Garden Isle Pizza</b> chefs creation featuring the bounty of the islands	\$18.00
<b>Classic Pizza</b> homemade tomato sauce, asiago romano mozzarella and provolone cheese	\$18.00
<b>Angus Burger</b> 8 oz grilled burger, crisp lettuce, vineripe kamaueia tomato, red onion, french fries and herb dip	\$17.00
<b>Chips And Salsa</b> blue corn tortilla with Hawaiian chili pepper salsa	\$12.00
<b>Tomato Wrap</b> grilled chicken breast with shredded lettuce chopped tomato thin sliced purple onion pesto ioli and quatro cheese carrot sticks and pickle	\$15.00
<b>Chicken Quesadilla</b> pulled achiote chicken thigh, alpastor sauce, oxacca cheese, spinach wrap served with sour cream, pico salsa, and guacamole	\$14.00

If you have any food allergies, please inform your server.  
Hawaii tax will be added.