

## ***CAPTAIN'S SPECIALTIES \$13***

### **KAUAI KANDY**

MAUI OCEAN VODKA, COCONUT & PINEAPPLE JUICE, SPLASH OF ICE CREAM MIX AND GRENADINE, BLENDED UNTIL SMOOTH

### **KOLOA RASPBERRY LEMONADE**

MAUI OCEAN VODKA, RASPBERRY, FRESH LEMONADE

### **KEONELOA BAY SPLASH**

MALIBU RUM, BANANA LIQUEUR, ORANGE JUICE, PINEAPPLE JUICE AND GRENADINE TOPPED WITH A FLOAT OF DARK RUM SERVED OVER ICE

### **LAVA FLOW**

STRAWBERRIES & A BLEND OF RUM, COCONUT & PINEAPPLE JUICE

### **MANGO MARGARITA**

BLENDED MANGO CHUNKS, TEQUILA, TRIPLE SEC & A HINT OF LIME

### **KALAHEO COLADA**

PERFECT MIX OF BAILEY'S, BANANA LIQUEUR, FRESH BANANAS, ICE CREAM & MACADAMIA NUT LIQUEUR

### **MOUNT WAIALEALE COOLER**

MALIBU RUM, CLUB SODA, PINEAPPLE JUICE & A SQUIRT OF LIME

### **SHIPWRECK SURFER**

AMARETTO DI SARONNO, MALIBU RUM, CRANBERRY & PINEAPPLE JUICE

### **POIPU PASSION**

"OUR COOL BLENDED BLUE HAWAIIAN" – LEMONADE KISSED WITH ABSOLUTE CITRON & BLUE CURACAO

### **KEKAHA KOOLA**

MIDORI MELON LIQUEUR, MALIBU COCONUT RUM & PINEAPPLE JUICE TOPPED WITH A FLOAT OF DARK RUM

### **TAI CHI \$14**

"OUR MAI TAI OF CHAMPIONS" – MALIBU COCONUT RUM, SPICED RUM, 151 RUM, FRESH ISLAND JUICES & A FLOAT OF DARK RUM

*Please be prepared to present ID when consuming alcohol. Limit two drinks at a time per guest, Hawaii State Law. No outside food & beverage at the pool side areas. Mahalo.*

# **WELCOME TO THE DOCK**



*Relax by the pool and enjoy a delicious lunch from the Dock or simply indulge in one of our signature cocktails.*

**Chef de Cuisine - May Valenciano**  
**Food & Beverage Manager - Dana Little**

## PUPUS

**SPICY CRUSTED BUFFALO WINGS \$9**  
WITH HOT SAUCE AND BUTTERMILK RANCH DRESSING

**CHIPS AND DIPS \$12**  
FRESH FRIED TORTILLA CHIPS SERVED WITH SPICY QUESO DIP  
AND BLACK BEAN WITH PORTUGUESE SAUSAGE SOFRITO

**HUMMUS \$9**  
CHICKPEAS GROUND WITH WHOLE MILK YOGURT, ACCOMPANIED  
BY FRESH PITA BREAD BRUSHED WITH VANILLA OIL

**SUMMER ROLL \$9**  
CHICKEN BREAST WITH JULIENNE OF FRESH VEGETABLES,  
CILANTRO AND GREEN ONIONS, TOSSED WITH CANTONESE  
SAUCE WRAPPED IN RICE PAPER

**SASHIMI \$14**  
FRESH HAWAIIAN AHI TUNA SERVED WITH SOY SAUCE,  
PICKLED GINGER, AND WASABI

## PIZZA

**PLAIN CHEESE \$9**

**PEPPERONI \$10**

**HAWAIIAN \$11**  
HAM AND PINEAPPLE

**VEGETARIAN \$12**  
MUSHROOMS, ONIONS, BELL PEPPERS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

HAWAII TAX WILL BE ADDED

## TROPICAL ISLAND SMOOTHIES

**\$10 (WITH ALCOHOL \$13)**  
ALL SMOOTHIES TOPPED WITH WHIPPED CREAM

**BANANA SPLIT SMOOTHIE**  
FRESH BANANA AND MACADAMIA NUTS BLENDED UNTIL SMOOTH  
WITH A SWIRL OF STRAWBERRY PUREE, CHOCOLATE SYRUP AND  
A CHERRY ON TOP!

**OREO SMOOTHIE**  
OREO COOKIES BLENDED INTO OUR HOUSE VANILLA SMOOTHIE  
WITH A SWIRL OF CHOCOLATE SYRUP. TOPPED WITH A MINI OREO  
COOKIE

**MANGO PINEAPPLE SMOOTHIE**  
FRESH MANGO AND PINEAPPLE BLENDED WITH ICE CREAM

**TRADITIONAL SMOOTHIES**  
CHOCOLATE, STRAWBERRY, PEANUT BUTTER, RASPBERRY,  
COCONUT, MANGO, PAPAYA, BANANA, PINEAPPLE, MACADAMIA  
NUT, CHI TEA OR AVOCADO.

## BEER

**IMPORTS \$8**  
CORONA, CORONA LIGHT, HEINEKEN, HEINEKEN LIGHT,  
KEOKI'S SUNSET, LONGBOARD LAGER

**DOMESTICS \$7**  
BUDWEISER, BUD LIGHT, COORS LIGHT,  
CLAUSTHAULER (NON-ALCOHOLIC)

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at a time per guest, Hawaii State Law. No outside food & beverages. Mahalo.*

## **DOCK'S SIDE ORDERS**

**CRISPY ONION RINGS \$6.50**

ENOUGH TO SHARE

**WAFFLE FRIES \$6.50**

WITH OUR WITHOUT  
GARLIC, PARMESAN AND PARSLEY

**ASSORTED CHIPS \$2.50**

**COTTAGE CHEESE \$3**

**FRESH SLICED FRUIT MEDLEY \$8**

**HAWAIIAN PINEAPPLE BOAT \$5**

**PAPAYA BOWL \$7**

FRESH RIPE KAUAI PAPAYA WITH SEASONAL BERRIES AND LIME

## **KEIKI'S SIDE ORDERS**

**\$2.00 EACH ITEM**

APPLE SAUCE

CHEESE CRACKERS

OREO COOKIES

CRUDITE WITH BUTTERMILK RANCH DRESSING

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HAWAII TAX WILL BE ADDED

## **FRESH SALADS & WRAPS**

**CITRUS & SNOW CRAB SALAD \$16**

FRESH AVOCADO, PAPAYA, MANGO AND ORANGE ON A  
BED OF ASIAN SLAW AND BUTTER LEAF LETTUCE  
WITH PAPAYA SEED DRESSING

**MACADAMIA NUT CRUSTED SEARED AHI  
AND SOMEN SALAD \$15**

SEARED FRESH AHI WITH TOASTED MACADAMIA NUTS, PAIRED  
WITH PINEAPPLE AND ASIAN PEAR CONFIT, WITH SOMEN NOODLES  
TOSSED IN SPICED LILIKOI DRESSING

**CANTONESE CHICKEN SALAD \$13**

SKINLESS CHICKEN BREAST, MANGO, AVOCADO, SEASONAL  
BERRIES AND MACADAMIA NUTS ON ASIAN SALAD WITH  
AN UNBELIEVABLE SECRET DRESSING

**CAESAR SALAD \$9**

CRISP ROMAINE LETTUCE WITH PARMESAN CHEESE AND  
CROUTONS. COMES WITH ANCHOVIES UNLESS YOU DECLINE  
**ADD CHICKEN \$13**  
**ADD AHI \$16**

**VEGAN LETTUCE WRAP \$10**

ROASTED KAUAI CORN, EDAMAME, GRILLED TOFU  
AND DICED FRESH VEGETABLES MIXED WITH AN  
HERB VINAIGRETTE ON A BED OF BUTTER LEAF LETTUCE

**GRILLED CHICKEN WRAP \$13**

GRILLED CHICKEN BREAST MARINATED IN WHITE BALSAMIC  
DRESSING, FRESH SPRING MIX, PEAR TOMATOES, AND SWEET BELL  
PEPPERS ALL WRAPPED IN A SPINACH TORTILLA

**TUNA SALAD WRAP \$11**

ALBACORE TUNA SALAD, SLICED TOMATOES,  
SHREDDED CHEDDAR CHEESE AND LEAF LETTUCE  
WRAPPED IN A SUNDRIED TOMATO TORTILLA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR  
EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

HAWAII TAX WILL BE ADDED

## **FROM THE PANINI GRILL**

### **KALUA TURKEY QUESADILLA \$11**

FLAVORFUL DARK TURKEY MEAT LIGHTLY SMOKED AND BRAISED THEN PAIRED WITH SHREDDED MONTEREY JACK CHEESE, SAUTEED ONIONS, AND BELL PEPPERS IN A GRANDE FLOUR TORTILLA

### **TURKEY CLUB JUNIOR \$12**

SLICED TURKEY BREAST, BACON, AVOCADO, AND TOMATOES WITH BALSAMIC MAYO AND SWISS CHEESE ON SOURDOUGH BREAD

### **FRESH GRILLED VEGETABLE SANDWICH \$11**

SEASONED ZUCCHINI, EGGPLANT, PORTABELLA MUSHROOM, AND BELL PEPPER GRILLED AND PAIRED WITH FONTINA CHEESE AND OLIVE TAPENADE ON FOCACCIA BREAD

### **KALUA CUBAN \$12**

SMOKED KALUA PORK, HONEY GLAZED HAM, SLICED PICKLES, SPICED DELI BUTTER AND SWISS CHEESE ON A FRENCH BAGUETTE

## **KEIKI'S CHOICE**

### **QUARTER POUNDER \$8**

WITH OR WITHOUT CHEESE ON A SOFT BUN  
(CHEDDAR, AMERICAN, SWISS, PROVOLONE)

### **JUNIOR HOT DOG \$6**

### **CHICKEN NUGGETS \$8**

### **GRILLED CHEESE \$7**

AN ALL AMERICAN CLASSIC - SLICED AMERICAN CHEESE ON WHITE BREAD, GRILLED TO PERFECTION

### **PEANUT BUTTER & JELLY \$7**

SMOOTH PEANUT BUTTER AND STRAWBERRY JELLY ON WHITE BREAD - WE CUT OFF THE CRUST!

### **KEIKI'S WHOLESOME SNACK \$8**

ORGANIC MOZZARELLA STRING CHEESE AND SLICED TURKEY BREAST WITH WATERMELON CUBES AND CHEESE CRACKERS

HAWAII TAX WILL BE ADDED

## **FROM THE GRILL**

### **POLIHALE \$15**

SHAVED ROAST BEEF WITH SAUTEED ONIONS, MUSHROOMS AND PROVOLONE CHEESE, SERVED ON A TOASTED RUSTIC BREAD

### **KEKAHA \$10**

BROILED "ALL BEEF" HOT DOG  
WITH SAUTEED MAUI ONIONS ON A TOASTED HOAGIE ROLL

### **KOKEE \$13**

BARBEQUED CHICKEN SANDWICH  
WITH SPICY BBQ SAUCE, BACON AND SWISS CHEESE

### **WAIMEA \$12**

TERIYAKI GLAZED CHICKEN BREAST  
WITH GRILLED MAUI PINEAPPLE

### **POIPU \$11**

HALF POUND ANGUS BURGER GRILLED TO PERFECTION WITH  
CHOICE OF CHEESE  
(CHEDDAR, AMERICAN, SWISS, PROVOLONE)

### **HANAPEPE \$13**

HALF POUND ANGUS BEEF BURGER GRILLED TO PERFECTION ON  
TOASTED RYE BREAD WITH SAUTEED ONIONS, THOUSAND ISLAND  
DRESSING AND MELTED SWISS CHEESE

### **KOLOA \$15**

FRESH GRILLED MAHI MAHI SANDWICH  
BRUSHED WITH CITRUS GARLIC BUTTER

### **KAUMAKANI \$15**

SEARED HAWAIIAN SPICED SWORDFISH WITH  
SPICY BBQ AND TARTAR SAUCE ON FOCACCIA BREAD

### **MAHAULEPU \$17**

KENNY'S FRESHEST CATCH SERVES TWO BAJA FISH TACOS  
WITH CORN AND FLOUR TORTILLAS SHAVED CABBAGE,  
PICO DE GALLO AND CILANTRO SOUR CREAM

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HAWAII TAX WILL BE ADDED