

PUPUS

Chicken Quesadilla	\$13
Pulled achiote chicken, al pastor sauce, Oaxaca cheese, spinach tortilla. Served with sour cream, pico de gallo & guacamole.	
Chips and Salsa	\$12
Freshly made blue corn tortilla chips and taro chips, Hawaiian Chili Pepper Salsa.	
Pacific Shrimp Cocktail	\$17
Freshly poached Black Tiger Prawns tossed in a sweet chili cocktail sauce, cucumber lemon salad.	
Pipikaula Nachos	\$15
Braised Pipikaula short ribs topped with a creamy cheese sauce, Hawaiian chili pepper salsa, sour cream, black olives, blue corn tortilla & taro chips.	
Tempura Poke Rolls	\$16
Hawaiian-Style poke, wrapped in nori and tempura fried. Served rare with wasabi-lime dip.	
Pupu Platter for 2	\$26
Kalbi beef satay, coconut chicken & tempura poke rolls. Thai chili aioli and wasabi-lime dip.	
-Substitute Coconut Shrimp-	\$30
Coconut Chicken	\$14
Tender strips of chicken, breaded in shaved young coconut and panko, served with a Thai chili aioli.	
-Sub Coconut Shrimp	\$18
Kalbi Beef Satay	\$15
Grilled prime flat iron steak strips, sweet and spicy ko choo jang sauce, red and green cabbage.	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness.

SALADS & SANDWICHES

Organic Goat Cheese Salad	\$11
Big Island Mixed Greens, Kauai Fresh Farms Tomato, Chevre Goat Cheese, Sherry Garlic Vinaigrette	
Add 4 pieces of Grilled Shrimp	\$10
6oz Grilled Chicken	\$8
Ahi Tataki Nicoise	\$20
Fresh island tuna, black olives, Haricot vert, red onion, cherry tomatoes, watercress, avocado, boiled egg, citrus vinaigrette.	
Angus Burger	\$16
8oz grilled burger, crisp lettuce, vine ripe Kamuela tomato, red onion, french fries & herb dip.	
Pacific Shutome	\$18
Fresh locally caught swordfish grilled with citrus and herbs, crispy lentil sprouts, sliced Kamuela tomatoes, avocado spread on roasted garlic Foccacia. Served with fries.	

GARDEN ISLAND PAN PIZZAS

Traditional Cheese	\$14
Five cheese blend, house made pizza sauce.	
Vegetarian	\$16
Mushroom, onion, tomato, black olives, bell pepper.	
Meat Lovers	\$16
House made spicy chorizo, Italian sausage, pepperoni.	
Ali'i Pie	\$16
Grilled chicken, smoked bacon, roasted artichokes, creamy garlic white sauce.	

ISLAND BREEZE

Tai Chi \$14
Our Mai Tai of champions.

Kauai's Red Dirt Margarita \$14
A sweet and salty blend of Asian spices with Tequila.

Kalaheo Colada \$14
Fresh bananas, Baileys and
Mac Nut liqueur blended with ice cream.

Poipu Passion \$14
A cool blend of Absolut Citron,
Blue Curacao and lemonade.

Kekaha Cooler \$14
Midori, Malibu Rum, Pineapple Juice
and dark Rum float.

Lava Flow \$14
Rum, coconut, pineapple juice,
strawberries and ice cream.

ISLAND FAVORITES

Mount Waialeale Cooler \$14
Malibu Rum, club soda,
pineapple juice and lime juice.

Menehune-Da-Lite \$14
Malibu Rum, Creme de Banana,
pineapple and cranberry juice.

Pau Hana \$14
A blend of Malibu Rum,
Bailey's and a splash of cream.

Shipwreck Surfer \$14
Amaretto di Saronno, Malibu Rum,
cranberry and pineapple juices.

Pina Colada \$14
A classic blend of Rum, coconut,
pineapple and ice cream.

WINE BY THE GLASS

Segura Viudas Brut Reserva, Cava	\$10
Beringer White Zinfandel	\$8
Clean Slate Riesling, Germany	\$10
Pighin Pinot Grigio, Italy	\$10
Canvas Pinot Grigio, California	\$10
Silver Birch Sauvignon Blanc, N.Z.	\$10
Kim Crawford Sauvignon Blanc, N.Z.	\$15
Canvas Chardonnay, California	\$9
Franciscan Chardonnay, California	\$11
Grgich Hills Chardonnay, Napa	\$25
DeLoach Pinot Noir, California	\$11
Mc Murray Ranch Pinot Noir, Sonoma	\$11
Canvas Merlot, California	\$9
Napa Cellars Merlot, Napa	\$13
Razor's Edge Shiraz, Australia	\$9
Rodney Strong Cabernet, Sonoma	\$11

CHAMPAGNE BY THE BOTTLE

Piper Heidsieck , Cuvee Brut, NV (375)	\$45
Domain Carneros , Brut, Carneros, California	\$65

BOTTLED BEERS

Budweiser , Budweiser Light	\$7
Coors Light	\$7
Miller Lite	\$7
Corona	\$8
Big Swell IPA (Local Beer)	\$8
Big Wave (Local Beer)	\$8
Longboard Lager (Local Beer)	\$8
Fire Rock Pale Ale (Local Beer)	\$8
Heineken , Heineken Light	\$8
Guinness Pub Draught	\$8
Blue Moon	\$8
<i>Please inquire about our beer on tap</i>	\$7.50

TROPICAL SMOOTHIES \$10

Banana, Pineapple, Mac Nut, Pina Colada, Lava Flow, Passion Fruit, Chocolate, Strawberry	
With Alcohol	\$13