

SHAREABLES

PUPUS

EDAMAME ^{V GF}
hawaiian sea salt | 5
spicy garlic | 6

CHIPS & SALSA ^{V GF}
roasted pineapple salsa | 6

PORK GYOZA
with citrus ponzu | 7

BEER BATTERED ONION RINGS
with mango kiawe bbq sauce | 11

SHEET-PAN NACHOS

TEX-MEX NACHOS ^{GF}
chorizo sausage, cheddar cheese, charred sweet corn, black beans, red onion, tomato, pickled jalapeños, cilantro and cumin-lime crema | 18

K-NACHOS
bulgogi beef, caramelized kimchi, shredded mozzarella, shaved onion, toasted sesame seeds, gochujang drizzle duo, and chopped green onion | 18

FRIES & TOTS

FRENCH FRIES
choose from shoestring fries, waffle fries, or tater tots
hawaiian sea salt ^V | 6
furikake and spicy aioli | 8
parmesan garlic | 11

MEXICAN ELOTE FRIES
crispy waffle fries topped with charred corn, queso fresco, cumin-lime drizzle, arbol chili, and fresh chopped cilantro | 17
add crumbled chorizo | 8

BREADED PICKLES
with buttermilk ranch | 12

SPINACH ARTICHOKE DIP ^{GF}
with tortilla chips | 13

COCONUT SHRIMP
with sweet chili sauce | 13

FRIED CHEESE CURDS
with basil marinara | 12

HAWAIIAN KINE NACHOS ^{GF}
shredded kalua pork, roasted pineapple, shredded cheddar, red onion, tomato, remoulade drizzle, and chopped green onion | 17

PLANT-BASED NACHOS ^{V GF}
black beans, charred sweet corn, red onion, tomato, pickled jalapeños, chopped cilantro, vegan shredded cheese | 19

KIMCHI FRIES
shoestring fries topped with caramelized kimchi, gochujang drizzle duo, mozzarella, and chopped green onion | 18
add bulgogi beef | 8

OKONOMIYAKI TOTS
crispy tater tots topped with unagi sauce, spicy mayo, shaved bonito flakes, sesame seeds, furikake, and green onion | 15

WINGS

*Traditional or boneless wings - choose one flavor or rub.
Half-dozen | 18*

DRY RUBS

Habañero

Jerk Spice

Cajun Spice

Lemon Pepper



WING SAUCES

Scorpion Pepper

Ghost Pepper

Habañero Verde

Nashville Hot

Classic Buffalo

Garlic Gochujang

Sweet Thai Chili

Ginger Teriyaki

Mango Kiawe BBQ

Garlic Parmesan

GREENS

CLASSIC CAESAR SALAD

garlic herb panko, grated parmesan, anchovies, fresh lemon, and creamy caesar dressing over local mixed greens | 11

add grilled chicken | 8
add coconut shrimp | 10

KAMUELA COBB SALAD

^{GF}

herbed chicken breast, hard-boiled egg, bacon, blue cheese, tomato, shaved red onion, and buttermilk ranch dressing over local mixed greens | 20

TROPICAL SUMMER SALAD

crispy coconut shrimp, roasted pineapple, sliced almonds, fresh lime, chopped cilantro and sweet chili dressing over local mixed greens | 21

SOUTHWEST SALAD

^{GF}

blackened chicken breast, black beans, shaved onion, fresh tomato, charred sweet corn, queso fresco cheese, chopped cilantro, and cumin-lime dressing over local mixed greens | 20

SANDWICHES

Served with fries or a side garden salad

KALUA PIG SANDWICH

smoky shredded pork, grilled pineapple, sliced provolone, lettuce, tomato, onion, special sauce | 18

K-BBQ SANDWICH

bulgogi beef, caramelized spicy kimchi, sliced provolone, lettuce, tomato, onion, gochujang aioli | 20

CHICKEN BACON RANCH

herbed chicken breast, crispy bacon, cheddar cheese, lettuce, tomato, onion, buttermilk ranch | 22

SPICY CHICKEN

Nashville-style fried chicken, pepper jack cheese, jalapeños, lettuce, tomato, onion, creamy sambal | 19

SPICY NOT CHICKEN

^V

Gardein® patty, buffalo sauce, vegan American cheese, jalapeños, lettuce, tomato, and onion | 23

SMASH BURGERS

*Double decker Hawaiian beef patties on a brioche bun, served with fries or a side garden salad
Upgrade to furikake or garlic parmesan fries for \$2*

ALL-AMERICAN

sliced cheddar cheese, lettuce, tomato, onion, pickles, and special sauce | 17

PANILOLO BURGER

crispy bacon, mango kiawe bbq sauce, sliced cheddar cheese, lettuce, tomato, onion, and crispy fried onions | 20

TERI BURGER

grilled pineapple, ginger teriyaki sauce, sliced provolone cheese, lettuce, tomato, and onion | 19

BUFFALO BLEU BURGER

bleu cheese crumbles, buffalo sauce, pickles, lettuce, tomato, and onion | 18

KIMCHI BACON BURGER

caramelized kimchi, crispy bacon, creamy gochujang, sliced provolone cheese, lettuce, tomato, and onion | 20

EL SCORCHO BURGER

sliced pepper jack cheese, pickled jalapeños, lettuce, tomato, onion, and spicy aioli | 18

BEYOND BURGER

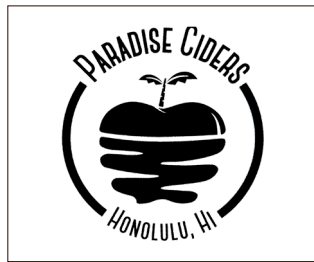
^{* V}

plant-based Beyond® patty (*not served smashburger style), sliced vegan American cheese, lettuce, tomato, onion, and pickles | 20

Please note that 18% gratuity will be added for parties of eight (8) or more.

ON TAP

We're proud to feature a rotating selection of beers, seltzers and ciders from Hawaiian breweries



COCKTAILS



PUAKO PAINKILLER | 16
Kula dark rum, blue curaçao, pineapple juice, orange juice, cream of coconut



LYCHEE MARTINI | 15
Fid St. Maui gin, Kai lychee vodka, elderflower liqueur, lychee fruit



TROPICAL TAI | 20
Kuleana Huihui white rum, Kula dark rum, orgeat, orange juice, pineapple juice



ZOMBIE JUICE | 17
Hawaiian okolehao, melon liqueur, lime, pineapple, club soda, fresh lemon



KYOTO HIGHBALL | 19
Suntory Toki Japanese whiskey, elderflower liqueur, ginger beer, angostura bitters



LI HING MUI MARGARITA | 16
Teremana blanco, triple sec, sweet and sour mix, fresh lime



BLOODY MALIA | 15
Pau vodka, bloody mary mix, tomato juice, celery, dill pickle



LILIKOI LOVE | 15
Pau vodka, strawberry lilikoi puree, simple syrup

RED

Le Grand Noir
Pinot Noir
Languedoc-Roussillon, France

William Hill Estate
Cabernet Sauvignon
Central Coast, California

8 / 33

WHITE

Overstone
Sauvignon Blanc
Marlborough, New Zealand

Ecco Domani
Pinot Grigio
Veneto, Italy

10 / 33

The Critic
Chardonnay
Napa Valley, California

ROSÉ

Lorenza True Rosé
Lodi, California

8 / 33

BUBBLES

Gruet Brut
Albuquerque, New Mexico

Risata Prosecco (split)
D.O.C. Veneto, Italy

13 / 53

13 / 42

44

8

WINE & CHAMPAGNE