

SHARREABLES

PUPUS

EDAMAME
hawaiian sea salt | 5
spicy garlic | 6

CHIPS & SALSA
roasted pineapple salsa | 6

PORK GYOZA
with citrus ponzu | 7

BEER BATTERED ONION RINGS
with mango kiawe bbq sauce | 10

SHEET-PAN NACHOS

TEX-MEX NACHOS
crumbled chorizo sausage, shredded cheddar cheese, black beans, red onion, tomato, jalapeños, and cilantro-lime crema | 18

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

FRIES & TOTS

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

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

BREADED PICKLES
with buttermilk ranch | 12

SPINACH ARTICHOKE DIP
with tortilla chips | 13

COCONUT SHRIMP
with sweet chili sauce | 13

FRIED CHEESE CURDS
with basil marinara | 12

HAWAIIAN KINE NACHOS
shredded kalua pork, roasted pineapple, shredded cheddar, red onion, tomato, remoulade drizzle, and chopped green onion | 16

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

MEXICAN ELOTE FRIES
shoestring fries topped with charred corn, queso fresco, cumin-lime drizzle, arbol chili, and fresh chopped cilantro | 16

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

WINGS

choose from traditional or boneless wings
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
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 | 20

TACO POLLO SALAD
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 | 17

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 colby-jack 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 | 19

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

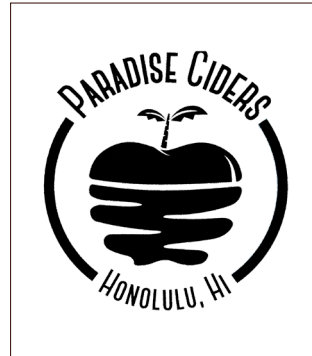
KIMCHI BACON BURGER
caramelized kimchi, crispy bacon, creamy gochujang, sliced provolone cheese, lettuce, tomato, and onion | 20

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), vegan colby-jack cheese, lettuce, tomato, onion, and pickles | 20

ON TAP

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



COCKTAILS



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



LYCHEE MARTINI | 15
Kai lychee vodka, elderflower liqueur, lychee fruit



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



YUZU ZOMBIE | 22
Hawaiian okolehao, yuzu citrus, melon liqueur, 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



PUNA LIBRE | 15
Kula coconut rum, allspice dram, cola, fresh lime



ISLAND AVIATOR | 18
Grey Whale gin, maraschino liqueur, creme de violette, fresh lemon

RED

- Le Grand Noir Pinot Noir 8 / 33
Languedoc-Roussillon, France
- Gascón Malbec 10 / 40
Mendoza, Argentina
- William Hill Estate Cabernet Sauvignon 8 / 33
Central Coast, California
- Frei Brothers Cabernet Sauvignon 16 / 63
Alexander Valley, California

WHITE

- Overstone Sauvignon Blanc 8 / 33
Marlborough, New Zealand
- Ecco Domani Pinot Grigio 8 / 33
Veneto, Italy
- Cave De Lugny Chardonnay 12 / 48
Lugny, France
- The Critic Chardonnay 13 / 53
Napa Valley, California

ROSÉ

- Lorenza True Rosé 11 / 42
Lodi, California
- Sofia Brut Rosé 56
Monterey, California

BUBBLES

- Gruet Brut 44
Albuquerque, New Mexico
- LaLuca Prosecco 42
D.O.C. Treviso, Italy
- Risata Prosecco (split) 8
D.O.C. Veneto, Italy

WINE & CHAMPAGNE