SHAREABLES

PUPUS

EDAMAME V GF
hawaiian sea salt | 9
spicy garlic | 11

CHIPS & SALSA V GF
roasted pineapple salsa | 7

PORK GYOZA
with citrus ponzu | 12

BEER BATTERED ONION RINGS
with mango kiawe bbq sauce | 15

BREADED PICKLES
with buttermilk ranch | 15

SPINACH ARTICHOKE DIP GF
with tortilla chips | 16

COCONUT SHRIMP
with sweet chili sauce | 21

FRIED CHEESE CURDS
with basil marinara | 16

POPCORN SHRIMP
with buffalo sauce | 16

SHEET-PAN NACHOS

TEX-MEX NACHOS GF
cheddar cheese, charred sweet corn, black beans, red onion, tomato, cilantro, pickled jalapeños, and cumin-lime crema | 17
add chorizo sausage | 8

K-NACHOS
caramelized kimchi, mozzarella, shaved onion, toasted sesame seeds, gochujang drizzle duo, and chopped green onion | 15
add braised short ribs | 11

HAWAIIAN KINE NACHOS GF
shredded kalua pork, roasted pineapple, shredded cheddar, red onion, tomato, remoulade drizzle, and chopped green onion | 21

PLANT-BASED NACHOS V GF
black beans, charred sweet corn, red onion, tomato, pickled jalapeños, chopped cilantro, vegan cheese | 26

FRIES & TOTS

FRENCH FRIES
choose from shoestring, waffle, sweet potato, or tater tots
hawaiian sea salt V | 9
furikake and spicy aioli | 10
parmesan garlic | 13

MEXICAN ELOTE FRIES
crispy waffle fries topped with charred corn, queso fresco, cumin-lime drizzle, arbol chili, and fresh chopped cilantro | 16
add chorizo sausage | 8

KIMCHI FRIES
shoestring fries topped with caramelized kimchi, gochujang drizzle duo, mozzarella, and chopped green onion | 20
add braised short rib | 11

OKONOMIYAKI TOTS
crispy tater tots topped with unagi sauce, spicy mayo, shaved bonito flakes, sesame seeds, furikake, and green onion | 20

HOT WINGS

Traditional or boneless (dark meat) wings - choose one flavor or rub.
Half-dozen | 20

DRY RUBS

Habañero
Jerk Spice
Cajun Spice
Lemon Pepper

HEAT SCALE

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

HOPPER CAESAR SALAD
garlic herb panko, grated parmesan, anchovies, fresh lemon, and creamy caesar dressing over local mixed greens | 16
add grilled chicken | 8 *add coconut shrimp | 13*

KAMUELA COBB SALAD GF
herbed chicken breast, hard-boiled egg, bacon, blue cheese, sliced tomato, shaved red onion, and buttermilk ranch dressing over local mixed greens | 26

TROPICAL SUMMER SALAD
crispy coconut shrimp, roasted pineapple, sliced almonds, fresh lime, chopped cilantro and sweet chili dressing over local mixed greens | 25

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 | 26

SANDWICHES

Served with fries or a side garden salad

KALUA PIG SANDWICH
smoky shredded pork, grilled pineapple, sliced provolone, lettuce, tomato, onion, special sauce | 23

SMOKEHOUSE SANDWICH
smoky shredded pork, crispy fried onion, sliced provolone, lettuce, tomato, onion, mango kiawe bbq sauce | 20

BUFFALO BLEU PO BOY
breaded buffalo shrimp, blue cheese, lettuce, tomato, onion | 25

CHICKEN BACON RANCH
herbed diced chicken breast, crispy bacon, cheddar cheese, lettuce, tomato, onion, buttermilk ranch | 23

MANGO BBQ CHICKEN
Mango kiawe bqq fried chicken, sliced provolone cheese, pickles, lettuce, tomato, onion | 20

SPICY CHICKEN
Nashville-style fried chicken, pepper jack cheese, jalapeños, lettuce, tomato, onion, creamy sambal | 23

SPICY NOT CHICKEN V
Gardein® patty, buffalo sauce, vegan American cheese, pickled jalapeños, lettuce, tomato, and onion | 25

HAWAIIAN DOG
Smoked burnt ends link sausage, roasted diced pineapple, white onion, special sauce, green onion on a hoagie bun | 17

FISH SANDWICH
Panko-crusted catch of the day, tartar sauce, lettuce, tomato, onion | 24

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 | 23

PANIOLO BURGER
crispy bacon, mango kiawe bbq sauce, sliced cheddar cheese, lettuce, tomato, onion, and crispy fried onions | 26

TERI BURGER
grilled pineapple, ginger teriyaki sauce, sliced provolone cheese, lettuce, tomato, and onion | 24

BUFFALO BLEU BURGER
bleu cheese crumbles, buffalo sauce, pickles, lettuce, tomato, and onion | 23

KIMCHI BACON BURGER
caramelized kimchi, crispy bacon, creamy gochujang, sliced provolone cheese, lettuce, tomato, and onion | 25

EL SCORCHO BURGER
sliced pepper jack cheese, pickled jalapeños, lettuce, tomato, onion, and spicy aioli | 24

BEYOND BURGER* V
plant-based Beyond® patty (**not served smashburger style)*, sliced vegan American cheese, lettuce, tomato, onion, and pickles | 26

ENTREES

Served with a side garden salad

LOCO MOCO
2 beef patties, 2 eggs, 2 scoops rice, brown gravy | 25

SHORT RIBS & RICE
Fire-braised boneless short ribs and steamed rice | 39

CAJUN ONO
Grilled ono with 2 scoops rice | 37

FRIED RICE
With egg, Portuguese sausage, bacon | 25
add braised short rib | 15

FISH & CHIPS
Panko-crusted catch of the day with french fries and tartar sauce | 31

DESSERTS

SKILLET COOKIE
Warm chocolate chip skillet cookie topped with vanilla ice cream | 16

ROOT BEER FLOAT
Maui Brew root beer, vanilla ice cream | 8

PORTER FLOAT *(21+ only)*
Maui Brew Coconut Hiwa Porter, vanilla ice cream | 13

MINI CHEESECAKES
Trio of mini cheesecakes | 26
choose just two | 21
Yuzu, strawberry drizzle
Ube, ube white chocolate drizzle
Basque, whip, chocolate drizzle

Please note that 22% 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

Big Island Brewhaus · Ola Brew · Kona Brewing Co. · Kohola Brewery (Lahaina · Maui · Hawaii) · Hilo Brewing Co. · TRD MRK Aloha Beer Co · Maui Brewing Co · Lanikai Brewing Co. · Paradise Ciders (Honolulu, HI) · Waikiki Brewing Company · Honolulu Beerworks · Big Island Booch

WINE & CHAMPAGNE

RED

Proverb — 11 / 35
Pinot Noir
Central Valley, California

Canyon Road — 11 / 35
Cabernet Sauvignon
Sonoma County, California

WHITE

Ecco Domani — 14 / 42
Pinot Grigio
Veneto, Italy

Canyon Road — 11 / 35
Chardonnay
Sonoma County, California

Proverb — 11 / 35
Sauvignon Blanc
Central Valley, California

ROSÉ

Champs de Provence — 16 / 53
Côtes de Provence, France

BUBBLES

Wycliff Gruet Brut — 46
Albuquerque, New Mexico

Risata Prosecco (split) — 11
D.O.C. Veneto, Italy

COCKTAILS



PUAKO PAINKILLER | 19
Koloa dark rum, blue curaçao, pineapple juice, orange juice, cream of coconut



LYCHEE MARTINI | 18
Fid St. Maui gin, Kai lychee vodka, elderflower liqueur, lychee fruit



TROPICAL TAI | 22
Koloa white and dark rums, orgeat, orange juice, pineapple juice



ZOMBIE JUICE | 20
Hawaiian okolehao, melon liqueur, lime, pineapple, club soda, fresh lemon



KYOTO HIGHBALL | 20
Suntory Toki Japanese whiskey, elderflower liqueur, ginger beer, angostura bitters



LI HING MUI MARGARITA | 20
Teremana blanco, triple sec, sweet and sour mix, fresh lime



BLOODY MALIA | 18
Pau vodka, bloody mary mix, tomato juice, celery, dill pickle



LILIKOI LOVE | 18
Pau vodka, strawberry puree, lilikoi puree, simple syrup

LOW PROOF

APEROL SPRITZ | 18
Aperol, prosecco, club soda

TROPICAL COBBLER | 16
Dry sherry, pineapple, lilikoi, orange

ROSÉLANI | 18
Sparkling rosé, lavender, lemon

HUGO | 18
Elderflower liqueur, mint, prosecco, soda

BAMBOO | 16
Dry sherry, dry vermouth, orange bitters

LEMON SHANDY | 16
Lager on tap, lemonade

NO PROOF

BEACH BUM | 11
Orgeat, grenadine, orange, pineapple, lime

NO-JITO | 11
Mint, simple syrup, lime, soda

LILIKOI LAVENDER HAZE | 11
Lilikoi, lavender syrup, lemonade, tonic water

CRANBERRY MULE | 9
Cranberry, pineapple, ginger ale

SUNRISE SPRITZ | 11
Grenadine, sour mix, orange juice, sprite

PALOMA FIZZ | 12
Grapefruit, lime, lemon, ginger beer