

# SHAREABLES

## PUPUS

**EDAMAME** <sup>V GF</sup>  
hawaiian sea salt | 5  
spicy garlic | 6

**CHIPS & SALSA** <sup>V GF</sup>  
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** <sup>GF</sup>  
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 <sup>V</sup> | 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 | 16  
*add crumbled chorizo* | 8

**BREADED PICKLES**  
with buttermilk ranch | 12

**SPINACH ARTICHOKE DIP** <sup>GF</sup>  
with tortilla chips | 13

**COCONUT SHRIMP**  
with sweet chili sauce | 13

**FRIED CHEESE CURDS**  
with basil marinara | 12

**HAWAIIAN KINE NACHOS** <sup>GF</sup>  
shredded kalua pork, roasted pineapple, shredded cheddar, red onion, tomato, remoulade drizzle, and chopped green onion | 16

**PLANT-BASED NACHOS** <sup>V GF</sup>  
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

<sup>GF</sup>

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

## SOUTHWEST SALAD

<sup>GF</sup>

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

<sup>V</sup>

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 | 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

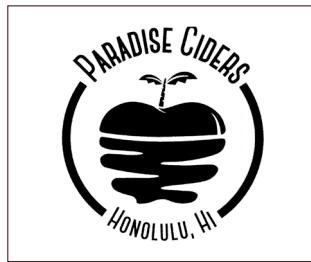
<sup>\* V</sup>

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  
Pau Hawaiian vodka, 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



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



**ISLAND AVIATOR** | 18  
Fid St. Maui gin, maraschino liqueur, creme de violette, fresh lemon

## RED

- Le Grand Noir Pinot Noir 8 / 33  
*Languedoc-Roussillon, France*
- Battle Creek Cellars Reserve Pinot Noir 19 / 79  
*Willamette Valley, Oregon*
- Gascón Malbec 11 / 40  
*Mendoza, Argentina*
- William Hill Estate Cabernet Sauvignon 10 / 33  
*Central Coast, California*
- Frei Brothers Cabernet Sauvignon 18 / 63  
*Alexander Valley, California*

## WHITE

- Overstone Sauvignon Blanc 9 / 33  
*Marlborough, New Zealand*
- Miner Family Sauvignon Blanc 13 / 54  
*Napa Valley, California*
- Ecco Domani Pinot Grigio 8 / 33  
*Veneto, Italy*
- Jermann Pinot Grigio 17 / 72  
*Friuli, Italy*
- Cave De Lugny Chardonnay 12 / 48  
*Lugny, France*
- The Critic Chardonnay 13 / 53  
*Napa Valley, California*

## ROSÉ

- Lorenza True Rosé 13 / 42  
*Lodi, California*
- Sofia Brut Rosé 50  
*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