

SHAREABLES

PUPUS

EDAMAME ^{V GF}
hawaiian sea salt | 6
spicy garlic | 7

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

PORK GYOZA
with citrus ponzu | 11

BEER BATTERED ONION RINGS
with mango kiawe
bbq sauce | 12

SHEET-PAN NACHOS

TEX-MEX NACHOS ^{GF}
cheddar cheese, charred
sweet corn, black beans, red
onion, tomato, cilantro,
pickled jalapeños, and
cumin-lime crema | 14
add chorizo sausage | 8

HAWAIIAN KINE NACHOS ^{GF}
shredded kalua pork, roasted
pineapple, shredded cheddar,
red onion, tomato, remoulade
drizzle, and chopped green
onion | 19

FRIES & TOTS

FRENCH FRIES
choose from shoestring fries, waffle fries, or tater tots
hawaiian sea salt ^V | 7
furikake and spicy aioli | 8
parmesan garlic | 12

MEXICAN ELOTE FRIES
crispy waffle fries topped with charred corn, queso fresco,
cumin-lime drizzle, arbol chili, and fresh chopped cilantro | 15
add chorizo sausage | 8

KIMCHI FRIES
shoestring fries topped with caramelized kimchi, gochujang
drizzle duo, mozzarella, and chopped green onion | 18
add braised short rib | 10

OKONOMIYAKI TOTS
crispy tater tots topped with unagi sauce, spicy mayo, shaved
bonito flakes, sesame seeds, furikake, and green onion | 19

BREADED PICKLES
with buttermilk ranch | 14

SPINACH ARTICHOKE DIP ^{GF}
with tortilla chips | 15

COCONUT SHRIMP
with sweet chili sauce | 15

FRIED CHEESE CURDS
with basil marinara | 15

POPCORN SHRIMP
with buffalo sauce | 11

K-NACHOS
caramelized kimchi,
mozzarella, shaved onion,
toasted sesame seeds,
gochujang drizzle duo, and
chopped green onion | 14
add braised short ribs | 10

PLANT-BASED NACHOS ^{V GF}
black beans, charred sweet
corn, red onion, tomato,
pickled jalapeños, chopped
cilantro, vegan shredded
cheese | 25

HOT 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

CAESAR SALAD
garlic herb panko, grated parmesan, anchovies, fresh lemon, and creamy caesar dressing over local mixed greens | 12
add grilled chicken | 8 *add coconut shrimp* | 12

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 | 25

TROPICAL SUMMER SALAD
crispy coconut shrimp, roasted pineapple, sliced almonds, fresh lime, chopped cilantro and sweet chili dressing over local mixed greens | 22

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 | 25

SANDWICHES

Served with fries or a side garden salad

KALUA PIG SANDWICH
smoky shredded pork, grilled
pineapple, sliced provolone, lettuce,
tomato, onion, special sauce | 20

SMOKEHOUSE SANDWICH
smoky shredded pork, crispy fried
onion, sliced provolone, lettuce,
tomato, onion, mango kiawe bbq
sauce | 14

BUFFALO BLEU PO BOY
breaded buffalo shrimp, blue
cheese, lettuce, tomato, onion | 17

CHICKEN BACON RANCH
herbed diced chicken breast,
crispy bacon, cheddar cheese,
lettuce, tomato, onion, buttermilk
ranch | 22

MANGO BBQ CHICKEN
Mango kiawe bbq fried chicken,
sliced provolone cheese, pickles,
lettuce, tomato, onion | 18

SPICY CHICKEN
Nashville-style fried chicken,
pepper jack cheese, jalapeños,
lettuce, tomato, onion, creamy
sambal | 22

SPICY NOT CHICKEN ^V
Gardein® patty, buffalo sauce,
vegan American cheese,
pickled jalapeños, lettuce, tomato,
and onion | 22

HAWAIIAN DOG
Smoked burnt ends link sausage,
roasted diced pineapple, white
onion, special sauce, green onion on
a hoagie bun | 16

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 | 20

PANIOLO BURGER
crispy bacon, mango kiawe bbq sauce,
sliced cheddar cheese, lettuce, tomato,
onion, and crispy fried onions | 23

TERI BURGER
grilled pineapple, ginger teriyaki sauce,
sliced provolone cheese, lettuce, tomato,
and onion | 23

BUFFALO BLEU BURGER
bleu cheese crumbles, buffalo sauce,
pickles, lettuce, tomato, and onion | 20

KIMCHI BACON BURGER
caramelized kimchi, crispy bacon, creamy
gochujang, sliced provolone cheese,
lettuce, tomato, and onion | 24

EL SCORCHO BURGER
sliced pepper jack cheese, pickled
jalapeños, lettuce, tomato, onion, and spicy
aioli | 23

BEYOND BURGER ^{* V}
plant-based Beyond® patty (**not served
smashburger style*), sliced vegan American
cheese, lettuce, tomato, onion,
and pickles | 25

ENTREES

SHORT RIBS & MASH
Fire-braised boneless short ribs and mashed red potatoes, served with a side salad | 38

DESSERTS

SKILLET COOKIE
Warm chocolate chip skillet cookie topped with vanilla ice cream | 14

CHEESECAKE TRIO
Trio of mini cheesecakes perfect for sharing | 25

Yuzu cheesecake with strawberry drizzle

Ube cheesecake with white chocolate ube drizzle

Basque cheesecake with whipped cream and chocolate drizzle

CHEESECAKE DUO
Your choice of two mini cheesecakes | 20

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

PORTER FLOAT (21+ only)
Maui Brew Coconut Hiwa Porter, vanilla ice cream | 12

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



WINE & CHAMPAGNE

RED

Proverb
Pinot Noir
Central Valley, California

Canyon Road
Cabernet Sauvignon
Sonoma County, California

10 / 33

WHITE

Ecco Domani
Pinot Grigio
Veneto, Italy

Canyon Road
Chardonnay
Sonoma County, California

10 / 33

Proverb
Sauvignon Blanc
Central Valley, California

13 / 42

ROSÉ

Champs de Provence
Côtes de Provence, France

15 / 50

BUBBLES

Wycliff Gruet Brut
Albuquerque, New Mexico

44

10 / 33

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

10

S L I L I C O C O C K T A I L I S C O C K T A I L I S C O C K T A I L I S



PUAKO PAINKILLER | 18
Koloa dark rum, blue curaçao, pineapple juice, orange juice, cream of coconut



LYCHEE MARTINI | 17
Fid St. Maui gin, Kai lychee vodka, elderflower liqueur, lychee fruit



TROPICAL TAI | 20
Koloa white and dark rums, orgeat, orange juice, pineapple juice



ZOMBIE JUICE | 19
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 | 18
Teremana blanco, triple sec, sweet and sour mix, fresh lime



BLOODY MALIA | 17
Pau vodka, bloody mary mix, tomato juice, celery, dill pickle



LILIKOI LOVE | 17
Pau vodka, strawberry puree, lilikoi puree, simple syrup

LOW PROOF

APEROL SPRITZ | 17
Aperol, prosecco, club soda

TROPICAL COBBLER | 15
Dry sherry, pineapple, lilikoi, orange

ROSÉLANI | 17
Sparkling rosé, lavender, lemon

HUGO | 17
Elderflower liqueur, mint, prosecco, soda

BAMBOO | 15
Dry sherry, dry vermouth, orange bitters

LEMON SHANDY | 15
Lager on tap, lemonade

NO PROOF

BEACH BUM | 10
Orgeat, grenadine, orange, pineapple, lime

NO-JITO | 10
Mint, simple syrup, lime, soda

LILIKOI LAVENDER HAZE | 10
Lilikoi, lavender syrup, lemonade, tonic water

CRANBERRY MULE | 9
Cranberry, pineapple, ginger ale

SUNRISE SPRITZ | 10
Grenadine, sour mix, orange juice, sprite

PALOMA FIZZ | 11
Grapefruit, lime, lemon, ginger beer