

white wines by the glass

		2 oz.	6 oz.	Bottle
103	Rombauer Chardonnay <i>Caneros</i> <i>Notes of tropical fruit, baked apple, citrus, vanilla and butter, with a creamy texture and bright acidity</i>	4.95	13.95	52.00
104	La Crema Chardonnay <i>Sonoma</i> <i>An easy drinking chardonnay, offering delicate floral and white peach flavors coupled with a hint of citrus</i>	2.95	7.95	28.00
107	Meiomi Chardonnay <i>Coastal California</i> <i>Showcases rich tropical fruit, with dashes of mango, marmalade and honey citrus that coat the palate while remaining elegant and delicate</i>	2.95	7.95	28.00
111	Kim Crawford Sauvignon Blanc <i>New Zealand</i> <i>The citrus flavors are balanced by fleshy notes of peach and nectarines with a spicy finish and plenty of pop from vibrant acidity</i>	2.95	7.95	28.00
117	Nobilo Sauvignon Blanc <i>New Zealand</i> <i>Smooth and Juicy with tangy acidity and silky fresh peach and spice</i>	1.95	5.95	20.00
134	Antinori Santa Cristina Pinot Grigio <i>Italy</i> <i>Fruity aromas of peaches and apples. A balanced flavor, lively and enjoyable</i>	2.50	6.95	24.00

red wines by the glass

		2 oz.	6 oz.	Bottle
224	Justin Cabernet Sauvignon <i>Paso Robles</i> <i>Notable dill and red pepper flavor are part of the fruit profile with hints of roast pepper</i>	4.50	11.95	44.00
228	Quilt Cabernet Sauvignon <i>Napa</i> <i>By Joseph Wagner 5th generation Napa Valley winemaker. Intense and Vibrant, with a expressive core of blackberry, black cherry, cedar and anise flavors, ending with a long roasted plum taste</i>	3.95	10.95	40.00
229	Josh Cabernet Sauvignon <i>California</i> <i>Round and juicy, our Cabernet Sauvignon has flavors of blackberry, toasted hazelnut and cinnamon, complemented by hints of vanilla and toasted oak</i>	2.50	6.95	24.00
343	The Prisoner Red Blend <i>Napa</i> <i>Lush berry flavors of zinfandel, the power of cabernet sauvignon, the dark black berry of syrah - all combined for a decadent wine with great complexity</i>	5.95	15.95	60.00
251	Conundrum Red Blend <i>California</i> <i>A rich, dark red, it offers aromas of ripe berries and plums, warmed by a hint of cocoa. Dried fruit and the taste of chocolate-covered cherries come through on the palate, while a wisp of smokiness makes this wine - created from dark red varietals</i>	3.25	8.95	32.00
233	Turley Juvenile Zinfandel <i>Sonoma</i> <i>Rose petal, sweet red cherry, plum, mint and cinnamon add lift in a finessed, refreshing Zinfandel that is best enjoyed young, while the flavors retain their brightness</i>	3.25	8.95	32.00
324	Meiomi Pinot Noir <i>Coastal California</i> <i>Complex savory herb, black cherry flavors are tight, firm and full-bodied</i>	3.50	9.95	36.00
213	Louis Latour Dom de Valmoissine Pinot Noir <i>France</i> <i>Broad and soft with mulled cherry and spice notes that linger through the smoky finish</i>	2.50	6.95	24.00
252	Whispering Angel Rose <i>Provence, France</i> <i>Delicate, with a mineral undertone flanking the white cherry, peach and raspberry notes, interwoven with spice and herb details. Lingering finish. Grenache, Rolle, Syrah, Cinsault, and Tibouren. Drink now.</i>	3.50	9.95	36.00

Opus One bottle special

225	Opus One <i>Napa</i> <i>"The Greatest Opus Ever - 100 pts James Suckling"</i> <i>Full body, superb balance of ultra-fine tannis and vibrant acidity. Complex aftertaste and black fruits and citrus.</i>	NA	NA	349.00
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tropical libations

Pineapple Lychee Martini	8.
<i>Kai Lychee Vodka, simple syrup, pineapple juice topped with pineapple slice and lychee</i>	
The Ultimate Lemon Drop Martini	8.
<i>Ketel One Vodka, lemon juice, simple syrup with a slice of lemon</i>	
Waimea Strawberry Lilikoi Daiquiri	8.
<i>Bacardi Silver Rum, passion fruit & strawberry puree, simple syrup, lime juice topped with strawberry and mint sprig</i>	
AWB Mai Tai	8.
<i>Bacardi Silver Rum, orange curacao orgeat, lime juice, splash of dark rum topped with mint sprig</i>	
El Loco Margarita	8.
<i>Patron Tequila, Grand Marnier, sweet & sour, orange juice with a wedge of lime</i>	
Hairy Navel	8.
<i>Tito's Vodka, Dekuyper Peachtree Schnapps, orange juice with an orange slice</i>	
Classic Old Fashion	8.
<i>Bulleit Bourbon, simple syrup, bitters topped with orange slice and cherry</i>	
Moscow Mule	8.
<i>Tito's Vodka, Fever Tree Ginger Beer, lime juice, ginger simple syrup with a mint sprig</i>	
Fleur D' Lis	8.
<i>Malibu Rum, Midori Melon Liqueur, Dekuyper Peachtree Schnapps, Orange juice, Pineapple juice with a pineapple wedge</i>	
Tokyo Tea	8.
<i>Tanqueray Gin, Old Lahaina Rum, Jose Cuervo Tequila, Skyy Vodka, Midori, triple sec topped with Sprite and a cherry</i>	
Kona Red Sangria	8.
<i>Red wine, Grand Marnier, peach schnapps, lemon, lime, orange and a splash of pineapple juice with a slice of orange</i>	
Peachy White Sangria	8.
<i>White wine, Skyy Vodka, peach schnapps, Sprite with a slice of orange</i>	
Vodka Claw	8.
<i>Ketel One Vodka, White Claw, Cranberry juice with a lime twist</i>	
Sparkling Pineapples	8.
<i>Malibu Rum, White Claw, Pineapple juice with a lemon twist and pineapple wedge</i>	
Cool Breeze	8.
<i>Skyy Vodka, Tanqueray Gin, Bacardi Silver Rum, Patron Silver Tequila, Sweet & Sour, Cranberry juice, Grapefruit juice</i>	



champagne & sparkling

split selections

187 ml

501	Moet & Chandon Imperial <i>France</i>	20.
503	Domaine Chandon Brut <i>Napa</i>	9.
504	Freixenet Cordon Negro Brut <i>France</i>	7.
505	Mionetto Prosecco Brut <i>Italy</i>	6.

beer selections

		12 oz.	16 oz.	23oz.
draught	Kona Brewing Longboard		5.	7.
	Kona Brewing Big Wave		5.	7.
	Ola Brew A'a IPA		5.	7.
	Ola Brew Seasonal Cider	5.		
	Stella Artois		5.	7.
	Heineken		5.	7.
domestic	Budweiser 12 oz. <i>Regular, Light and Light Platinum</i>		4.	
	Coors Light 12 oz.		4.	
	Miller Lite 12 oz.		4.	
	Michelob Ultra 12 oz.		4.	
	O'Doul's 12 oz. (Non-Alcoholic) <i>Designated driver special</i>		2.50	
craft	Golden Road Pineapple Cart 12 oz.		5.	
	Blue Moon Belgium White 12 oz.		5.	
imported	Corona 12 oz. Mexico		5.	
	Guinness Draught 14.9 oz. Ireland		5.	
	Heineken & Heineken Light 12 oz. Holland		5.	
hard seltzer	White Claw Black Cherry 19.2 oz.		5.	
	White Claw Grapefruit 19.2 oz.		5.	

non-alcoholic drinks

Fiji Natural Artesian Water 500 ml	2.50
San Pellegrino Sparkling Mineral Water 500 ml	3.
Ito En Green Tea 16.9 oz	4.
Red Bull 8.4 oz.	3.
Hualalai Peaberry 100% Kona Coffee 12 oz. <i>Medium dark roast. Grown on the slopes of the Hualalai Volcano. Served in a coffee press.</i>	3.
Coca Cola, Diet Coke and Sprite 16 oz.	1.50
Orange or Cranberry Juice 16 oz.	1.50



spirits

well selection	Bacardi Silver Rum	5.	tequila	Patron Silver Tequila	7.
	J & B Scotch	5.		Don Julio 1942	15.
	Jim Beam Bourbon	5.		Don Julio Anejo	8.
	Jose Cuervo Gold Tequila	5.		Maestra Dobel Diamante	6.
	Skyy Vodka	5.			
	Tanqueray Gin	5.	bourbon	Angel's Envy Bourbon	8.
vodka	Absolut Vodka	6.		Buffalo Trace Bourbon	7.
	<i>Regular, Citron, Mandarin, Peppar, and Vanilla</i>			Bulleit Bourbon	7.
	Grey Goose Vodka	7.		Crown Royal and Regal Apple	7.
	Kai Lychee Vodka	7.			
	Kai Lemongrass Shochu	7.	whiskey	Fireball Cinnamon Whisky	6.
	Ketel One Vodka	7.		Jack Daniel's Whiskey	6.
	Ocean Vodka	7.		Jameson Irish Whiskey	6.
	Skyy Vodka	6.		Maker's Mark Bourbon	7.
<i>Passion, Pineapple, and Raspberry</i>		Skrewball Peanut Butter Whiskey		7.	
	Tito's Handmade Vodka	6.	scotch	Dewar's White Label	6.
rum	Captain Morgan	6.		Glenfiddich 12 Yr Single Malt	7.
	<i>Spiced or Black Rum</i>			Johnnie Walker Black	7.
	Koloa Dark or White Rum	7.		Johnnie Walker Blue	24.
	Malibu Coconut Rum	6.		Lagavulin 16 Yr Single Malt	10.
	<i>Coconut and Melon</i>				
	Myer's Original Dark Rum	6.	cognac	Hennessey VSOP Cognac	8.
	Old Lahaina Silver Rum	6.			
gin	Bombay Sapphire Gin	7.	cordials & liqueur	Amaretto Di Soronno	6.
	Uncle Val's Gin	7.		Bailey's Irish Cream	6.
				Frangelico Liqueur	6.
				Grand Marnier	7.
				Jagermeister	6.
				Kahlua Coffee Liqueur	6.
				Midori Melon Liqueur	6.



appetizers

All food orders must be placed by 8:30pm (Mon to Thurs)
or by 9:00pm on (Fri to Sun)

Dynamite Chicken <i>Deep fried chicken, basted with the famous dynamite sauce, and sweet Otafuku sauce drizzled all over. Let your mouth experience the infusion of different flavors bursting together, guaranteed to appease any palette</i>	11.50
Furikake Garlic Chicken <i>Deep fried chicken, basted with our teriyaki garlic sauce, and sprinkled with furikake. Our version of the popular dish with have your taste buds in heaven, and you'll be hooked in no time</i>	11.50
Waikoloa Paniolo Buffalo Wings <i>You'll enjoy licking your fingers to savor every bit of exciting flavor in our Waikoloa Buffalo Wings. Tender cooked chicken wings marinated in our Buffalo Wing sauce to give it great taste down to the bone. This will give your taste buds a high flying experience</i>	12.50
*Grilled NY Striploin Steak <i>We start with an all time favorite cut of beef, a 7 oz. USDA Choice Striploin Steak that is seasoned and grilled to your specification. You will enjoy this tender, juicy steak which is full of flavor. Compliment your steak with your choice of horseradish or BBQ sauce</i>	12.00
Ole Quesadilla <i>Choose from our perfectly grilled Chicken, Kalua Smoked Pulled Pork, or cheese. Combine with our special blend of cheeses and fresh veggies, then grilled to create a special South of the Border delight. Served with our salsa, sour cream and guacamole</i>	Cheese 11.99 Chicken 14.50 Kalua Pork 12.99
Sweet Potato Fries <i>Explore a different route and enjoy our sweet potato fries over standard French fries. They are a healthier alternative that also taste great. Lightly salted these sweet and yet savory fries are sure to satisfy</i>	5.50
Bambucha Nacho Supreme <i>You get it all in our Bambucha (large) Nacho Supreme, Crunchy corn tortilla chips topped with our Mexican blend of melted cheeses. A potpourri of spices is blended with 100% ground beef chili to create an authentic South of the Border flavor. Add the works: Island Deli refried beans, fresh garden tomatoes, mango salsa, sour cream, guacamole, black olives and jalapeno peppers</i>	16.50
Big Brew Mozzarella Cheese Sticks <i>We begin with smooth and creamy mozzarella cheese sticks which is coated in a delicate layer of draft beer batter and cooked till golden brown. Served with a side of crispy celery sticks and fresh marinara sauce made from vine ripened tomatoes</i>	11.50
Shrimp Dynamite <i>Your taste buds will explode with our Dynamite Shrimp. Lightly battered Japanese style shrimp tempura perfectly cooked crispy on the outside, sweet juicy shrimp on the inside. Rolling this in our House Dynamite sauce and drizzled with sweet Otafuku sauce will make you feel the heat</i>	12.50
*Surf & Turf <i>A heavenly match of juicy USDA Choice herbed hand rubbed beef and succulent ocean garlic butter shrimp. Grilled to perfection to gratify your cravings for the best flavors from land and sea</i>	14.00
Calamari <i>Lightly fried crispy calamari with sweet chili sauce</i>	8.50
*Maika'i Poke Bowl 11.00 ½ lb Fresh Ahi (Poke Only) 9.50 1 lb Fresh Ahi (Poke Only) 19.00 <i>Fresh Hawaiian Style Poke. Ahi cubes blended with roasted Kukui Nuts, chili pepper flakes, marinated with sesame ponzu sauce and garnished with green and round onions</i>	
Edamame <i>Green Soybean lightly salted</i>	4.50
Gyoza (Potstickers) <i>Fried gyoza (pork & vegetables) with special sauce</i>	8.50
French Fries	4.99



gourmet sandwiches

All food orders must be placed by 8:30pm (Mon to Thurs)
or by 9:00pm on (Fri to Sun)

French Fries included with all Gourmet Sandwiches

Prime Rib French Dip Sandwich

Prime rib, provolone cheese, and au jus on a hoagie roll

13.49

Chicken Sandwich

Breaded and seasoned chicken breast, pickles, and our special savory sauce on a brioche bun

6.99



gourmet burgers

French Fries included with all Gourmet Burgers

All burgers are cooked to medium well

***Bacon Cheeseburger Supreme**

Angus beef patty, bacon, cheddar cheese, locally grown tomatoes, and green leaf lettuce

11.99

***Mushroom, Onion, & Swiss Burger**

Angus beef patty, swiss cheese, mushrooms, locally grown tomatoes, onions, and lettuce

12.50

***Avocado BLT Burger**

Angus beef patty, bacon, provolone cheese, red onions, tomatoes, lettuce, honey mustard, and mayonnaise

11.99

***Beyond Burger**

Plant based vegan burger patty, swiss cheese, red onions, tomato, lettuce, avocado, and honey sriracha on a brioche bun

12.99



gourmet pizza

All food orders must be placed by 8:30pm (Mon to Thurs)
or by 9:00pm on (Fri to Sun)

We use Boar's Head Meats & Cheeses in all our pizzas

7" Flat Bread Pizza

• Hawaiian	7.50	• BBQ Chicken	7.50	• Classic Pepperoni	7.50
• Supreme	7.50	• Garden Veggie	7.50	• Three Cheese	6.50



local favorites

Herb Roasted Prime Rib 13.99
8oz prime rib served with and sauteed mixed vegetables, Au Jus, and horseradish. Your choice of mashed potatoes or rice.

Loco Moco 10.99
Extra large 100% all beef chuck steak burger, two eggs, and gravy on rice

Butter Garlic Shrimp 11.99
Shrimp Sauteed in garlic and butter. Served with rice and pineapple wedges

Spicy Furikake Garlic Chicken 11.75
Deep fried chicken basted with sweet chili sauce, garlic aioli, and sprinkled with furikake. Served with rice and choice of salad

Kim Chee Fried Rice 8.99
Rice fried in kim chee base with teriyaki beef, bacon, and green onion. Served with eggs