



## PUPU'S & SMALL PLATES

### CRAB RANGOON 19.5

CRAB, CREAM CHEESE, IN CRISPY FRIED WONTONS, ISLAND DIPPING SAUCE.

### COCONUT PRAWNS 19.5

THREE JUMBO PRAWNS, COCONUT BATTERED, DEEP-FRIED, ORANGE MARMALADE SAUCE.

### SEARED RARE AHI SASHIMI 24.-

#1 SUSHI GRADE AHI TUNA, JAPANESE TOGARASHI SPICED, SERVED RARE, SLICED, WITH SEAWEED SALAD, WASABI, GINGER, SOY SAUCE.

### TEMPURA ARTICHOKE HEARTS 19.5

SESAME AIOLI DIPPING SAUCE

### 10 OZ. NEW YORK STEAK BITES APPETIZER 30.-

CHAR GRILLED NEW YORK STEAK, CUT INTO CUBES, SERVED ON HOUSE MADE FIVE-CHEESE DIP IN AN IRON SKILLET.

### KONA PUPU PLATTER 30.-FOR 2 / 56.-FOR 4

JUMBO COCONUT PRAWNS, CRISPY CALAMARI, BABY BACK RIBS

### BABY BACK RIBS APPETIZER 19.5.-

THREE SLOW-ROASTED, CHARGRILLED BABY BACK RIBS, SPICY ASIAN BBQ SAUCE

### SCRUMPTIOUS CALAMARI 19.5

TENDER CALAMARI STEAK, CUT INTO STRIPS, PANKO-CRUSTED, HOUSE MADE TARTAR AND SWEET CHILI SAUCE.

### CHILLED PRAWN COCKTAIL 18.-

FOUR LARGE JUMBO PRAWNS, HOUSE MADE COCKTAIL SAUCE, LEMON.

### AVOCADO & POKE WONTONS 24.-

RAW TUNA, CUBED, MIXED WITH SOY SAUCE, LIME, SHALLOTS, GINGER, CILANTRO, SERVED ON CRISPY WON TONS, TOPPED WITH WASABI CREAM, FRESH AVOCADO.

### ASIAN MEATBALLS 15.-

FIVE CHINESE 5-SPICE & GINGER MEATBALLS, GLAZED IN TAMARIND & PINEAPPLE, SERVED WITH A SMALL GARNISH OF STEAMED RICE, TOPPED WITH TOASTED SESAME SEEDS.

### SZECHUAN GREEN BEANS APPETIZER 14.5

FRENCH GREEN BEANS, SAUTEED IN SPICY SZECHUAN SAUCE, TOPPED WITH CHOPPED PEANUTS.

### BRUSSELS SPROUTS 16.5

OVEN-ROASTED, PAN-SEARED IN BACON GARLIC BUTTER, FRIED TO A GOLDEN BROWN, TOPPED WITH FETA CHEESE, PINE NUTS.

## Salads

### THE HOUSE SALAD 13.5

BUTTER LETTUCE, TOMATOES, APPLES, CROUTONS, CANDIED WALNUTS, SHAVED MANCHEGO CHEESE, ISLAND POPPY SEED DRESSING.

### ROASTED BEET SALAD 19.-

SLOW-ROASTED BEETS, SERVED OVER BABY SPINACH, GOAT CHEESE, HEIRLOOM CHERRY TOMATOES, CANDIED WALNUTS, FUJI APPLES, DRIZZLED WITH SWEET CHILI-DIJON DRESSING.

### WEDGE SALAD WITH BACON 19.-

ICEBERG LETTUCE WEDGE, TOMATOES, CUCUMBER, CANDIED WALNUTS, BACON, CARROTS, BLEU CHEESE CRUMBLES, ROQUEFORT DRESSING.

### PANIOLI "COWBOY" SALAD 25.-

CHOPPED GRILLED CHICKEN BREAST, BACON, ICEBERG & ROMAINE, CABBAGE, CORN, AVOCADO, GOAT CHEESE, CROUTONS, CANDIED WALNUTS, TOMATOES, ALL CHOPPED AND TOSSED IN AN ISLAND SESAME DRESSING.

### KONA CAESAR SALAD 16.-

CRISP ROMAINE HEARTS, PARMESAN CHEESE, ANCHOVIES, CROUTONS, CAESAR DRESSING.

### PROTEIN ADDS... (FOR ANY SALAD)

CHICKEN BREAST 7.-

3 GRILLED JUMBO PRAWNS 12.-

5 OZ. SLICED STEAK 16.-

SUSHI GRADE AHI TUNA, RARE, SLICED 14.-

6-7 OZ. FRESH SALMON FILLET 18.-



## TWO SOUPS & TWO BREADS

### LILIKOI BUTTER BUNS 9.-

FRESH BAKED BUNS, LILIKOI BUTTER, ALAEA HAWAIIAN RED SALT.

### GRILLED CORNBREAD 13.-

HOUSE MADE CORNBREAD, WITH SPICY HONEY BUTTER, HOT HONEY DRIZZLE.

### COCONUT CURRY CHICKEN SOUP CUP 9.5- BOWL 12.-

COCONUT MILK, ISLAND CURRY, TENDER CHICKEN, ZUCCHINI, PAPPARDELLE PASTA.

### BOSTON CLAM CHOWDER CUP 9.5- BOWL 12.-

WITH PANCIETTA, GARLIC, CARROTS, ONIONS, CELERY, CREAM. GF

## SERVED ON A BUN

### KONA BACON CHEESEBURGER 25.-

CHARGRILLED, HALF POUND BLACK ANGUS, ALL NATURAL PREMIUM CHOICE BEEF, WHITE CHEDDAR CHEESE, CRISPY BACON, SERVED WITH LETTUCE, TOMATO, CARAMELIZED ONIONS, KONA BURGER SAUCE, FRENCH FRIES.

SUBSTITUTE IMPOSSIBLE "MEATLESS" BURGER SERVED WITHOUT BACON, OR GRILLED CHICKEN BREAST.

### HAWAIIAN BBQ PORK SANDWICH 24.-

TENDER SLOW-COOKED PORK, SHREDDED, SERVED OPEN-FACED ON SOFT CIABATTA BREAD, MELTED GRUYERE CHEESE, BBQ SAUCE, COLE SLAW, FRENCH FRIES.

### FRENCH DIP 28.-

NEW YORK STEAK, THINLY SLICED, SERVED HOT ON FRENCH BREAD, WITH MELTED SWISS GRUYÈRE CHEESE, SWEET CARAMELIZED ONIONS, NATURAL AU JUS FOR DIPPING, FRENCH FRIES.

## VEGETARIAN

### SZECHUAN EGGPLANT WITH TOFU 26.-

OVEN ROASTED FLASH FRIED JAPANESE EGGPLANT, WITH PAN-SEARED TOFU, SAUTEED IN SPICY GARLIC SZECHUAN SAUCE, STEAMED JASMINE RICE, ROASTED ROMA TOMATO GARNISH, TOASTED SESAME SEEDS.

### STUFFED PORTABELLA MUSHROOM 28.-

FILLED WITH QUINOA, SEASONED FINELY CHOPPED VEGETABLES, OVEN-BAKED, BALSAMIC GLAZE, MIXED GREENS SALAD, SWEET CHILI DIJON DRESSING, BALSAMIC GLAZE

## SCRUMPTIOUS SEAFOOD

### WALNUT SHRIMP 28.-

TEMPURA FRIED SHRIMP, TOSSED IN A LIGHT CITRUS AIOLI CREAM, FRESH BROCCOLI, PINEAPPLE, CANDIED WALNUTS, SERVED OVER STEAMED RICE, TOPPED WITH GREEN ONIONS.

### PANKO-CRUSTED OR GRILLED SAND DABS 29.-

DELICATE SAND DABS, CAPER BEURRE BLANC SAUCE, SERVED WITH STEAMED RICE, VEGGIES, HOUSE MADE TARTAR SAUCE, LEMON WEDGE.

### FISH & CHIPS 29.-

MOIST FLAKY PREMIUM SEABASS, TEMPURA BATTERED & DEEP FRIED, FRENCH FRIES, HOUSE MADE TARTAR SAUCE, SESAME AIOLI, AND HAWAIIAN COLE SLAW

### ASIAN GLAZED SALMON 35.-

PAN-SEARED FILLET OF SALMON, SZECHUAN GLAZED, STEAMED JASMINE RICE, GREEN BEANS SAUTEED IN ASIAN SAUCE, TOPPED WITH CHOPPED PEANUTS

### AHI POKE BOWL 28.-

6 OZ. #1 GRADE AHI TUNA, PREPARED POKE STYLE, STEAMED JASMINE RICE, EDAMAME, MICRO GREENS, CHERRY TOMATOES.

### HABACHI SEARED AHI TUNA 39.-

#1 SUSHI GRADE AHI TUNA, JAPANESE TOGARASHI SPICED, SEARED, SERVED RAW, ROASTED CORN, SEAWEED SALAD, JASMINE STEAMED RICE, WASABI AIOLI, PONZU SAUCE.

### MACADAMIA NUT CRUSTED SEABASS 39.-

PAN-SEARED TENDER CORVINA SEABASS, KONA MASHED POTATOES, GRILLED FRESH VEGETABLES, MANGO BEURRE BLANC.

### LOBSTER TAIL 69.-

10 OZ. LOBSTER TAIL, OVEN-ROASTED, DRAWN BUTTER, KONA STYLE AU GRATIN POTATOES, GRILLED FRESH VEGETABLES. (SEE BIGGIE STEAK & LOBSTER UNDER STEAKS TO YOUR RIGHT)



## LOCAL FAVORITES

### CHINATOWN ENTREE PLATES

JASMINE RICE TOSSED WITH EGGS, SOY SAUCE, CARROTS, PEAS, SESAME OIL, GREEN ONIONS.

TOPPED WITH YOUR FAVORITE PROTEIN.....

FRESH SZECHUAN GLAZED SALMON FILET 29.-

JUMBO TEMPURA PRAWNS 28.-

GRILLED SPAM 24.- ORANGE CHICKEN 25.-

SLICED CHICKEN BREAST 24.- GRILLED TOFU 23.-

### GRILLED SALMON TACOS 26.-

TWO LARGE TACOS, COLE SLAW, CITRUS AIOLI, CORN TORTILLAS.

### TEMPURA SEABASS TACOS 27.-

TWO LARGE CRISPY TEMPURA SEABASS TACOS, CABBAGE, CORN TORTILLAS, CAPER SAUCE, PICO DE GALLO.

### WOK-TOSSED FRIED RICE 19.5-

ADD A PROTEIN, CHOPPED, AND WOK-TOSSED INTO FRIED RICE

SHRIMP 3.5- / CHICKEN 3.5- / GRILLED SPAM 3.5-

TOFU 3.5- / SHREDDED KAH LUA PORK 3.5-

### LOCO MOCO - HAWAIIAN FAVORITE! 27.-

CHARGRILLED 1/2 POUND ANGUS BEEF PATTY, OVER STEAMED JASMINE RICE, BROWN GRAVY WITH GRILLED ONIONS & FRESH MUSHROOMS, TOPPED WITH TWO FRIED EGGS & GREEN ONIONS.

### CHOW MEIN 28.-

A KONA FAVORITE! LOADED WITH CHICKEN, PORK, & SHRIMP, WOK-TOSSED WITH CHOW MEIN NOODLES, CARROTS, CELERY, GARLIC, BEANSPROUTS, ONIONS, TOPPED WITH GREEN ONIONS.

### TRUFFLED LOBSTER MAC & CHEESE 27.-

PASTA BLENDED WITH HOUSE MADE THREE CHEESE BLEND OF ASIAGO, WHITE CHEDDAR, & PARMESAN, BLACK TRUFFLE OIL, TOPPED WITH LOBSTER MEAT, PECORINO CHEESE & TOASTED BREADCRUMBS.

### TERIYAKI CHICKEN RICE BOWL 25.-

TENDER SLICED CHICKEN, TERIYAKI SAUCE, WHITE RICE TOSSED WITH BROCCOLI, PEAS, & CARROTS. GRILLED PINEAPPLE GARNISH.

## STEAKS, LOBSTER, RIBS

PREMIUM CHOICE, ALL-NATURAL, WITH NO ANTIBIOTICS.

ALL KONA STEAKS ARE CHARGRILLED, BLACK ANGUS,

### TERIYAKI BAVETTE STEAK 37.-

CHARGRILLED 8 OZ. BAVETTE STEAK, TERIYAKI MARINATED, SLICED, TOPPED WITH FRIED LEEKS, SERVED WITH ROASTED BABY POTATOES, FRESH VEGETABLE MEDLEY.

### ONE POUND RIB EYE STEAK 49.-

RIB EYE'S FAMOUS FLAVOR, TEXTURE & MARBLING. SERVED WITH GRILLED FRESH VEGETABLES, AU GRATIN POTATOES.

### GRILLED NEW YORK STEAK 48.-

14 OZ. NEW YORK, LOADED BAKED POTATO, GRILLED FRESH VEGETABLES, COGNAC PEPPERCORN DEMI-GLAZE.

### FILET MIGNON 58.-

10 OZ. CENTER CUT FILET MIGNON, AU GRATIN POTATOES, GRILLED FRESH VEGETABLES, TROPICAL BEARNAISE SAUCE.



### BBQ BABY BACK RIBS

SLOW-ROASTED, CHARGRILLED BABY BACK RIBS, SPICY ASIAN BBQ SAUCE, GRILLED FRESH VEGETABLES, FRIES.

### 5 RIB ORDER 29.5 10 RIB ORDER 45.-

### KONA STEAK & LOBSTER 125.-

10 OZ. FILET MIGNON, 10 OZ. LOBSTER TAIL, AU GRATIN POTATOES, GRILLED FRESH VEGETABLES, TROPICAL BEARNAISE SAUCE, DRAWN BUTTER.

### KONA'S HUGE LOADED BAKED POTATO 16.-

FLUFFY, HAWAIIAN SALT SKIN RUBBED POTATO, SERVED WITH BUTTER, CHEESE, SOUR CREAM, BACON, FRESH CHIVES.

TOPPED WITH SHREDDED ISLAND BBQ PORK ADD 6.-



SUBSTITUTE WOK FRIED RICE (FOR OTHER STARCH) 4.- SUB KONA'S



ALSO ENJOY AS A SHAVE ICE!



## MAI TAI'S

THE KONA LILIKOI MAI TAI 17.-  
DON Q. PINEAPPLE INFUSED RUM,  
MACADAMIA ORGEAT, DRY CURACAO,  
LILIKOI FOAM TOPPING,

BILLY QUON MAI TAI 17.-

OVERPROOF DARK RUM, ORANGE CURACAO,  
ORGEAT, TROPICAL JUICES, SHAKEN, ON THE ROCKS,  
MAHINA DARK RUM FLOAT.

KONA 1944 18.-

JAMAICAN RUM, WHITE RUM, HOUSE MADE ORGEAT, LIME JUICE,  
ORANGE CURACAO, SERVED OVER CRUSHED ICE.

## MIMOSA'S \$7.-

CHOICE OF...CRANBERRY, RASPBERRY,  
PASSION FRUIT, GUAVA, BLOOD ORANGE

## WINES BY THE GLASS

HOUSE SELECTION. 11.- GLASS (34.- BOTTLE)

CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, ROSE,  
CABERNET SAUVIGNON, PINOT NOIR

TESTAROSSA CHARDONNAY 16.-/58.-

SANTA LUCIA HIGHLANDS/MONTEREY

KALI HART CHARDONNAY 15.-/52.-

MONTEREY

ROMBAUER SAUVIGNON BLANC 14.-/51.-

NAPA

J. VINEYARD PINOT GRIS 14.-/49.-

RUSSIAN RIVER

ANGELS & COWBOYS ROSE 14.-/52.-

SONOMA

MORGAN PINOT NOIR 19.-/68.-

SANTA LUCIA HIGHLANDS

SOSTENER PINOT NOIR 14.-/54.-

SANTA LUCIA HIGHLANDS

LIBERTY SCHOOL RESERVE CABERNET 14.-/51.-

PASO ROBLES

OZV ZINFANDEL. 13.-/45.- LODI

J. LOHR CABERNET 14.-/49.- CENTRAL COAST

## 1/2 BOTTLES

JUSTIN CABERNET SAUVIGNON 2020 \$34.-

ROMBAUER CHARDONNAY 2023 38.-

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY THOSE W/ MEDICAL CONDITIONS. 18% GRATUITY ADDED TO TABLES OF 6 OR MORE. ALL CARD TRANSACTIONS WILL HAVE A 3.5% NON-CASH ADJUSTMENT FEE.



## PREMIUM DRAFT BEERS

16 OZ. \$12.-

NORTH COAST SCRIMSHAW PILSNER 4.5% ABV

CORONADO "WEEKEND VIBES" IPA 6.8% ABV

ALMANAC HAZY IPA 6.1% ABV

LAGUNA BAJA 5% ABV

DARK AMBER.

## BOTTLES & CANS

MAI TAI IPA ALVARADO STREET BREWERY 16 OZ. 6.5% 11.-

WEIHENSTEPHANER HEFE WEISSBIER 5.4% 8.-

SEASONAL SOUR (ASK YOUR SERVER) 12.-

ESTRELLA (NON ALCOHOLIC BEER) 8.-

CORONADO PALM SWAY IPA 6.5% ABV 8.-

OLD RASPUTIN STOUT 9.0% 9.-

SINCERE CIDER (HARD DRY) 5.9% 9.-

CORONADO ORANGE AVE WIT 5.2% 8.-

MODELO 4.4 ABV 12OZ. 9.-

OTHER BROTHER BEER CO. (CHANGED SEASONALLY). 9.-



Tiki Glassware  
available for sale in  
The KONA Gift Gallery.

## COCKTAILS FROM THE ZEN DEN

"CORNER OF NOW AND FOREVER"

THE HENRY 23-

THE MAUNA KEA'S FAMOUS "FREDERICO" WAS FAMOUSLY  
RENAME THE "HENRY" AT JAMIE & HENRY'S WEDDING ON  
THE BIG ISLAND OF HAWAII, KONA, IN 2022. COCONUT RUM,  
WHISKEY, FRESH LIME JUICE, PASSION-GUAVA-COCONUT,  
MINT SPRIG, CRUSHED ICE.

KONA BEE'S KNEES 17.-

PREMIUM BARR HILL GIN, HONEY,  
PASSIONFRUIT, LEMON, SHAKEN, SERVED  
OVER CRUSHED ICE, ORCHID GARNISH.



BOOZY ISLAND MILKSHAKE 18.-

VARIETY OF LIGHT & DARK RUM WITH ISLAND  
FRUIT FLAVORS, MIXED WITH MARIANNE'S  
RICH VANILLA ICE-CREAM, WHIPPED CREAM  
TOPPING. AVAILABLE "NON BOOZY" \$15.-



CHI CHI 18-

VODKA, PINEAPPLE JUICE, CREAM  
OF COCONUT, WELL-SHAKEN,  
SERVED OVER CRUSHED ICE.

ELVIS PRESLEY 18.-

FOUR ROSES KENTUCKY STRAIGHT BOURBON, MAPLE  
SYRUP, LEMON BITTERS, ST. GERMAINE, CARPANO  
ANTICA, DRY ORANGE, LUXARDO CHERRY.  
BARREL-AGED TWO WEEKS!



GONE COCONUTS 19.-

COCONUT RUM, KONA'S OWN PINA  
COLADA MIX, DARK RUM, PERNOD,  
FRESH CITRUS, HOUSE MADE  
MACADAMIA ORGEAT, CRUSHED  
ICE, FLAMING SUGAR CUBE!

## COCKTAIL FAVS



SHOUTSIDE 17.-

CUCUMBER INFUSED GIN, FRESH CUCUMBER, MINT, SIMPLE SYRUP,  
FRESH CITRUS, SERVED UP, DEHYDRATED CUCUMBER.

GOLDEN EMBER \$18.-

MANGO, HABANERO, INFUSED WHISKEY, 5 SPICE BITTERS,  
SERVED OVER A CLEAR ICE SPHERE, DEHYDRATED MANGO GARNISH

GUAVA SMASH 16.-

VODKA, ORANGE LIQUEUR, FRESH CITRUS, GUAVA,  
SERVED UP IN A MARTINI GLASS, DEHYDRATED LEMON.

OAXACA OLD FASHIONED 16.-

REPOSADO TEQUILA, MEZCAL, SMOKED,  
AGAVE NECTAR, HOUSE MADE BARREL AGED BITTERS OVER  
ONE BIG ICE SPHERE, DEHYDRATED ORANGE.



ROAD TO KONA 17.-

TAMARIND, BLANCO TEQUILA  
FALERNUM, ORANGE LIQUEUR, FRESH  
CITRUS, SERVED IN A TIKI GLASS,  
FRESH ORCHID GARNISH



BIG SUR SUNSET 17.-

BLANCO TEQUILA, MEZCAL, AGAVERO  
LICOR DE TEQUILA, PASSION FRUIT, SPICY  
AGAVE, FRESH CITRUS, DRIED LEMON.



THE BIG ISLAND BOWL 42.-

100 PROOF RUM, WHITE RUM, ALMOND ORGEAT,  
PASSION FRUIT, COCONUT, MANGO, FRESH  
CITRUS JUICES, VOLCANO FLAME GARNISH.

## CHAMPAGNE/SPARKLING

MOET & CHANDON MINI 187ML BOTTLE 15.-

J.P. CHENET BRUT 187ML BOTTLE 12.-

LA MARCA PROSECCO (GLASS) 11.

BAILLY LAPIERRE RESERVE, FRANCE 1/2 BOTTLE 28.

PIPER HEIDSICK, FRANCE HALF 58. / FULL 105

VEUVE CLICQUOT, FRANCE FULL 88.



TATTINGER BRUT, FRANCE FULL 80.

## ZERO PROOF

YOU CAN "UN-ZERO PROOF" YOUR DRINK BY ADDING  
A SHOT OF YOUR FAVORITE WELL SPIRITS. 5.-

JUNGLE LOVE 9.-

GUAVA, FRESH SWEET & SOUR MIX, SPARKLING WATER,  
DEHYDRATED LEMON.

VIRGIN PINA COLADA 12.-

KONA'S PINA COLADA MIX, PINEAPPLE JUICE, FRESH PINEAPPLE &  
CHERRY GARNISH. SERVED OVER CRUSHED ICE.

HAWAIIAN DREAM 9.-

LEMONADE, GINGER, DEHYDRATED LEMON, SPLASH OF GINGER ALE.

TSUNAMI COOLER 9.-

PINEAPPLE JUICE, SPICY AGAVE, SODA, FRESH CITRUS, SERVED OVER  
CRUSHED ICE.

MAMBO TIME 9.-

MANGO, CHAMOY, FRESH CITRUS, AGAVE, LEMONADE, SPARKLING WATER,  
DEHYDRATED LEMON. CHILI SALT RIMMED.

BREWED ICED TEA OR LEMONADE WITH FLAVORS 6.-

CHOICE OF GOURMET SYRUPS ... GUAVA, CRANBERRY, RASPBERRY,

BLOOD ORANGE. (ONE FREE REFILL)



BOTTOMLESS BEVERAGES 5.-

COKE, DIET COKE, SPRITE, MR. PIBB, ORANGE, LEMONADE, FRESHLY

BREWED ICED TEA, ARNOLD PALMER, KONA ROAST COFFEE

ABITA CRAFT ROOT BEER (BOTTLE) 7.-

ROOT BEER FLOAT 12.-

PREMIUM VANILLA ICE-CREAM, SERVED WITH

A BOTTLE OF ABITA CRAFT ROOT BEER.

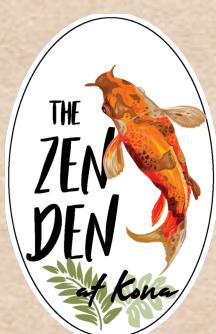
RICH VANILLA MILKSHAKE 14.-

3 SCOPS OF MARIANNE'S RICH VANILLA ICE CREAM,  
HAND-BLENDED, TOPPED WITH WHIPPED CREAM.

GINGER BEER (BTL.) 7.-

LARGE BOTTLED WATER 9.-

SPARKLING OR STILL



CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY THOSE W/ MEDICAL CONDITIONS. 18% GRATUITY ADDED TO TABLES OF 6 OR MORE. ALL CARD TRANSACTIONS WILL HAVE A 3.5% NON-CASH ADJUSTMENT FEE.