



## 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.

### PANIOLO "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.

### GRIDDLED 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 PANCETTA, 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 SZECHWAN 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 BUERRE 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)

SUBSTITUTE WOK FRIED RICE (FOR OTHER STARCH) 4.- SUB KONA'S HUGE LOADED BAKED POTATO 7.-

## 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 KAHLUA 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 BÉARNAISE SAUCE, DRAWN BUTTER.



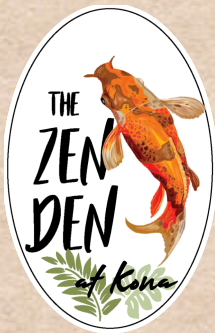
### KONA'S HUGE LOADED BAKED POTATO 16.-

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

TOPPED WITH SHREDDED ISLAND BBQ PORK ADD 6.-

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.





# COCKTAILS FROM THE ZEN DEN

"CORNER OF NOW AND FOREVER"



**Tiki Glassware**  
available for sale in  
The KONA Gift Gallery.



**THE HENRY 23-**  
THE MAUNA KEA'S FAMOUS "FREDERICO" WAS FAMOUSLY RENAMED 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.-



ALSO ENJOY AS A SHAVE ICE!



**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!



**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.



## 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.



**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.

## 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% AVB 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.-

## 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 CITRUS, 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, DYHYDRATED 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 SCCOPS OF MARIANNE'S RICH VANILLA ICE CREAM, HAND-BLENDED, TOPPED WITH WHIPPED CREAM.

GINGER BEER (BTL.) 7.-

LARGE BOTTLED WATER 9.-  
SPARKLING OR STILL