



PUPU'S & SMALL PLATES

TRUFFLE-PARMESAN FRIES 14.-

CRAB RANGOON 19.5

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

COCONUT PRAWNS 21.-

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

*SEARED RARE AHI SASHIMI 26.-

#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 32.-

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

... SHARE PUPU PLATTERS ...

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

JUMBO COCONUT PRAWNS, CRISPY CALAMARI, BABY BACK RIBS

LOBSTER & STEAK BITES "ULTIMATE APPETIZER" 95.-

10-11 OZ. LOBSTER TAIL, CUBED & SAUTEED IN BUTTER SAUCE, WITH 10 OZ. CUBED *NEW YORK STEAK BITES. BAMBOO PICKS, TOAST POINTS. SHARE WITH FRIENDS.

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.

AVOCADO & POKE WONTONS 24.-

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

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

KONA HOUSE SALAD 13.5

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

CAESAR SALAD 14.5

CRISP ROMAINE, PARMESAN, ANCHOVIES, CROUTONS, CAESAR DRESSING

PROTEIN ADDS... (FOR ANY SALAD)

GRILLED CRAB CAKE 10.-

CHICKEN BREAST 7.-

3 GRILLED JUMBO PRAWNS 12.-

8 OZ. SLICED *BAVETTE STEAK 24.-

SUSHI GRADE *AHI TUNA, RARE, SLICED 14.-

6-7 OZ. ASIAN GLAZED *SALMON FILLET 18.-

ROASTED BEET SALAD 21.-

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.

PANILO "COWBOY" SALAD 26.-

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

TWO SOUPS & TWO BREADS

LILIKOI BUTTER BUNS 9.-

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

GRIDDLED CORNBREAD 14.-

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.

MAUI ONION SOUP WITH MELTED GRUYÈRE 14.-

SWEET ONIONS, BEEF BROTH, SOY SAUCE, WORCESTERSHIRE, BAY LEAVES, TOPPED WITH LARGE CROUTON & MELTED SWISS GRUYÈRE CHEESE, SERVED IN OVEN CROCK

SERVED ON A BUN

KONA BACON CHEESEBURGER 26.-

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.

SUB BEEF PATTY FOR "IMPOSSIBLE BURGER" OR GRILLED CHICKEN BREAST.

WAGYU BEEF SLIDERS 25.-

TWO AMERICAN WAGYU PREMIUM BEEF SLIDERS. TRUFFLE MUSHROOM SLIDERS ...OR... TRADITIONAL SLIDERS WITH WHITE CHEDDAR, LETTUCE, TOMATO, BURGER SAUCE. SERVED ON HAWAIIAN BUNS, FRENCH FRIES

FRENCH DIP 29.-

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 27.-

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.

MAGADAMIA NUT CRUSTED HALIBUT 39.-

PAN-SEARED ALASKAN HALIBUT, KONA MASHED POTATOES, GRILLED FRESH VEGETABLES, MANGO BUERRE BLANC.

LOBSTER TAIL 69.-

10-11 OZ. LOBSTER TAIL, OVEN-ROASTED, DRAWN BUTTER, KONA STYLE AU GRATIN POTATOES, GRILLED FRESH VEGETABLES. (SEE TERIYAKI STEAK & LOBSTER UNDER STEAKS TO YOUR RIGHT)

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

TERIYAKI BAVETTE STEAK 36.-

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 4.- / CHICKEN 4.- / GRILLED SPAM 5.-

TOFU 4.- / BBQ KAHLUA PORK 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, BEANSPOUTS, ONIONS, TOPPED WITH GREEN ONIONS.

TRUFFLED LOBSTER MAC & CHEESE 29.-

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 39.-

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

RIB EYE STEAK 55.-

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

GRILLED *NEW YORK STEAK 52.-

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

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.-

TERIYAKI STEAK & LOBSTER TAIL 105.-

8 OZ. TERIYAKI BAVETTE STEAK, 10-11 OZ. LOBSTER TAIL, AU GRATIN POTATOES, GRILLED FRESH VEGETABLES, TROPICAL BÉARNAISE SAUCE, DRAWN BUTTER.

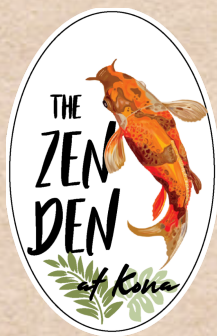
KONA'S LOADED BAKED POTATO 16.-

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

TOPPED WITH BBQ KAHLUA PORK. ADD 7.-

**KONA SUNSET DINNERS - 1ST HOUR
SUNDAY-THURSDAY. 3-COURSE JUST \$29.-**

*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. WATER ON REQUEST ONLY. 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.



CHI CHI 18-
VODKA, PINEAPPLE JUICE, CREAM OF COCONUT, WELL-SHAKEN, SERVED OVER CRUSHED ICE.



ROAD TO KONA 18-
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.

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.-



ELVIS PRESLEY 18-
BOURBON, MAPLE SYRUP, LEMON BITTERS, ST. GERMAINE, CARPANO ANTICA, DRY ORANGE, LUXARDO CHERRY. BARREL-AGED TWO WEEKS!



THE BIG ISLAND BOWL 44-
100 PROOF RUM, WHITE RUM, ALMOND ORGEAT, PASSION FRUIT, COCONUT, MANGO, FRESH CITRUS JUICES, VOLCANO FLAME GARNISH.

ALSO ENJOY AS A SHAVE ICE!



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!



MAI TAI'S

THE KONA LILIKOI MAI TAI 17-
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, DARK RUM FLOAT.

KONA 1944 18-
JAMAICAN RUM, WHITE RUM, HOUSE MADE ORGEAT, LIME JUICE, ORANGE CURACAO, SERVED OVER CRUSHED ICE.

COCKTAIL FAVS

SHOUTSIDE 17-
CUCUMBER INFUSED GIN, FRESH CUCUMBER, MINT, SIMPLE SYRUP, FRESH CITRUS, SERVED UP, DEHYDRATED CUCUMBER.

GUNPOWDER \$19-
POMELO, HABANERO INFUSED TEQUILA, ORANGE LIQUEUR, FRESH CITRUS, DEHYDRATED POMELO, HABANERO CRYSTALS DUSTED. SERVED IN A BEAUTIFUL TIKI GLASS WITH DRY ICE.

GUAVA SMASH 17-
VODKA, ORANGE LIQUEUR, FRESH CITRUS, GUAVA, SERVED UP IN A MARTINI GLASS, DEHYDRATED LEMON.

OAXACA OLD FASHIONED 18-
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-

FROZEN DELICIOUSNESS

FROZEN WATERMELON MAI TAI \$16.-

THREE ASSORTED RUMS, ORANGE & PINEAPPLE JUICES, ORGEAT, FROZEN, DARK MAHINA RUM FLOAT, FRESH ORCHID GARNISH.

DREAMSICLE \$16.-

DARK AND WHITE RUMS, BLENDED WITH TAHITIAN VANILLA, ORANGE CURACAO, ORANGE CHELLO, FROZEN, ORCHID GARNISH

CHAMPAGNE/SPARKLING

MOET MINI 187ML BOTTLE 15-

LA MARCA PROSECCO (GLASS) 11.

BAILLY LAPIERRE RESERVE, FRANCE 1/2 BOTTLE 28.

PIPER HEIDSICK, FRANCE HALF 58. / FULL 105

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.

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

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.-/48.-
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.-/42.- LODI

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

1/2 BOTTLES

JUSTIN CABERNET SAUVIGNON 2020 \$34.-

ROMBAUER CHARDONNAY 2023 37.-

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.