



THANKSGIVING FULL DINNER MENU 1:00PM-8:00PM

PUPU'S & SMALL PLATES

CRAB RANGOON 19.-

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

SEARED RARE AHI SASHIMI 22.-

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

COCONUT PRAWNS 19.-

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

TEMPURA ARTICHOKES HEARTS 19.-

SESAME AIOLI DIPPING SAUCE

NEW YORK STEAK BITES APPETIZER 29.-

CHAR GRILLED 10 OZ. NEW YORK STEAK, CUT INTO CUBES, SERVED ON HOUSE MADE FIVE-CHEESE DIP IN AN IRON SKILLET.

KONA PUPU PLATTER 29.-FOR 2 / 54.-FOR 4
JUMBO COCONUT PRAWNS, CRISPY CALAMARI, BABY BACK RIBS

BABY BACK RIBS APPETIZER 24.-

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

SCRUMPTIOUS CALAMARI 19.-

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

CHILLED PRAWN COCKTAIL 17.-

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

AVOCADO & POKE WONTONS 22.-

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

ASIAN MEATBALLS 14.-

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

GRILLED ASPARAGUS SPEARS \$12.

BALSAMIC DRIZZLE, SHAVED PARMESAN.

SZECHUAN GREEN BEANS APPETIZER 14.-

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

BRUSSELS SPROUTS 16.-

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

SALADS

THE HOUSE SALAD 13.-

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

ROASTED BEET SALAD 18.-

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 18.-

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

PANIOLLO "COWBOY" SALAD 24.-

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 15.-

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 & OVEN-BAKED BREADS

LILIKOI BUTTER BUNS 9.-

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

GRIDDLED CORNBREAD 12.-

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

MAUI ONION SOUP WITH MELTED GRUYÈRE 14.-

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

COCONUT CURRY CHICKEN SOUP CUP 9.- BOWL 12.-

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

SERVED ON A BUN

KONA BACON CHEESEBURGER 24.-

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.

TUNA MELT WITH FRENCH FRIES 24.-

PREPARED WITH #1 GRADE AHI TUNA, MAYO, CELERY, PICKLES, MELTED SWISS CHEESE, LETTUCE, TOMATO, ON BUTTERY SOURDOUGH, FRENCH FRIES.

HAWAIIAN BBQ PORK SANDWICH 24.-

TENDER SLOW-COOKED PORK, SHREDDED AND SERVED ON SOFT CIABATTA BREAD, BBQ SAUCE, COLE SLAW, FRENCH FRIES.

FRENCH DIP 26.-

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.

SCRUMPTIOUS SEAFOOD

WALNUT SHRIMP 26.-

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 28.-

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

FISH & CHIPS 28.-

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

ASIAN GLAZED SALMON 34.-

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

AHI POKE BOWL 26.-

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

SEAFOOD FETTUCCINE 36.-

JUMBO PRAWNS, CLAMS, MUSSELS, SALMON, HALIBUT, SEABASS, WITH GARLIC, BELL PEPPERS, TOMATOES, SPINACH, SERVED OVER FETTUCCINE PASTA, CREAM SAUCE.
ALSO AVAILABLE AS CHICKEN FETTUCCINE. 28.-
TENDER SLICED CHICKEN BREAST, SAME PREPARATION.

HABACHI SEARED AHI TUNA 38.-

#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 HALIBUT 39.-

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

MISO-YAKI SEABASS 39.-

SAKE, HOISIN, MISO, GINGER, & CITRUS GLAZED, JASMINE STEAMED RICE, SERVED ON BUERRE BLANC SAUCE, SEAWEED GARNISH.

LOBSTER TAIL 68.-

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.-

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-

GRILLED SALMON TACOS 25.-

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

TEMPURA SEABASS TACOS 26.-

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

LOCO MOCO – HAWAIIAN FAVORITE! 26.-

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 27.-

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 26.-

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

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.

TERIYAKI CHICKEN RICE BOWL 24.-

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

STEAKS, LOBSTER, RIBS

ALL KONA STEAKS ARE CHARGRILLED, BLACK ANGUS, PREMIUM CHOICE, ALL-NATURAL, WITH NO ANTIBIOTICS.

TOP SIRLOIN 36.-

10 OZ. TOP SIRLOIN, SLICED, PORT WINE SAUCE, FRESH VEGETABLES, FRENCH FRIES.

ONE POUND RIB EYE STEAK 47.-

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

TERIYAKI STEAK 45.-

TENDER CHARGRILLED 14 OZ. NEW YORK STEAK, SLICED, TOPPED WITH TERIYAKI SAUCE, SERVED WITH STEAMED RICE, GRILLED FRESH VEGETABLES.

GRILLED NEW YORK STEAK 48.-

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

FILET MIGNON 56.-

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.- 10 RIB ORDER 42.-

STEAK & 10 OZ. LOBSTER TAIL 99.-

10 OZ. TOP SIRLOIN STEAK, SLICED, WITH A
10 OZ. LOBSTER TAIL, AU GRATIN POTATOES, GRILLED FRESH VEGETABLES, TROPICAL BÉARNAISE SAUCE, DRAWN BUTTER.
(SUBSTITUTE 10 OZ. FILET MIGNON +18.-)

KONA'S HUGE LOADED BAKED POTATO 15.-

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 21-

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 15-

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



CHI CHI 17-

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



HAWAIIAN SLUGGER 17-

COCONUT RUM, TANGERINE LIQUEUR, STRAWBERRY, FRESH CITRUS, TOASTED ALMOND SYRUP.

BIG SUR SUNSET 17-

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



THE BIG ISLAND BOWL 39-

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



ELVIS PRESLEY 17-

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



GONE COCONUTS 18-

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 16-

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

MARGARITAS 13- YOUR CHOICE OF...

MANGO, PRICKLY PEAR, WATERMELON, OR PASSION FRUIT
BLANCO TEQUILA, FRESH CITRUS, AGAVE, OVER ICE, BLACK LAVA SALT.

GUAVA SMASH 15-

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

OAXACA OLD FASHIONED 14-

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

PREMIUM DRAFT BEERS

16 oz. \$11.-

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% 10-

WEIHENSTEPHANER HEFE WEISSBIER 5.4% 7-

SEASONAL SOUR (ASK YOUR SERVER) 11-

ESTRELLA (NON ALCOHOLIC BEER) 6.5-

CORONADO PALM SWAY IPA 6.5% AVB 7-

OLD RASPUTIN STOUT 9.0% 8.5-

SINGERE CIDER (HARD DRY) 5.9% 8.5-

CORONADO ORANGE AVE WIT 5.2% 7-

MODELO 4.4 ABV 12OZ. 8-

OTHER BROTHER BEER CO. (CHANGED SEASONALLY). 8-



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 15-

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

FROZEN WATERMELON MAI TAI 14-

ASSORTED RUMS, WATERMELON, CITRUS, HAWAIIAN DARK RUM FLOAT, FRESH ORCHID GARNISH.

KONA 1944 17-

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

MIMOSA'S \$6.75

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

WINES BY THE GLASS

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

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

TESTAROSSA CHARDONNAY 15.-/55.-

SANTA LUCIA HIGHLANDS/MONTEREY

CARMEL ROAD CHARDONNAY 13.-/47.-
MONTEREY

KALI HART CHARDONNAY 14.-/49.-

MONTEREY

ROMBAUER SAUVIGNON BLANC 13.-/47.-
NAPA

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

RUSSIAN RIVER

ANGELS & COWBOYS ROSE 13.-/47.-
SONOMA

MORGAN PINOT NOIR 18.-/65.-

SANTA LUCIA HIGHLANDS

SEAGLASS PINOT NOIR 12.-/42.-
CENTRAL COAST

LIBERTY SCHOOL RESERVE CABERNET 13.-/47.-

PASO ROBLES

OZV ZINFANDEL. 12.-/42.- LODI

J. LOHR CABERNET 13.-/47.- CENTRAL COAST

1/2 BOTTLES

JUSTIN CABERNET SAUVIGNON 2020 \$32.-

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.