



WELCOME TO KONA

PUPU'S & SMALL PLATES

CRAB RANGOON 18.-
CRAB, CREAM CHEESE, IN CRISPY FRIED WONTONS, ISLAND DIPPING SAUCE.

SEARED RARE AHI SASHIMI 19.-
#1 SUSHI GRADE AHI TUNA, JAPANESE TOGARASHI SPICED, SERVED RARE, SLICED, WITH SEAWEED SALAD, WASABI, GINGER, SOY SAUCE.

JUMBO COCONUT PRAWNS 19.-
THREE JUMBO PRAWNS, COCONUT BATTERED, DEEP-FRIED, ORANGE MARMALADE SAUCE..

TEMPURA ARTICHOKE HEARTS 19.-
JAPANESE TEMPURA BATTERED, WITH SESAME AIOLI.

KONA PUPU PLATTER 26.-FOR 2 / 49.-FOR 4
JUMBO COCONUT PRAWNS, CRISPY CALAMARI, HALEIWA BABY BACK RIBS

SEAFOOD NAPOLEAN 32.-
LAYERED FRESH DUNGENESS CRAB, BAY SHRIMP, AHI TUNA POKE, FRESH AVOCADO, SHREDDED ROMAINE, LIGHT CITRUS SAUCE WITH CILANTRO, SEAWEED & PICKLED GINGER GARNISH.

HALEIWA BABY BACK RIBS 22.-
FIVE SLOW-ROASTED, CHARGRILLED BABY BACK RIBS, SPICY ASIAN BBQ SAUCE

SCRUMPTIOUS CALAMARI 18.-
TENDER CALAMARI STEAK, CUT INTO STRIPS, PANKO-CRUSTED, HOUSE MADE TARTAR AND SWEET CHILI SAUCE.

CHILLED JUMBO PRAWN COCKTAIL 17.-
FOUR LARGE JUMBO PRAWNS, HOUSEMADE COCKTAIL SAUCE, LEMON.

AVOCADO & POKE WONTONS 19.-
RAW TUNA, CUBED, MIXED WITH SOY SAUCE, LIME, SHALLOTS, GINGER, CAPERS, CILANTRO, SERVED ON CRISPY WON TONS, TOPPED WITH WASABI CREAM, FRESH AVOCADO.

BRUSSELS SPROUTS 16.-
OVEN-ROASTED, PAN-SEARED WITH BACON, GARLIC BUTTER, FRIED TO A GOLDEN BROWN, TOPPED WITH FETA CHEESE, PINE NUTS.

KONA'S HUGE LOADED BAKED POTATO 14.-
FLUFFY ,HAWAIIAN SALT SKIN RUBBED POTATO, SERVED WITH BUTTER, CHEESE, SOUR CREAM, BACON, FRESH CHIVES.
TOPPED WITH SHREDDED ISLAND BBQ PORK ADD 5.-

SALADS

THE HOUSE SALAD 12.-
BUTTER LETTUCE, TOMATOES, APPLES, CROUTONS, CANDIED WALNUTS, SHAVED MANCHEGO CHEESE, ISLAND POPPY SEED DRESSING.

ROASTED BEET SALAD 16.-
SLOW-ROASTED BEETS, SERVED OVER BABY SPINACH, GOAT CHEESE, HEIRLOOM CHERRY TOMATOES, CANDIED WALNUTS, FUJI APPLES, DRIZZLED WITH SWEET CHILI-DIJON DRESSING.

KONA CAESAR SALAD 14.-
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.-

WEDGE SALAD WITH BACON 17.-
ICEBERG LETTUCE WEDGE, TOMATOES, CUCUMBER, CANDIED WALNUTS, THICK CUT BACON, CARROTS, BLEU CHEESE CRUMBLES, ROQUEFORT DRESSING.

PANILOLO "COWBOY" SALAD 24.-
CHOPPED GRILLED CHICKEN BREAST, THICK CUT BACON, ICEBERG & ROMAINE, CABBAGE, CORN, AVOCADO, GOAT CHEESE, CROUTONS, CANDIED WALNUTS, TOMATOES, ALL CHOPPED AND TOSSED IN AN ISLAND SESAME DRESSING.

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, WORSHIRE SAUCE, BAY LEAVES, TOPPED WITH LARGE CROUTON & MELTED GRUYÈRE CHEESE, SERVED IN OVEN CROCK.

COCONUT CURRY CHICKEN SOUP CUP 8.50 BOWL 12.-
COCONUT MILK, ISLAND CURRY, TENDER CHICKEN, ZUCCHINI, PAPPARDELLE PASTA.

SERVED ON A BUN

KONA BACON CHEESEBURGER 23.-
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 IMPOSSIBLE BURGER, SERVED WITHOUT BACON

"THE DUKE" SPAM SANDWICH 23.-
GRILLED SPAM, COLE SLAW, CHEDDAR CHEESE, TROPICAL AIOLI, FRIED EGG, FRENCH FRIES.

HAWAIIAN KAHLUA PORK SANDWICH 24.-
TENDER SLOW-COOKED PORK, SHREDDED AND SERVED ON SOFT CIABATTA BREAD, COLE SLAW, 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.

SAND DABS - PANKO-CRUSTED OR GRILLED 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

BLACKENED FRESH SALMON 34.-
PAN-SEARED FILLET OF SALMON, RUBBED WITH EXOTIC DRIED HERBS, SMOKED PAPRIKA, CAYENNE PEPPER, HAWAIIAN SEA SALT. FRUIT SALSA, STEAMED JASMINE RICE, GRILLED FRESH VEGETABLES.

SEAFOOD FETTUCCINE 36.-
JUMBO PRAWNS, CLAMS, MUSSELS, SALMON, HALIBUT, SEABASS, WITH GARLIC, BELL PEPPERS, TOMATOES, SPINACH, SERVED OVER FETTUCCINE PASTA, CREAM SAUCE.

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 MARINATED SEABASS, SERVED WITH SEAWEED SALAD, JASMINE STEAMED RICE, AVOCADO SALSA.

CIOPPINO 44.-
FRESH CLAMS, SALMON, SWORDFISH, SEABASS, JUMBO PRAWNS, CRABMEAT, SCALLOPS, OVER CIOPPINO RED SAUCE.

LOBSTER TAIL 68.-
10-11 OZ. LOBSTER TAIL, OVEN-ROASTED, DRAWN BUTTER, KONA STYLE AU GRATIN POTATOES, GRILLED FRESH VEGETABLES. (SEE STEAK & LOBSTER UNDER STEAKS)

= GLUTEN FREE available, with some modifications.

LOCAL FAVORITES INCLUDING LOCO MOCO

HAWAIIAN KAHLUA PORK TACOS 24.-
SHREDDED PORK, ROASTED RED BELL PEPPER & CORN, COTIJA CHEESE, COLE SLAW, CORN TORTILLAS.

TEMPURA SEABASS TACOS 24.-
TENDER MOIST SEABASS, LIGHTLY TEMPURA DIPPED & FRIED, CABBAGE, CORN TORTILLAS, CAPER SAUCE, PICO DE GALLO.

WOK-TOSSED FRIED RICE 19.-
JASMINE RICE WITH CHOPPED ONION, EGGS, SOY SAUCE, CARROTS, PEAS, SESAME OIL. OPTIONAL INGREDIENTS BELOW, ARE CHOPPED OR SHREDDED & TOSSED INTO YOUR FRIED RICE.

SHRIMP 3.- / CHICKEN 3.- / GRILLED SPAM 3.- / TOFU 3.- / SHREDDED KAHLUA PORK 3.-

GLUTEN FREE SOY SAUCE ON REQUEST

LOCO MOCO - HAWAIIAN FAVORITE! 24.-
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.

CHINATOWN ENTREE PLATES

SERVED OVER KONA'S WOK-TOSSED FRIED RICE.

GRILLED SPAM \$24.- ORANGE CHICKEN \$25.-

SLICED CHICKEN BREAST 24.- GRILLED TOFU 23.-

JUMBO TEMPURA PRAWNS 28.-

FRESH SALMON FILET 29.-

SZECHWAN EGGPLANT WITH TOFU 26.-
OVEN ROASTED FLASH FRIED JAPANESE EGGPLANT, WITH PAN-SEARED TOFU, SAUTEED IN SPICY GARLIC SZECHWAN SAUCE, STEAMED JASMINE RICE, TOASTED SESAME SEEDS.

MUSHROOM RAVIOLIS WITH LOBSTER SAUCE 29.-
LOBSTER SAFFRON CREAM SAUCE, WITH CORN, ROASTED PINE NUTS, CRAB RANGOON GARNISHED.

CHARBROILED STEAKS, ETC.

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

TOP SIRLOIN 35.-
10 OZ. TOP SIRLOIN, SLICED, PORT WINE SAUCE, FRESH VEGETABLES, FRENCH FRIES.

MARINATED SLICED RIB EYE 43.-
14OZ. SLOW MARINATED IN EXOTIC ISLAND FLAVORS, TERIYAKI GLAZE, SLICED, FRENCH FRIES, GRILLED FRESH VEGETABLES.

FILET MIGNON 55.-
10 OZ. CENTER CUT FILET MIGNON, AU GRATIN POTATOES, GRILLED FRESH VEGETABLES, TOPPED WITH BEARNAISE SAUCE.

BBQ BABY BACK RIBS 5 RIBS 28.- 10 RIBS +10.-
SLOW-ROASTED, CHARGRILLED BABY BACK RIBS, SPICY ASIAN BBQ SAUCE, GRILLED FRESH VEGETABLES, FRIES.

GRILLED NEW YORK STEAK 47.-
14 OZ. NEW YORK, LOADED BAKED POTATO, GRILLED FRESH VEGETABLES, COGNAC PEPPERCORN DEMI-GLAZE.

BRAISED SHORT RIBS 44.-
SLOW-BRAISED BONE-IN SHORT RIBS, DEMI-PORT WINE REDUCTION, MASHED POTATOES, GRILLED FRESH VEGETABLES.

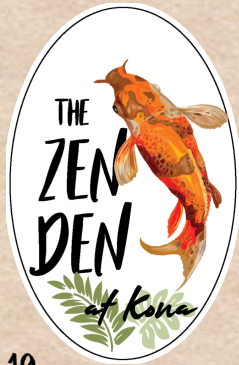
STEAK & LOBSTER 95.-
10 OZ. TOP SIRLOIN STEAK, WITH A 10-11 OZ LOBSTER TAIL, AU GRATIN POTATOES & GRILLED FRESH VEGETABLES, BEARNAISE SAUCE, DRAWN BUTTER.

BONE IN "COWBOY" STEAK 72.-
20 OUNCE, BONE-IN RIB EYE STEAK, SERVED OVER FRESH MUSHROOM CONFIT, TOPPED WITH PINK PEPPERCORN & CARAMELIZED ONION COMPOUND BUTTER, LOADED BAKED POTATO.

SUBSTITUTE WOK FRIED RICE (FOR OTHER STARCH) 4.-

SUB KONA'S HUGE LOADED BACKED POTATO 7.-

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"



All Tiki Glassware available in our Gift Gallery.



THE HENRY 19-
THE MAUNA KEA'S FAMOUS "FREDERICO" WAS FAMOUSLY RENAMED THE "HENRY" AT JAMIE & HENRY'S WEDDING IN KONA, HI IN 2022. DON Q COCONUT RUM, NELSON BROS. WHISKEY, FRESH LIME JUICE, PASSION-GUAVA-COCONUT, MINT SPRIG, CRUSHED ICE.



TITO'S CHI CHI 17-
TITO'S HANDMADE VODKA, PINEAPPLE JUICE, CREAM OF COCONUT, WELL-SHAKEN, SERVED OVER SHAVED ICE.



HAWAIIAN SLUGGER 17-
DON Q. COCONUT RUM, TANGERINE LIQUEUR, STRAWBERRY, FRESH CITRUS, TOASTED ALMOND SYRUP.



BIG SUR SUNSET 17-
ESPOLON BLANCO TEQUILA, LA VIDA MEZCAL, AGAVERO LICOR DE TEQUILA, PASSION FRUIT, SPICY AGAVE, FRESH CITRUS, DRIED LEMON.



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



ELVIS PRESLEY 17-
FOUR ROSES KENTUCKY STRAIGHT BOURBON, MAPLE SYRUP, LEMON BITTERS, ST. GERMAINE, CARPANO ANTICA, DRY ORANGE, LUXARDO CHERRY. BARREL-AGED TWO WEEKS!



THE BIG ISLAND BOWL 39-
PLANTATION 100 PROOF RUM, DARK RUM, ALMOND ORGEAT, PASSION FRUIT, COCONUT, MANGO, FRESH CITRUS JUICES, VOLCANO FLAME GARNISH.

BOOZY ISLAND MILKSHAKE 17.
DON Q. PINEAPPLE INFUSED RUM, WITH ISLAND FRUIT FLAVORS, MIXED WITH MARIANNE'S RICH FRENCH VANILLA ICE-CREAM, WHIPPED CREAM TOPPING. AVAILABLE NON-ALCOHOLIC 12.-



THE "BOOZY ISLAND SHAVE ICE" 16.-
with ice-cream center & island snow cap, served in an Island shell.

COCKTAIL FAVS

SHOUTSIDE 15-
SIPSMITH GIN, FRESH CUCUMBER, MINT, SIMPLE SYRUP, FRESH CITRUS, SERVED UP, DEHYDRATED CUCUMBER.

K O N A 1944 17-
APPLETON ESTATE RUM, PLANTATION 3-STAR RUM, HOUSE MADE ORGEAT, LIME JUICE, ORANGE CURACAO, SERVED OVER CRUSHED ICE.

YOUR CHOICE OF MANGO, PRICKLEY PEAR, WATERMELON, OR PASSION FRUIT MARGARITAS 13-
BLANCO TEQUILA, LILIKOI SYRUP, FRESH CITRUS, AGAVE, OVER ICE, BLACK LAVA SALT.

GUAVA SMASH 15-
SKYY VODKA, ORANGE LIQUEUR, FRESH CITRUS, GUAVA, SERVED UP IN A MARTINI GLASS, DEHYDRATED LEMON.

OAXACA OLD FASHIONED 14-
HORNITOS REPOSADO MESCAL, LA VIDA MESCAL, SMOKED, AGAVE NECTAR, HOUSE MADE BARREL AGED BITTERS OVER ONE BIG ICE SPHERE, DEHYDRATED ORANGE.

DRAFT BEERS

16 oz. \$9.5-

NORTH COAST SCRIMSHAW PILSNER 4.5% ABV

CORONADO "WEEKEND VIBES" IPA 6.8% ABV

ALMANAC HAZY IPA 6.1% ABV

LAGUNA BAJA 5% ABV
VIENNA LAGER, DARK AMBER.

BOTTLES & CANS

MAI TAI IPA ALVARADO STREET BREWERY 16 .OZ 6.5% 10.-

WEINSTEPHANER HEFE WEISSBIER 5.4% 7.-

SEASONAL SOUR (ASK YOUR SERVER) 11.-

ESTRELLA (NON ALCOHOLIC BEER) 6.5-

CORONADO PALM SWAY IPA 6.4% AVB 7.-

OLD RASPUTIN STOUT 9.0% 8.5-

SINCERE CIDER (HARD DRY) 5.6% 8.5-

CORONADO ORANGE AVE WIT 8.5% 7.-

MODELO 4.4 ABV 12OZ. 7.-

WINES BY THE GLASS

HOUSE SELECTION. 11.-
CHARDONNAY, PINOT GRIGIO, SAUVIGNON BLANC, ROSE, CABERNET SAUVIGNON, PINOT NOIR

TREFETHEN CHARDONNAY 15-
NAPA VALLEY

CARMEL ROAD CHARDONNAY 13.-
MONTEREY

KALI HART CHARDONNAY 14-
MONTEREY

ST. FRANCIS SAUVIGNON BLANC 13.-
SONOMA

J. VINEYARD PINOT GRIS 14-
RUSSIAN RIVER

ANGELS & COWBOYS ROSE 13.-
SONOMA

SEAGLASS PINOT NOIR 12.-
CENTRAL COAST

ARTESA PINOT NOIR 18.-
CARNEROS

LIBERTY SCHOOL RESERVE CABERNET 13.-
PASO ROBLES

THE STAG 11.-
PASO ROBLES

OZV ZINFANDEL 12.-
LODI

HIGH NOON SELTZERS

"SUNSIPS - NO ADDED SUGARS 100 CALORIES PER CAN (GF)

WATERMELON VODKA & SODA 8.-

PINEAPPLE VODKA & SODA 8.-

PASSIONFRUIT VODKA & SODA 8.-

MANGO VODKA & SODA 8.-

4-PACK COMBO 26.-

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.

CHAMPAGNE/SPARKLING

ROSA REGALE. SPARKLING RED 187ML BTL. 12.

LA MARCA PROSECCO (GLASS) 11.

BAILY LAPIERRE RESERVE, FRANCE 1/2 BOTTLE 28.

PIPER HEIDSICK, FRANCE HALF 58. / FULL 105

VEUVE CLUQUOT, FRANCE FULL 88.

TORRASSELLA PROCEGO, ITALY FULL 40.

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 7.-

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

TSUNAMI COOLER 7.-

PINEAPPLE, SPICY AGAVE, FRESH CITRUS, SPARKLING WATER, DEHYDRATED PINEAPPLE.

HAWAIIAN DREAM 7.-

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

MAMBO TIME 7.-

MANGO, CHAMOY, FRESH CITRUS, AGAVE, LEMONADE, DEHYDRATED LEMON.

FRESHLY BREWED ICED TEA WITH FLAVORS 5.-

CHOICE OF GOURMET SYRUPS ... GUAVA, PASSION FRUIT, CRANBERRY, BLOOD ORANGE. (ONE FREE REFILL)

BOTTOMLESS BEVERAGES 4.-

COKE, DIET COKE, SPRITE, ORANGE, LEMONADE, FRESHLY BREWED ICED TEA, ARNOLD PALMER, KONA ROAST COFFEE

PREMIUM CRAFT ROOT BEER (BOTTLE) 5.-

ROOT BEER FLOAT 12.

PREMIUM VANILLA ICE-CREAM, SERVED WITH A BOTTLE OF ALBITA CRAFT ROOT BEER.

THREE SCOOP PREMIUM VANILLA ICE-CREAM MILKSHAKE 12.-
TOPPED WITH WHIPPED CREAM.

GINGER BEER (BTL.) 6.-

HAWAIIAN BOTTLED WATER LARGE 8.-
FROM THE BIG ISLAND OF HAWAII.