

Dinner



*Presenting deliciously hand-crafted,
globally-inspired food with locally sourced ingredients
from Lehua Farms, Kulana Big Island Beef,
Hawaii Island Goat Dairy & Local Fishermen. Also serving
Craft Cocktails, Local Brew, Fine Wines,
Estate-grown 100% Kona Coffee, Organic Espresso,
House-made Bread & Scrumptious Desserts...*

All made with Aloha, Enjoy!



Dinner is served from 5pm to 9pm
Reservations Welcome!



Aloha!!!



PUPUS & SMALL PLATES

8.2018.1.K

Island Blackened Brie

Pan-blackened brie, grilled shrimp, tropical salsa, house crostini. 15

Guava BBQ Ribs

House guava-lilikoi BBQ sauce on our babyback pork ribs, served with island slaw. 14

† Wheat-free item

Shrimp Cocktail

Meyer lemon & white wine poached shrimp, house cocktail sauce. MP

† Wheat-free item

Calamari Fritti

Panko-crusted calamari with chipotle aioli. 12

Huli Wings

Tropical Pan Asian glaze, carrot crudite. 13

† Wheat-free item

Ahi Poke

The Island's finest fresh Ahi*, soy sauce, sesame oil, red onion, avocado, sesame seeds, kukui nut and wasabi aioli.* MP

† Wheat-free item

Mediterranean Octopus†

Grilled octopus over fingerling potato tossed with lemon, olive oil, fresh herbs & capers. MP

† Wheat-free item

Hummus & Molokai Chips†

House-made garlic hummus, roasted red peppers, purple sweet potato chips. 14

† Wheat-free item

"Got Soup?"

House-made, of course! 5/8

ISLAND BISTRO SALAD

Proudly serving organic greens from Lehua Farm's in our entrée-sized salads.

Island Lava Java Salad†

Lehua Farm's organic greens, shredded carrot, goat cheese & toasted macadamia nuts.

Tossed in our lemon vinaigrette.

half 11.5/full 16.5

† Wheat-free item

Lehua's Caesar Salad†

Lehua Farm's organic baby romaine tossed in our creamy anchovy dressing, house garlic croutons, Parmesan cheese.

half 10/full 14.5

† Wheat-free option:
no crouton

Nicoise Salad†

The Island's finest fresh Ahi*, seared (rare in center), atop organic greens, red onions, kalamata olives, green beans, tomatoes, fingerling potatoes & hard-boiled egg. Tossed in our house lemon vinaigrette 24

Big Island Beet Salad†

Oven-roasted beets, organic greens, baby tomatoes, goat cheese, avocado & spiced walnuts. Tossed in lemon vinaigrette. 17.5

† Wheat-free item

Salad Additions:

- Fresh Island Fish (+MP) • Grilled Shrimp (+MP) • Seared Ahi* (+MP) • Chicken Breast (+7) •

WINE BY THE GLASS

See our Wine List for the complete list of Offerings

White Wine

Antinori Cristina Pinot Grigio • Chloe Prosecco • Fleur de Mer Rosé • J & L Selbach "Ahi" Riesling • LoveBlock Sauvignon Blanc • Sean Minor Chardonnay • Rombauer Vineyards Chardonnay • Sho Chiku Bai Mio Sparkling Sake

Red Wine

J Vineyards Pinot Noir • Sileni Pinot Noir • Drumheller Merlot • Culi Cabernet • McManis Vineyards Cabernet • J Lohr South Ridge Syrah • Sterling 'Vintners Collections' Meritage • Turley "Juvenile" Zinfandel

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in consumers with certain medical conditions.
†Gluten-free items are created in our kitchen that includes a bakery containing and using wheat flour. Trace amounts of wheat gluten may exist.

HOT LAVA GRILL & CASUAL FARE

8.2018.1.K

Served with an organic greens side salad (tossed in our balsamic vinaigrette), house-made (skin-on) fries, sweet potato fries or a cup of soup. (*Excluding our Poke Bowl which is served with brown rice.)

Island LavaJava's Fresh Fish* Tacos

Charbroiled fresh catch*, shredded cabbage & chipotle aioli in two taro[†] tortillas. Served with black beans, tropical salsa & choice of house-cut fries or organic greens salad. MP

[†]Wheat-free option: corn tortillas

Ahi Poke Bowl

The Island's finest fresh Ahi*, shoyu, sesame oil, red onion, sesame seeds & kukui nut with avocado, cherry tomato & wasabi aioli* on a bed of shredded cabbage & brown rice. Pickled cucumber namasu garnish. MP

^{††}Vegan option: substitute tofu, no aioli

[†]Wheat-free item

LJ's Fresh Catch*-n-Chips

Today's fresh catch* in a crisp panko & furikaki crust. Served with house tartar sauce, pickled cucumber namasu. MP

Black Bean Tacos

Fresh lime-marinated corn, black beans, poblano pepper, goat cheese, avocado & pico de gallo in double corn tortillas. 14

[†]Wheat-free item

Sunset Burger^{††}

Local grass-fed beef*, lettuce, tomato, onion, & roasted garlic aioli on our house brioche bun. 16

Additions: • Sliced Avocado •
• Crispy Bacon & Cheddar Cheese •
(additional charges apply)

Ali'i Chicken Sandwich

Garlic & herb marinated chicken breast with provolone cheese, crispy fried onions, chipotle aioli and organic arugula, on our house-made brioche bun. 15

Grilled Steak Sandwich

Tender strips of steak*, provolone cheese, roasted red peppers, garlic aioli & crispy onion on house-made focaccia roll. 15

Island Fish* Sandwich

Today's fresh catch*, sliced tomato, organic arugula, & our tomato-fennel jam on house-made focaccia roll. MP

DINNER ENTREES

Guava BBQ Ribs

House guava-lilikoi BBQ sauce on our babyback pork ribs, served with island slaw and house-cut French fries or brown rice. 31

[†]Wheat-free item

Pulehu New York Strip*[†]

Grilled 10oz certified Angus New York Strip*, horseradish compound butter, garlic-herb mashed potatoes, local veggies. 31

[†]Wheat-free item

Chef's Fresh Catch*

Choice of preparation: Macadamia Nut Crusted, Blackened, "Local Style" (portuguese sausage crusted), or "Straight Up" (grilled). Accompanied by ginger jasmine rice, pineapple beurre blanc & local veggies with charred tomato butter. MP

[†]Wheat-free option: "Straight Up" or "Blackened" preparation

Snow Crab Mac-n-Cheese

Parmesan & sharp cheddar cheeses, Alaskan wild caught snow crab, gremolata. 25

South Point Pork Chop[†]

Pan-seared bone-in pork chop, garlic & herb mashed potatoes, bourbon-jalapeno local corn, sour cherry & macadamia nut relish. 28

[†]Wheat-free item

Saffron Risotto & Grilled Veggies^{††}

With roasted red peppers, seasonal grilled veggies & crispy sweet potato curls. 24

With Fresh Catch or Shrimp +MP

With Chicken Breast +7

[†]Wheat-free item ^{††}Vegetarian with vegan option

PELE'S PIZZA

Our individual sized pizzas (10") are lovingly made on our house-made crust.

Big Island Pizza

Slow-roasted kalua pork, mozzarella, fresh pineapple, Hawaiian sweet chili sauce. 20

Pizza Margherita

Fresh tomato, mozzarella, house-made marinara, organic basil. 19

Pizza Napoletana

Fresh marinara sauce, mozzarella, pepperoni. 19

Roasted Veggie

Oven-roasted butternut squash, zucchini, summer squash, carrot, onion, red & green bell peppers, macadamia nut pesto, Big Island goat & Parmesan cheeses. 21

Kona Combo

Pepperoni, Italian sausage, black olive, onion, fresh marinara sauce, mozzarella. 21

Seaside Shrimp Pizza

Shrimp, cherry tomato, kalamata olive, mozzarella & house macadamia nut pesto. 21



Please alert your server if you have concerns about food allergies.

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★ ISLAND LAVA JAVA BISTRO ★ KONA ★ THE ISLAND OF HAWAII ★

LAVA love

DESSERTS



Passion Meringue Tart

Macadamia nut shortbread crust, house-made lilikoi (passionfruit) curd, fluffy meringue 9

Chocolate Cappuccino Cheesecake

Chocolate crumb crust layered with chocolate ganache, cappuccino cheesecake and yes, a bit more ganache 9

Pineapple-Mango-Lime Cheesecake

Lime cheesecake, ginger crumb crust, fresh pineapple and house-made mango coulis 9

Hawaiian Vanilla Bean Creme Brulee

Silky Hawaiian Vanilla Bean custard, traditional caramelized sugar shell 9

Chocolate Decadence Cake

Dark chocolate cake layered with chocolate ganache 8

“Straight-Up” Carrot Cake

Tender cake loaded with carrots and pecans, layered with house-made cream cheese frosting and toasted pecans 8

Roselani Ice Cream

Daily flavors all made in Hawaii. One scoop or two?
single 5 / double 7

Dessert Wine

Warres Otima 10 year Tawny Port:

Lighter-style, yet beautifully rounded. Smooth texture with notes of honey, nuts and dried fruits. Served lightly chilled 14

Mia Dolce Moscato D’Asti:

A sweet & sparkling ending to your meal. Luscious flavors of pineapple, fresh apricot and honey. Served chilled 13

Coffee, Tea & Espresso

Assorted pricing

