

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, We hope you Enjoy!*



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



PUPUS & SMALL PLATES

11.2017.K

Mediterranean Octopus[†]

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

[†]Wheat-free item

Huli Wings

Tropical Pan Asian glaze, grilled pineapple slaw. 12

Honey Braised Short Rib

Local honey braised boneless short rib, grilled pineapple slaw. 13

Ahi Poke

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

[†]Wheat-free item

Hummus & Purple Potato Chips[†]

House-made garlic hummus, roasted red peppers, crispy purple sweet potato chips. 13

[†]Wheat-free item

"Got Soup?"

House-made, of course!
4.50/6.50

Kaua'i Prawn Cocktail

Meyer lemon & white wine poached Kaua'i prawns, house-made cocktail sauce. MP

[†]Wheat-free item

Guava BBQ Ribs

Quarter rack braised babyback pork ribs, house-made guava-lilikoi BBQ sauce, grilled pineapple slaw. 14

[†]Wheat-free item

Island Blackened Brie

Pan-blackened brie, grilled fresh Kaua'i prawns, tropical salsa, house crostini. 15

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, spinach, shredded kale, carrot, Big Island goat cheese & toasted macadamia nuts.

Tossed in our lemon vinaigrette.
half 10.45/full 15.45

[†]Wheat-free item

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 22.95

Try These Salad Additions:

- Fresh Fish (+MP) • Seared Ahi*(+9) •
- Kaua'i Prawns (head-on) (+8) •
- Chicken Breast (+6) •



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

Big Island Beet Salad[†]

Oven-roasted beets, organic greens, baby tomatoes, Big Island goat cheese, avocado & spiced walnuts. Tossed in lemon vinaigrette. 16.50

[†]Wheat-free item

Lehua's Caesar Salad[†]

Lehua Farm's organic baby romaine tossed in our creamy anchovy dressing, house garlic crostini, Parmesan cheese.
half 9.25/full 13.45

[†]Wheat-free option: no crostini

DINNER COCKTAILS

See our Specialty Cocktails Menu for a complete list of Offerings

Kona-Tini

Hawaiian Coconut Vodka, Organic Espresso, Kona Coffee Liqueur, Fresh Pineapple Juice

Pono Mai Tai

Bacardi White Rum, Rondiaz Dark Rum, Orange Curacao, House Orgeat Syrup, Fresh Pineapple & Orange Juices, Lilikoi Puree

LJ Lava Flow

Koloa Dark & Light Rums, Crème De Banane, Coconut Puree, Fresh Pineapple Juice, Strawberry Puree

*Surprise! Served on the Rocks!

Li Hing Mui Marg.

Kapena Li Hing Mui Infused Tequila, Cointreau, Guava Puree, Fresh Lime Juice

*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. 9.2017.2 K

DINNER ENTREES

11.2017.K

Guava BBQ Ribs

Babyback pork ribs, house-made guava-lilikoi BBQ sauce, grilled pineapple slaw & brown rice or house-cut French fries. 31

† Wheat-free item

Pulehu Ribeye*†

Grilled one-pound ribeye*, horseradish compound butter, garlic-herb mashed potatoes, local veggies. Accompanied by marrow bone & crostini. 37

† Wheat-free option: no crostini

Lobster Mac-n-Cheese

Parmesan & sharp cheddar cheeses, lobster, gremolata. 24

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

Sunset Burger††

Local grass-fed beef*, lettuce, tomato, onion, & roasted garlic aioli on our own brioche bun. Served with an organic greens salad or house-cut fries. 15

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

†† Vegetarian option: Portobello mushroom

Island Lava Java'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

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

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. 19

Pizza Margherita

Fresh tomato, mozzarella, house-made marinara, organic basil. 18

Pizza Napoletana

Fresh marinara sauce, mozzarella, pepperoni. 18

Roasted Veggie Pizza

Oven-roasted butternut squash, zucchini, summer squash, carrot, onion, red & green bell peppers, macadamia nut pesto, Big Island goat & Parmesan cheeses. 20



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

Kona Combo

Pepperoni, Italian sausage, black olive, onion, fresh marinara sauce, mozzarella. 20

Seaside Prawn Pizza

Kaua'i prawn, tomato, kalamata olive, mozzarella & house macadamia nut pesto. 20

BEER & WINE BY THE GLASS

See our Wine & Beer List for a complete list of Offerings

White Wine by the Glass

Fleur de Mer Rosé • Ruffino Prosecco
Antinori Cristina Pinot Grigio
St Francis Chardonnay
Sho Chiku Bai Mio Sparkling Sake

Local Draft Beer

Kona Brewing Co: Big Wave Golden Ale, Kua Bay IPA, Longboard Lager, • Maui Brewing Co: Coconut Porter • Hawaii Nui Brewing: Southern Cross Belgian Double Ale • See list for all bottled beer

Reds by the Glass

J Vineyards Pinot Noir • Rickshaw Pinot Noir
Drumheller Merlot • Cult Cabernet
J Lohr South Ridge Syrah
Turley "Juvenile" Single Vineyard Zinfandel

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