



COCKTAIL SUGGESTIONS



See our Specialty Cocktail Menu for a complete list of Offerings...

Pono Mai Tai

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

Guava Lemonade

House-made Guava Lemonade spiked with Koloa Dark Rum (Virgin version available)

Li Hing Mui Margarita

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

Coco-Mo

Hawaiian Coconut Vodka, Fresh Lime, Muddled Mint, Coconut Puree, Club Soda

Paniolo

Corralejo Reposado Tequila, Muddled Jalapeno & Lime, Ginger Beer

Hana Hou

Ocean Vodka, Guava Puree, Fresh Orange, Pineapple & Lime Juices



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

PUPU & SMALL PLATES

Ahi Poke[†]

The Island's finest fresh Ahi*, shoyu, sesame oil, red onion, sesame seeds, cherry tomato, avocado, wasabi aioli.* MP
[†]Wheatfree item

Huli Wings

Tropical Pan Asian glaze, carrot crudite. 13.5

Calamari Fritti

Crisp calamari strips, Served with our house cocktail sauce. 12.5

Guava BBQ Ribs[†]

Babyback pork ribs, house guava-lilikoi BBQ, tropical salsa, island slaw. 13.5
[†]Wheatfree item

Hummus & Molokai Chips[†]

House-made garlic hummus, roasted red peppers, purple potato chips. 14.5
[†]Wheatfree item

"Got Soup?"

House-made, of course! 5/8

ISLAND BISTRO SALAD

Proudly serving organic greens from Lehua Farms 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 12/full 17
[†]Wheatfree item

Lehua's Caesar Salad[†]

Lehua Farm's organic baby romaine tossed in our creamy anchovy dressing, house garlic croutons, Parmesan cheese. half 10.5/full 15
[†]Wheatfree option: no crouton

Soup & Salad

Chef's Soup Du Jour & choice of Caesar or Island Lava Java Salad 12

Big Island Beet Salad[†]

Oven-roasted beets, baby tomatoes, goat cheese, avocado & spiced walnuts on Lehua Farm's organic greens. Tossed in lemon vinaigrette. 17
[†]Wheatfree item

Nicoise Salad[†]

The Island's finest fresh Ahi*, seared (rare in center), atop organic greens, red onions, green beans, tomatoes, fingerling potatoes, hard-boiled egg & kalamata olives. Tossed in our lemon vinaigrette 23.5

Salad Additions:

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

PELE'S PIZZA

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

Kona Combo

Pepperoni, Italian sausage, black olive, onion, fresh marinara sauce, mozzarella. 21.5

Pizza Napoletana

Pepperoni, house marinara sauce, mozzarella. 19.5

Big Island Pizza

Slow-roasted kalua pork, fresh pineapple, Hawaiian sweet chili sauce, mozzarella. 20.5

Pizza Margherita

Fresh tomato, house-made marinara, mozzarella, organic basil. 19.5

Roasted Veggie

Oven-roasted zucchini, summer squash, carrot, onion, red bell pepper, house-made macadamia nut pesto, goat & Parmesan cheeses. 21.5

*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.

DAILY FRESH FISH!

Locally caught & prepared to perfection! (Market Price)

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 organic greens salad or skin-on steak fries. MP
[†]Wheatfree option: corn tortillas

Macadamia Nut Crusted Fresh Catch*

With ginger jasmine rice, pineapple beurre blanc & local veggies. MP

HOT LAVA GRILL & SUNSET SANDWICHES

Sandwiches and Ribs are served with choice of side: an organic greens side salad (tossed in our balsamic vinaigrette), skin-on steak fries, sweet potato fries or a cup of soup.

Guava BBQ Ribs[†]

House guava-lilikoi BBQ sauce, tropical salsa, island slaw (featured on DDD). 25.5
[†]Wheatfree item

Ali'i Sandwich

Garlic & herb marinated chicken breast with provolone cheese, crispy fried onions, chipotle aioli & organic arugula, on our house-made brioche bun. 15.5

The Mauna Kea

Oven-roasted turkey breast, provolone, organic arugula, sliced avocado & roasted garlic aioli, on our toasted house-made focaccia. half 11.5/full 13.5

Roasted Veggie Bowl[†]

Oven-roasted summer squash, zucchini, carrot, onion, red bell peppers, over brown rice, with sweet chili vinaigrette, green onion & crispy purple sweet potato. 13
Additions: • Grilled Shrimp (+MP) •
• Fresh Island Fish (+MP) • Seared Ahi*(+MP) •
• Chicken Breast (+7) •
[†]Wheatfree item

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WINE by the GLASS



See our Wine List for complete Offerings.

Bubbles & Rosé

Martini & Rossi Prosecco
Listel Rosé • Fleur de Mer Rosé
Wycliff Brut Sparkling Wine

Refreshing Whites

Antinori Cristina Pinot Grigio
J & H Selbach "Ahi" Riesling
Sileni Sauvignon Blanc
Honig Sauvignon Blanc

Chardonnay

Penfolds Max's Chardonnay
Rombauer Vineyards
Sean Minor "Four Bears"

Interesting Reds

J Vineyards Pinot Noir
Sileni Pinot Noir • Drumheller
Merlot • Cult Cabernet
McManis Family Vineyards
Cabernet • Sterling Meritage
J Lohr Winery South Ridge Syrah

LOCAL DRAFT BEER

See our Beer List for our complete offerings.

Kona Brewing Company:
Big Wave Golden Ale,
Gold Cliff IPA, Kanaha Mango
Blonde Ale, Kua Bay IPA,
Longboard Lager

Ola Brew: Luhia Pale Ale,
Kiawe & Vanilla Porter,
Pineapple Cider



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Ahi Poke Bowl

The Island's finest fresh Ahi*, shoyu, sesame oil, red onion & sesame seeds with avocado, cherry tomato & wasabi aioli* on a bed of shredded cabbage, shredded carrot & brown rice. Pickled cucumber namasu garnish. MP
^{**}Vegan option: substitute tofu, no aioli
[†]Wheatfree 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 & choice of steak fries or sweet potato fries. MP

Sunset Burger

Local grass-fed beef* hand patty, lettuce, tomato, onion, & roasted garlic aioli on our house brioche bun. 15.5
Additions: • Sliced Avocado •
• Sauteed Onions & Provolone Cheese •
• Crispy Bacon & Cheddar Cheese •
(additional charges apply)

The Vegetarian

Island ripe tomato, cucumber, avocado, organic greens, shredded carrot, red onion, macadamia nut pesto, a splash of balsamic reduction, on our toasted honey-oat wheat bread. half 11.5/full 13.5

Pulehu New York Strip*[†]

Grilled 10oz certified Angus New York Strip*, horseradish compound butter, garlic-herb mashed potatoes, local veggies. 29
[†]Wheatfree item

Shrimp Carbonara

Garlic shrimp, smoked bacon, local asparagus & cherry tomato tossed with egg*, fettuccine, & Parmesan cheese. Served on a bed of fresh spinach. 25

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