



*Mauka to makai.*  
*Wood. Smoke. Salt. Aloha.*

★ KITCHEN & COCKTAILS ★

A 3% surcharge is added to all payments made by credit card. This does not apply to debit card or cash transactions.

★ P Ū P Ū ★

|                                                                                        |    |
|----------------------------------------------------------------------------------------|----|
| French Onion Soup                                                                      | 12 |
| <i>In traditional style.</i>                                                           |    |
| Caramelized onions, beef broth, red wine, toasted baguette, Swiss.                     |    |
| Smoked Fish Dip                                                                        | 12 |
| <i>Smoked in-house, daily catch.</i>                                                   |    |
| Local fish, cream cheese, herbs, crostini, pickled jalapeños.                          |    |
| Ceviche*                                                                               | 16 |
| <i>Bright, citrus-cured, refreshing.</i>                                               |    |
| Chef's choice of shrimp or local fish, lime, peppers, cilantro, local fruit, crostini. |    |
| Garlic Kaua'i Shrimp                                                                   | 17 |
| <i>Head-on, sizzling, irresistible.</i>                                                |    |
| Kaua'i shrimp sautéed in spicy macadamia nut butter & garlic.                          |    |
| Roasted Cauliflower                                                                    | 15 |
| <i>Creamy, truffled, decadent.</i>                                                     |    |
| Smoked macnut béchamel, Parmesan, truffle oil, garlic baguette.                        |    |
| Spinach Artichoke Cheese Dip                                                           | 16 |
| <i>If you know you know!</i>                                                           |    |
| Served hot with crispy tortilla chips.                                                 |    |
| Ahi Tartare*                                                                           | 19 |
| <i>Local catch, island style.</i>                                                      |    |
| Ahi, sesame soy, sriracha mayo, macnuts, crispy wonton over ginger-lime béchamel.      |    |
| Goat Cheese Poppers                                                                    | 14 |
| <i>Sweet heat, golden crunch.</i>                                                      |    |
| Whipped goat cheese, jalapeño, bacon, cheddar, panko, Big Island honey.                |    |
| Smoked Chicken Lollipops                                                               | 11 |
| <i>Sticky, smoky, addictive.</i>                                                       |    |
| Slow-smoked drumettes, Korean BBQ sauce, sesame.                                       |    |

★ SIDES ★

|                                                                                      |              |
|--------------------------------------------------------------------------------------|--------------|
| White Rice — <i>Steamed Calrose.</i>                                                 | 3            |
| Fries — <i>Garlic, salt, pepper.</i>                                                 | 4            |
| Truffle Fries — <i>Parmesan, truffle oil, parsley.</i>                               | 12           |
| Mac Salad — <i>Classic Hawaiian-style.</i>                                           | 6            |
| Hawaiian Chili Pepper Slaw — <i>Creamy with a kick.</i>                              | 6            |
| Seasonal Veg — <i>Whatever the farms are sending.</i>                                | 6            |
| Garlic Bread — <i>Buttered, herbed, toasted.</i>                                     | 6            |
| House Salad — <i>Greens, candied macnuts, tomato, red onion, papaya vinaigrette.</i> | Sm 9 / Lg 14 |

★ SALADS ★

|                                                                                              |    |
|----------------------------------------------------------------------------------------------|----|
| Grilled Papaya & Burrata                                                                     | 22 |
| <i>Tropical meets Mediterranean.</i>                                                         |    |
| Grilled papaya, watercress, crispy prosciutto, burrata, candied macnuts, papaya vinaigrette. |    |
| Caesar*                                                                                      | 16 |
| <i>Crisp and classic.</i>                                                                    |    |
| Romaine, creamy Caesar, Parmesan, herbed croutons. Add tofu +6 / chicken +8 / steak +10.     |    |
| Caprese                                                                                      | 18 |
| <i>Summer on a plate.</i>                                                                    |    |
| Fresh mozzarella, Kamuela tomatoes, red onion, basil, balsamic reduction, mixed greens.      |    |

\*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



★ SANDWICHES & SUCH ★

|                                                                                                                                 |    |
|---------------------------------------------------------------------------------------------------------------------------------|----|
| Hot Pastrami                                                                                                                    | 21 |
| <i>Deli legend.</i>                                                                                                             |    |
| Thin-sliced pastrami, Swiss, pickles, spicy brown mustard.                                                                      |    |
| Huli Huli Chicken Sandwich                                                                                                      | 18 |
| <i>Sauced with Aloha.</i>                                                                                                       |    |
| Smoked pulled chicken, sweet pineapple teriyaki, Hawaiian chili pepper slaw.                                                    |    |
| Shrimp Po'Boi                                                                                                                   | 21 |
| <i>Creole classic.</i>                                                                                                          |    |
| Fried shrimp, Cajun remoulade, pickles, Kamuela tomato, lettuce.                                                                |    |
| BBQ Smoked Pork                                                                                                                 | 18 |
| <i>Smoked low and slow.</i>                                                                                                     |    |
| Smoked kalua pork, house BBQ, pickles, Hawaiian chili pepper slaw.                                                              |    |
| Kainaliu Smash Burger*                                                                                                          | 20 |
| <i>It's a trend.</i>                                                                                                            |    |
| Coffee-rubbed patties, Gouda, bacon, caramelized onion, fuji apple BBQ.                                                         |    |
| Classic Burger*                                                                                                                 | 18 |
| <i>Backyard favorite.</i>                                                                                                       |    |
| 7oz local beef, cheddar, lettuce, onion, Kamuela tomato.                                                                        |    |
| Open Faced London Broil*                                                                                                        | 24 |
| <i>Mainland favorite, local twist.</i>                                                                                          |    |
| Marinated Big Island beef, garlic bread, Hamakua mushrooms, coffee demi-glace. Served with fries and blistered cherry tomatoes. |    |

★ PLATES ★

|                                                                                                                     |    |
|---------------------------------------------------------------------------------------------------------------------|----|
| Apple Smoked Ribs                                                                                                   | 32 |
| <i>Jacked &amp; stacked.</i>                                                                                        |    |
| Baby back ribs, fuji apple BBQ, fries, and slaw.                                                                    |    |
| Kalua Pork Plate                                                                                                    | 18 |
| <i>Taste the tradition.</i>                                                                                         |    |
| Slow-roasted kalua pork, rice, mac salad, lomi tomato.                                                              |    |
| Fresh Island Fish*                                                                                                  | MP |
| <i>Off the boat, on your plate.</i>                                                                                 |    |
| Chef's daily preparation of today's catch.                                                                          |    |
| Grilled Chicken Puttanesca                                                                                          | 28 |
| <i>Bold, savory, unforgettable.</i>                                                                                 |    |
| Grilled chicken, house marinara, kalamata olives, capers, anchovy, herbs, creamy polenta, seasonal vegetables.      |    |
| Vegetable Arrabiata                                                                                                 | 22 |
| <i>Vegetarian's go-to.</i>                                                                                          |    |
| Penne, house marinara, kalamata olives, capers, chili flakes, basil, seasonal vegetables, mozzarella, garlic bread. |    |
| Keawe Smoked Chicken Alfredo                                                                                        | 26 |
| <i>Smoke meets cream.</i>                                                                                           |    |
| Fettuccine, pulled chicken, smoky Alfredo sauce, roasted bell peppers, garlic bread.                                |    |
| Kaua'i Shrimp Pasta                                                                                                 | 32 |
| <i>From their island to ours.</i>                                                                                   |    |
| Kaua'i shrimp, Hawaiian chili pepper butter, tomato, garlic, chives, lemon, Parmesan, fettuccine, garlic bread.     |    |

★ KEIKI ★

|                                                                |    |
|----------------------------------------------------------------|----|
| Keiki Pasta — Penne, marinara or butter, Parmesan.             | 10 |
| Keiki Sliders — Local beef, cheddar, Hawaiian sweet roll.      | 12 |
| Grilled Chicken — Chicken breast, white rice.                  | 11 |
| Keiki Salad — Greens, tomato, local fruit, choice of dressing. | 10 |

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★ COCKTAILS ★

|                                                                                                                  |    |
|------------------------------------------------------------------------------------------------------------------|----|
| 430 PKWY                                                                                                         | 13 |
| <i>Passion-orange-guava milk punch · vodka &amp; rum, layered with house guava soda.</i>                         |    |
| Silk Lei                                                                                                         | 14 |
| <i>Gin, Lillet Blanc, passion fruit &amp; jasmine · clarified milk punch, finished with a liliko'i bubble.</i>   |    |
| Pretty Reckless                                                                                                  | 14 |
| <i>Fid Street gin, strawberry, lemon &amp; a silky nitro foam.</i>                                               |    |
| Sundial                                                                                                          | 16 |
| <i>Kuleana Hawaiian rum, pineapple, macadamia orgeat &amp; a Montenegro float.</i>                               |    |
| Shore Break                                                                                                      | 15 |
| <i>Redemption Rye, liliko'i-lemonade, mac nut orgeat &amp; pineapple · butterfly-pea cascade.</i>                |    |
| Lehua                                                                                                            | 14 |
| <i>Vodka, rhubarb, strawberry &amp; a whisper of yogurt · capped with a popping berry bubble.</i>                |    |
| Pour Judgment                                                                                                    | 13 |
| <i>Camarena reposado, Licór 43 &amp; Gionelli coffee liqueur · shaken, crowned with chai-infused cream.</i>      |    |
| Komorebi                                                                                                         | 16 |
| <i>Suntory Toki, yuzu, honey &amp; lemon — crowned with a snowy yuzu cream foam.</i>                             |    |
| Wela                                                                                                             | 13 |
| <i>Hawaiian chili-infused tequila, grilled pineapple &amp; Tajín · choose your spice level.</i>                  |    |
| Cooper's Rest                                                                                                    | 17 |
| <i>Macadamia-washed bourbon, honey, orange &amp; a whisper of cocoa · barrel-aged.</i>                           |    |
| Leap of Faith                                                                                                    | 14 |
| <i>Kasama rum, Campari &amp; sweet vermouth · a rum-forward Negroni.</i>                                         |    |
| Spa Day                                                                                                          | 12 |
| <i>Hawaiian 'ōkolehao, cucumber, lime &amp; saline · barely sweet.</i>                                           |    |
| 'Alani                                                                                                           | 13 |
| <i>Apricot-infused brandy, Cointreau &amp; lemon · a stone-fruit sidecar.</i>                                    |    |
| Kiawe                                                                                                            | 15 |
| <i>Reposado &amp; mezcal, brown sugar &amp; chocolate bitters · kiawe-smoked, with a tableside cloud reveal.</i> |    |

★ ZERO-PROOF ★

All genuinely alcohol-free · 0.0%

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| Lei Pua                                                                                                 | 11 |
| <i>Jasmine, liliko'i &amp; Hawaiian honey · zero-proof milk punch, finished with a liliko'i bubble.</i> |    |
| Coconut Wireless                                                                                        | 9  |
| <i>House mac nut orgeat, pineapple, coconut cream &amp; lime.</i>                                       |    |
| Sunfire                                                                                                 | 8  |
| <i>Grilled-pineapple syrup, lime &amp; house guava soda · smoke-tinged and gently carbonated.</i>       |    |
| Kainaliu Crema                                                                                          | 9  |
| <i>Cold-brew Kona · crowned with chai-infused cream · Pour Judgment's zero-proof twin.</i>              |    |
| Cold Plunge                                                                                             | 9  |
| <i>Fresh cucumber, yuzu &amp; lime · shaken cold, crisp and clean.</i>                                  |    |
| Silk Road                                                                                               | 12 |
| <i>Seedlip Spice 94, brown sugar &amp; alcohol-free bitters · stirred over a clear sphere.</i>          |    |

Please let us know of any allergies — several drinks contain dairy, coconut, or tree nuts.





WINE LIST

\* BY THE GLASS \*

5 oz / 8 oz pours

\* SPARKLING

La Marca Prosecco · split 11  
Veneto, Italy · Green apple, honeysuckle, the easy aperitif.

\* WHITE

Nobilo Sauvignon Blanc 9 / 13  
Marlborough, NZ · Bright, grassy, citrus-forward.

William Hill Chardonnay 9 / 13  
Central Coast, CA · Soft oak, ripe orchard fruit.

Greenwing Pinot Grigio 9 / 13  
Willamette Valley, OR · Green apple, citrus, easy and clean.

\* ROSÉ

Olema Rosé 9 / 13  
Côtes de Provence, France · Strawberry, watermelon, dry finish.

\* RED

Boen Pinot Noir 9 / 13  
Sonoma Coast, CA · Dark cherry, cola spice, silky and plush.

Franciscan Cabernet Sauvignon 9 / 13  
California · Black currant, cocoa, dinner-ready.

\* SWEET

Risata Moscato · 187ml 10  
Italy · Honeyed peach, just enough bubbles.

\* BY THE BOTTLE \*

\* SPARKLING & CHAMPAGNE

La Marca Prosecco 36  
Veneto, Italy · Green apple, honeysuckle, the easy aperitif.

Domaine Carneros Brut Rosé 90  
Carneros, CA · Taittinger's California outpost. Strawberry, ginger, elegant and dry.

Taittinger La Française 65 / 120  
Champagne, France · Green apple, brioche, chalky finish.

\* WHITE

Louis Jadot Chablis 63  
Burgundy, France · Green apple, oyster shell, flinty and unoaked.

Rombauer Chardonnay 80  
Carneros, CA · Butter, baked pear, vanilla. Unapologetic.

Duckhorn Sauvignon Blanc 50  
Sonoma, CA · Lightly oaked, layered, generous.

Le Petit Perroy Sancerre 76  
Loire Valley, France · Flinty, mineral, precise.

Jermann Pinot Grigio 54  
Friuli, Italy · Honeysuckle, almond, saline twist.

\* ROSÉ

Olema Rosé 34  
Côtes de Provence, France · Strawberry, watermelon, dry finish.

\* RED

ROCO Gravel Road Pinot Noir 56  
Willamette Valley, OR · Red cherry, forest spice, silky and Oregonian.

Sonoma-Cutrer Pinot Noir 80  
Russian River Valley, CA · Red cherry, silky, elegantly balanced.

Bezel “By Cakebread” Cabernet 66  
Paso Robles, CA · Blackberry, dark chocolate, plush and fruit-forward.

Orin Swift Palermo Cabernet 90  
Napa Valley, CA · Cassis, cocoa, tobacco, opulent and silky.

Silver Oak Cabernet 130  
Alexander Valley, CA · American oak, cocoa, leather, legend.

Duckhorn Merlot 75  
Napa Valley, CA · Plush, balanced, quietly excellent.

Nozzole Chianti Classico Riserva 62  
Tuscany, Italy · Dark cherry, leather, savory and well-aged.

Gascón Malbec 40  
Mendoza, Argentina · Plum, blackberry, smooth and juicy.

CORKAGE 25 / 750ML



\* ON DRAFT \*

Kona Light 7  
Blonde Ale, Hawai'i Island · Crisp, easy-drinking, 99 calories.

Kona Longboard Lager 7  
Island Lager, Hawai'i Island · Smooth, easy, dependable.

Kona Kua Bay IPA 8  
IPA, Hawai'i Island · Piney hops, subtle caramel malt, copper-colored.

Maui Hiwa Coconut Porter 8  
Porter, Maui · Hand-toasted coconut, dark malt, hints of mocha.

\* DOMESTIC \*

Bud Light 6

Budweiser 6

Coors Light 6

Michelob Ultra 6

Sierra Nevada Pale 7

\* IMPORTED \*

Chimay White 17  
Trappist Tripel, Belgium · Bright, hoppy, brewed by monks.

Guinness Draught 7  
Dry Stout, Ireland · Coffee, roast, the icon.

Modelo Especial 7  
Lager, Mexico · Bright, balanced, beach-ready.

Sapporo Premium 7  
Rice Lager, Japan · Crisp, dry, izakaya classic.

Stella Artois 7  
Pilsner, Belgium · Crisp continental classic.

\* NON-ALCOHOLIC \*

Kona Longboard N/A 7  
Non-Alcoholic, Hawai'i Island · Crisp island lager, brand-new & under 0.5%.

\* CIDER \*

Paradise Lei'd Back Lilikoi 8  
Honolulu · Hawaii's own, dry passion-fruit cider.

Paradise Guava Lava 8  
Honolulu · Crisp apple cider, island guava.

\* SOFT & SODA \*

Lemonade 6  
original, liliko'i, or strawberry

Fountain Soda 4

Sparkling Water 4

Bottled Water 4

\* COFFEE & TEA \*

Kona Drip Coffee — 100% Kona, locally roasted. 6

Iced Tea 4  
black, liliko'i, or strawberry

Hot Tea — Ask for our island selection. 4