



**Food • Friends • Aloha on Tap**

***Live music 6-8 nightly  
on the Aloha stage***

***Open 11:30 to 8:00 pm Daily  
(Closed Wednesday)***

***No Outside Food, Please***



## APPETIZERS

**COCONUT SHRIMP DIPPERS** \$12

4 large shrimp, battered and fried, toasted coconut flakes, and coconut dipping sauce.

**CALAMARI** \$12

Whole calamari steak, panko fried, sliced, and served with a creamy lemon-butter caper sauce and plum sauce drizzle.

**CRAB CAKE** \$12

A mixture of crab & shrimp rolled in panko and deep fried. Topped with avocado relish and a passion fruit-sweet chili reduction.

**SUMMER ROLLS (V) (GF)** \$8

A colorful assortment of fresh vegetables and herbs wrapped in rice paper. Served with our sweet & spicy chili sauce.

**ISLAND "POKE" BOWL\* (GF)** \$13

Raw cubed seasoned ahi tuna and furikake seasoned rice.

**SEARED AHI\* (GF)** \$14

Lightly seared seasoned ahi, served with rice, wasabi, and pickled ginger.

**HOT WINGS** \$12

Breaded, crispy fried chicken wings served with our housemade hot sauce, blue cheese, carrots & celery sticks.



**Seared Ahi**

(GF) Gluten Free

(V) Vegetarian

\* Consumer Advisory: Consuming raw or under cooked foods may increase your risk of food borne illness.



## **NACHOS, GUACAMOLE & SALSA**

**KALUA PORK NACHOS (GF)** \$12

A heaping mound of tortilla chips, covered with Kalua pork, black beans, house made queso cheese, sour cream, diced tomatoes, and jalapeno slices.

**ISLAND GUAC (GF) (V)** \$8

Fresh avocado, lime, peppers, onion, and a house blend of spices. Served with tortilla chips.  
(Contains dairy)

**TROPICAL SALSA (GF) (V)** \$8

Fresh diced pineapple, sweet peppers, jalapeno, onions, pineapple vinegar, cilantro and lime. Served with tortilla chips.



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## SEAFOOD BASKETS

**FISH & CHIPS** \$18

Fresh mahi mahi, beer-batter fried and served with seasoned fries and tartar sauce.

**SEASIDE SHRIMP BASKET** \$16

Fresh shrimp, beer battered & deep fried. Served with cocktail sauce and seasoned french fries.

**FISH & SHRIMP COMBO BASKET** \$17

A combination of fried shrimp and fish (mahi mahi) served with cocktail sauce, tartar sauce, and seasoned french fries.

## SALADS

**ISLAND CAESAR\*** \$14

Citrus marinated chicken, house Caesar dressing, romaine lettuce, garlic croutons, and parmesan cheese.

Substitute seared ahi for chicken +\$5.

**PAPAYA BOAT (V) (GF)** \$11

Romaine lettuce, carrots, cucumber, feta cheese, and papaya dressing. Served with a papaya half.

Add shrimp +\$5 or fish +7

**FRESH SEAFOOD SALAD (GF)** \$17

Romaine lettuce, carrots, cabbage, tomato & cucumber salad. Served with fresh grilled or blackened mahi, shrimp, and our house made passionfruit vinaigrette.

Salad Dressing Options:

- Papaya Seed (local favorite)
- Passionfruit Vinaigrette (house made)
- Blue Cheese
- Caesar (creamy Italian)
- Ranch

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## SANDWICHES

*All sandwiches are served with french fries or coleslaw.  
Make your sandwich gluten-free by substituting lettuce  
for the bun. (Coleslaw contains almonds.)*

***I FOUND NEMO\**** ***\$17***

Fresh mahi mahi, served with lettuce, tomato, pickle and a side of tartar sauce. Options: Grilled, blackened (spicy), or batter fried.

***MARGARITA CHICKEN*** ***\$14***

Tequila-lime marinated chicken breast, bacon, cheddar cheese, avocado, lettuce, tomato, pickle and a creamy chipotle sauce.

***THE HAWAII 5-0*** ***\$14***

Grilled chicken breast, swiss cheese, a slice of pineapple, and a teriyaki glaze. Topped with lettuce, tomato, & pickles.

***THIS CLUB ROCKS*** ***\$14***

Oven-roasted turkey breast, bacon, lettuce, tomato, and mayo. Served double-decker style. Add avocado or sprouts for \$1 each.

***THE PIG KAHUNA*** ***\$12***

Island-style pulled pork sandwich topped with BBQ sauce, coleslaw, lettuce, tomato & pickles.

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## BURGERS

*All burgers are served with french fries or coleslaw and topped with lettuce, tomato, & pickles. Make your burger gluten free by substituting lettuce for the bun. Veggie burgers available upon request. (Coleslaw contains almonds)*

**THE GIG BURGER\*** \$15

Hand-pattied local ground beef, bacon, cheddar, fresh grilled jalapeno, and our house BBQ sauce. Our favorite burger!

**BLUE CHEESE BACON BURGER\*** \$14

Hand-pattied local ground beef topped with blue cheese dressing, crumbles, and bacon.

**CHEESEBURGER\*** \$13

Hand-pattied local ground beef topped with American cheese.

**OLIVE BURGER\*** \$14

Hand-pattied local ground beef topped with our homemade olive sauce (chopped green olives, mayo, sour cream, citrus).



*A'akukui Ranch, Koloa*

***All of our burgers are made from 100% local grass-fed Red Angus beef, raised right here in the Koloa area. The rancher delivers it fresh ground and we hand patty and season it.***

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## TACOS

*All tacos are served with black beans and spanish rice.*

**FISH TACOS (GF)** \$16

Two lightly grilled corn tortillas, grilled fresh mahi mahi fish, served with cabbage, shredded cheese, and chipotle-lime sauce. Options: Grilled, blackened (spicy), or batter fried.

**SHRIMP TACOS (GF)** \$14

Two lightly grilled corn tortillas, grilled fresh shrimp, served with cabbage, shredded cheese, and chipotle-lime sauce. Options: Grilled, blackened (spicy), or batter fried.

**SWEET POTATO-BLACK BEAN TACOS (GF)(V)** \$12

Two lightly grilled corn tortillas, grilled sweet potatoes and black beans (contains onions & peppers). Served with cabbage, shredded cheese, and our creamy chipotle sauce.  
(cheese and sauce contain dairy)

**KALUA PORK TACOS (GF)** \$12

Two lightly grilled corn tortillas, shredded pork, served with cabbage, cheese, and chipotle-lime sauce.



**Sweet Potato-Black Bean Tacos**

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## DINNER

*Dinners are served with rice or garlic mashed potatoes (potatoes available after 5 pm). Add a dinner salad for \$4.*

**FRESH CATCH FISH** \$24

Fresh mahi mahi, grilled, served with tropical salsa, and choice of rice or potato.

**NEW YORK STRIP STEAK (GF)\*** \$27

10 ounce steak, hand cut and grilled to order. Served with choice of rice or potato.

**BARE NAKED LINGUINI** \$20

Fresh shrimp, sautéed with garlic, tomato, basil, and lemon. Served over linguini noodles.

**COCONUT SHRIMP** \$20

Lightly tempura-battered shrimp served over a bed of rice with coconut flakes and our housemade coconut sauce.

**CACTUS CHICKEN (GF)** \$18

Fresh-caught Kaua'i rooster, citrus glazed, and stuffed with cactus, Hawaiian peppers, and pepper-jack cheese. Served with choice of rice or potato.



*Fresh Catch Fish*

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## SOFT DRINKS

<i>Fresh-Squeezed Lemonade</i>	\$5
<i>Sun Brewed Iced Tea (free refills)</i>	\$3
<i>Pineapple or Passionfruit Iced Tea</i>	\$4
<i>Soft Drinks (can)</i>	\$4
<i>Coke - Diet Coke - Sprite</i>	
<i>Smoothie. Choice of pineapple, strawberry, raspberry, passion fruit, or mango.</i>	\$8

## SIDES & DESSERTS

<i>Salad - add</i>	\$6
<i>Salad - Substitute for a side</i>	\$4
<i>French Fries</i>	\$6
<i>Rice or Black Beans</i>	\$3
<i>Mashed Potatoes</i>	\$3
<i>Guacamole or Salsa (small)</i>	\$3
<i>Today's Dessert Special</i>	\$8
<i>Extra Sauces, Lemon, etc.</i>	\$1



*Dessert Special*

Please be prepared to present ID when consuming alcohol. We are limited to serving two drinks at a time per guest (Hawai'i state law).

(GF) Gluten Free

(V) Vegetarian

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GF - Gluten Free menu options. While we offer gluten-free options, we are not a gluten-free kitchen. Cross contamination can occur and we cannot guarantee that any item can be completely free of allergens.



## BEER AND WINE

### Beers on Tap:

Longboard Lager	Lava Man (Red)	\$6
Bikini Blonde Lager	Castaway IPA	\$6
Big Wave (Golden)	Stella	\$6
Coconut Porter		\$7

Beer Sampler... try any 4 draft beers,  
served in 5 oz. sample glasses. \$9

### Bottled Beers

"The coldest bottled beer on Kauai". We serve  
our bottled beers at 28 degrees.

- Coor's Light, Bud Light or Miller Lite	\$5
- Corona	\$7
- Heineken	\$7

### White Wines:

- Chardonnay	House	\$6
- White Zinfandel	Buehler	\$6
- Sauvignon Blanc	St. Francis	\$7
- Pinot Gris	King Estate	\$7
- Pinot Grigio	Maso Canali	\$7
- Chardonnay	Rutherford	\$8

### Red Wines:

- House Red	Blend	\$6
- Merlot	Montpellier	\$7
- Pinot Noir	MacMurray	\$8
- Cabernet Sauvignon	St. Francis	\$8

### Bubbly:

- Prosecco	Capasaido	\$7
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All wines are available by the glass or bottle.

Wine and beer selection may change based on availability.

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(Hawai'i state law).



## SPECIALTY COCKTAILS

\$10

**Tiki Tai** - An intoxicating tropical mix of gold and spiced rum, fruit juices, and a dark rum float. Served in a tiki glass.

**Perfect Pina** - The perfect blend of coconut rum, pineapple juice, cream, and coconut. Add a float of strawberry puree to make it a lava flow.

**Maui Wowwie** - A delicious and mischievous concoction of coconut rum and fruit juice that will make you feel happy.

**Blue Hawaii** - The traditional Hawaiian cocktail... This drink will take you back to the days of Elvis and old Hawaii.

**The Green Flash** - No need to wait for the very moment the sun dips below the horizon to see the green flash. Try our tropical version of midori, coconut rum, pineapple, and lime.

**Koloa Sunset** - Just in case you missed sunset, we have recreated it for you. Fresh-squeezed orange juice, pineapple juice, tequila, and grenadine.

**Moscow Mule**- A refreshing mix of vodka, freshly squeezed lime juice, and ginger beer.

**Raspberry Lemonade** - A thirst quenching mix of vodka, fresh squeezed lemonade & raspberry puree.

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## MARGARITAS

We create amazing margaritas using fresh island fruit, Jose Cuervo Tradicional 100% agave tequila, triple sec, and fresh lime juice.

- *fresh-squeezed Lime*
  - *fresh-squeezed Tangerine*
  - *fresh-squeezed Grapefruit*
  - *Coconut (served in a coconut cup)*
  - *Passionfruit*
  - *Strawberry or Strawberry-Basil*
- \$10
- *Cadillac Margarita* - Your choice:
- Patron Silver
  - Dragon Fruit infused tequila
  - Kapena, a Hawaiian li hing mui infused 100% agave tequila.
- \$13



*Dragonfruit Margarita*

### AFTER DINNER LIQUORS

- *Koloa Coffee Rum*
- *Frangelico*
- *Bailey's Irish Cream*
- *Grand Marnier*
- *Kahlua*
- *Rumchatta*
- *Chambord*
- *Disaronno*
- *Limoncello*
- *Brandy*
- *Courvosier*
- *Crown Royal*

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