





## APPETIZERS

**SHRIMP COCKTAIL (GF)** \$12

Fresh Kaua'i shrimp (5) with cocktail sauce and a slice of fresh lemon.

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

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

**HOT WINGS** \$10

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

**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.

**CALAMARI** \$11

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

**COCONUT SHRIMP DIPPERS** \$12

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

(GF) Gluten Free

(V) Vegetarian

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## **NACHOS, GUACAMOLE, SALSA & HUMMUS**

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

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

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

Fresh avocado, lime, hot chili peppers and a house blend of spices. Served with tortilla chips.

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

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

**HUMMUS & PITA CHIPS (V)** **\$9**

Homemade hummus served with lightly seasoned fried pita chips, carrot and celery sticks.

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## SEAFOOD BASKETS

**FISH & CHIPS** \$17

Fresh island fish, beer-batter fried and served with seasoned fries and tarter sauce.

**SEASIDE SHRIMP BASKET** \$14

Fresh locally-harvested Kaua'i shrimp, deep fried and served with cocktail sauce and seasoned fresh-cut fries.

**FISH & SHRIMP COMBO BASKET** \$16

A mixed basket of fried shrimp and fish served with seasoned french fries.

## SALADS

**ISLAND CAESAR** \$12

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

**PAPAYA BOAT (V) (GF)** \$10

Mixed greens, carrots, cucumber, feta cheese, and papaya dressing. Served with half a papaya. Add shrimp +\$5 or fish +\$7

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

Mixed greens, carrots, cabbage, tomato & cucumber salad. Served with fresh catch grilled fish, shrimp, and our balsamic house dressing.

Salad Dressing Options:

- Papaya Seed (local favorite)
- Balsamic (house made w/island fruit)
- Blue Cheese
- Creamy Italian (Caesar)
- Ranch

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## **SANDWICHES**

*All sandwiches are served with fresh-cut fries or coleslaw. Make your sandwich gluten-free by substituting lettuce for the bun (no charge)*

***I FOUND NEMO*** **\$14**

Today's fresh catch, grilled, served with tarter sauce, lettuce, tomato and pickle.

***MARGARITA CHICKEN*** **\$12**

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

***THE HAWAII 5-0\**** **\$12**

Grilled chicken breast, swiss cheese, a slice of pineapple, and a teriyaki glaze.

***THIS CLUB ROCKS*** **\$12**

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

***VEGGIE DELIGHT (V)*** **\$12**

Lightly grilled pita bread stuffed with fresh sprouts, tomato, cucumber, avocado, shredded carrots, red cabbage and mayo.

***THE PIG KAHUNA*** **\$10**

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

***THE SEAFOOD SANDO*** **\$17**

Fresh ground mahi and shrimp, hand pattied and grilled. Served with wasabi tarter sauce, and a fresh greens mix.

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## BURGERS

*All burgers are topped with lettuce, tomato, pickles, and mayo. Served with fresh-cut fries or coleslaw. Make your burger gluten free by substituting lettuce for the bun (no charge). Veggie burgers available upon request.*

**THE GIG BURGER\*** \$14

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

**BLUE CHEESE BACON BURGER\*** \$12

Hand-pattied local ground beef topped with our homemade blue cheese dressing and bacon.

**CHEESEBURGER\*** \$11

Hand-pattied local ground beef topped with American cheese.

**OLIVE BURGER\*** \$11

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



*All of our beef burgers are made from 100% local grass-fed hormone-free ground 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)**

**\$15**

Two lightly grilled corn shells, grilled fresh catch fish, served with cabbage, shredded cheese, and chipotle-lime sauce.

### **KAUA'I SHRIMP TACOS (GF)**

**\$13**

Two lightly grilled corn shells, grilled fresh Kaua'i shrimp, served with cabbage, shredded cheese, and chipotle-lime sauce.

### **SWEET POTATO-BLACK BEAN TACOS (GF)(V)**

**\$11**

Two lightly grilled corn shells, a roasted mix of sweet potatoes, black beans, onion, and peppers. Topped with cabbage and our creamy chipotle sauce.

### **KALUA PORK TACOS (GF)**

**\$10**

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

*We use about 12 different herbs at the GIG, as well as a variety of fruits. They are organically grown locally on Jade Farm. That's Jade below.*



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## **KOLOA SUNSET SPECIALS**

***All dinner specials are served with a salad and bread.***

### **CACTUS CHICKEN (GF)**

**\$17**

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

### **NEW YORK STRIP STEAK (GF)**

**\$19**

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

### **BARE NAKED LINGUINI**

**\$19**

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

### **FRESH CATCH FISH**

**\$21**

Today's catch, grilled, served with tropical salsa, and choice of rice or potato.

### **COCONUT SHRIMP**

**\$19**

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

### **VEGETARIAN TORTILLA BAKE**

**\$17**

Oven-baked corn tortillas, mushrooms, onions, garlic, black beans, pepper-jack cheese, served with enchilada sauce and spanish rice.



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## **JUST FOR KEIKI'S (KIDS)**

*Offered to children 12 and under. All kids meals include french fries except the buttered noodles.*

**LITTLE PEEPS** \$7

Hand breaded and fried fresh-cut chicken strips.

**KEIKI SLIDER (BURGER)** \$7

Fully-cooked hand-pattied beef slider.

Add a slice of pineapple +\$1

**GRILLED CHEESE, PLEASE! (V)** \$7

Grilled American cheese.

**BUTTERED NOODLES (V)** \$7

Linguini noodles served with butter and shaved parmesian cheese. (no fries)

**THE LITTLE NEMO** \$10

Grilled fresh catch fish sandwich served with lettuce, pickle, & mayo.

*Fruit Smoothie* \$6

*Milk or Chocolate Milk* \$4

*Fruit cup or small salad (kid's size)* \$3

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## SOFT DRINKS

<i>Fresh-Squeezed Lemonade</i>	\$5
<i>Sun Brewed Iced Tea (free refills)</i>	\$3
<i>Fresh Fruit Iced Tea (passion fruit or mango)</i>	\$4
<i>Soft Drinks (can)</i>	\$4
<i>Coke - Diet Coke - Sprite</i>	
<i>Coffee</i>	\$4
<i>Smoothie</i>	\$8

## SIDES & DESSERTS

<i>Salad or fruit cup (add)</i>	\$6
<i>Salad or fruit cup (sub)</i>	\$4
<i>French Fries</i>	\$6
<i>Rice or Black Beans</i>	\$3
<i>Guacamole or Salsa</i>	\$4
<i>Today's Dessert Special</i>	\$8



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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:

- Bud Light		\$5
- Blue Moon		\$6
- Stella		\$6
- Aloha Lager	Aloha Brewing Co.	\$6
- Castaway (IPA)	Kona Brewing	\$6
- Coconut Porter	Maui Brewing	\$7
- Lava Man	Kona Brewing	\$6
- Longboard Lager	Kona Brewing	\$6
- Beer Sampler... try any 4 draft beers, served in 5 oz. sample glasses.		\$9

### Bottled Beers:

#### *"The coldest bottled beer on Kaua'i"*

We serve our bottled beers at 28 degrees.

- Coor's Light or Miller Light		\$5
- Bikini Blonde - Maui Brewing		\$6
- Corona & Corona Light		\$7
- Heineken & Heineken Light		\$7
- Omission Pale Ale (Gluten Free)		\$8

### 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
- Cabernet Sauvignon	Rutherford	\$9
- Red Zinfandel	Rancho Zabaco	\$9

### Bubbly:

- Prosecco	Capasaido	\$7
- Brut	Hacienda	\$8

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## SPECIALTY COCKTAILS

\$10

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

**Perfect Pina** - The perfect blend of local Koloa rum, pineapple juice and Lappert's Hawaiian haupia sorbet. 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.

**Pele's Fire** - Our local version of a bloody mary, we will make it as hot & spicy as you like it.

**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.

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

**The Kanaka Ma'oli** - Go completely native Hawai'ian with this drink. A layered concoction designed to match the traditional flag of old Hawai'i.

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



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We use only premium liquors in our well... Koloa Rum, Jose Cuervo Traditional Silver Tequila, Tangerey Gin, and New Amersdam Vodka. We also offer a selection of high end liquors and after dinner specialty cocktails.

### **MARGARITAS**

\$10

We create amazing margaritas using fresh island fruit, Jose Cuervo Traditional Silver tequila, triple sec, and fresh lime juice.

- *fresh-squeezed Tangerine*
- *fresh-squeezed Grapefruit*
- *Coconut*
- *fresh-squeezed Lime*
- *Lilikoi (passion fruit)*
- *Strawberry Basil*

- *Cadillac Margarita* - Premium tequila and a Grand Marnier float \$13

Check the specials board for what's fresh and in season now.

### **AFTER DINNER SPECIALTY DRINKS**

- *Koloa Coffee Rum & Rumchatta* \$12
- *Chocolate-Orange, Coconut, or Chocolate-Raspberry Martini* \$12
- *Rum & Vanilla Ice Cream* \$12
- *Glass of Port Wine* \$8
- *White Russian* \$9

### **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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## HAPPY HOUR

To get the evening off to a good start, between 3 pm and 6 pm daily we offer the following specials:

**HAPPY TAI** - Koloa rum, fruit juices, and a dark rum float. \$5

### HOUSE WINE

Red (Cab/Merlot blend) or White (Chardonnay) \$5

### HAWAIIAN BEER SAMPLER

Try 4 Hawaiian beers (your choice of draft beers). Sample glasses are 5 oz each. \$7

### DRAFT BEERS

\$1 off ALL draft beers

### APPETIZERS

Mix & Match... Purchase 2 appetizers, get \$3 off the total.

Or \$1 off all appetizers



Island fruits are fresh-squeezed daily...  
grapefruit, tangerines, oranges, lemons & limes.

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