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## DINNER MENU

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### PU PU'S

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**CALAMARI FRITO \$14**

**MISTO**

LIGHTLY FLOURED AND DEEP FRIED, SERVED WITH CITRUS AIOLI, AND MARKET VEGGIES.

**EDAMAME \$12**

**HUMMUS**

CREAMY EDAMAME HUMMUS, TOPPED WITH CARROT, FETA AND CHILI SAUCE. SERVED WITH FRESH FRIED CHIPS.

**CRAB CAKES \$12**

OUR OWN RECIPE OF SPICES, LEMON, ONION AND BELL PEPPERS, MIXED WITH CRAB, SERVED ON A BED OF GREENS AND DRIZZLED WITH ROASTED RED PEPPER AIOLI.

**PULLED PORK \$12**

**SLIDERS (3)**

HOUSE-MADE KALUA PORK, PINEAPPLE SLAW, AND KONA COFFEE BBQ SAUCE SERVED ON A COCONUT ROLL.

**WINGS ♥ \$10**

CRISPY FRIED CHICKEN WINGS, TOSSED IN YOUR CHOICE OF OUR OWN KONA COFFEE BBQ SAUCE, SPICY BUFFALO OR NAKED.

**GUACAMOLE AND CHIPS \$8**

MADE FRESH DAILY FROM LOCAL GROWN AVOCADOS. SERVED WITH FRESH FRIED CHIPS.

**NACHOS IN PARADISE \$12**

A PLATE OF FRESH FRIED TORTILLA CHIPS, CHEESE SAUCE, BEANS, TOMATO, ONIONS, JALAPENOS, SOUR CREAM AND GUACAMOLE.

ADD PORK, \$6 ADD CHICKEN \$7 ADD STEAK, \$9

**COCONUT SHRIMP \$15**

PANKO AND COCONUT CRUSTED FRIED SHRIMP, SERVED WITH SWEET CHILI SAUCE.

**POKE \$14**

FRESH LOCAL AHI TUNA, TOSSED IN SHOYU, WHITE ONIONS AND OGO, SERVED ON A BED OF STICKY RICE.

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## SALADS

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ADD CHICKEN +\$6, PORK +\$7, SHRIMP +\$8 OR STEAK +\$9 TO ANY SALAD. ALL SALADS AVAILABLE IN HALF-SIZE PORTION.

**CAESAR SALAD \$11**

ROMAINE, PARMESAN CHEESE, GARLIC CROUTONS, AND HOUSE CAESAR DRESSING.

**STRAWBERRY AND SPINACH SALAD \$14**

FRESH SPINACH TOPPED WITH STRAWBERRIES, TOSSED WITH HOUSE-MADE BALSAMIC VINAIGRETTE, SPRINKLED WITH GOAT CHEESE.

**MEDITERRANEAN SALAD**

MIXED GREENS, ROMAINE, CUKES, TOMATO, CARROTS, KALAMATA OLIVES, RED ONION, FETA, TOSSED IN LEMON TAHINI VIN.

**\$13**

**THAI SALAD**

SPRING GREENS AND NAPA CABBAGE TOSSED WITH RED PEPPERS, CARROTS, GREEN ONIONS, MANGO AND MANDARIN ORANGES. THAI STYLE PEANUT DRESSING AND PEANUT CRUMBLE, FRIED WONTON GARNISH.

**\$14**

CONSUMING RAW OR UNCOOKED MEAT POULTRY SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE TELL US OF ANY FOOD ALLERGY PRIOR TO ORDERING!

# ENTRÉES

## FISH N CHIPS

TEMPURA-BEER BATTERED ONO, SERVED WITH FRIES.

\$17

## AHI TUNA STEAK \$26

SEARED AHI TUNA STEAK WITH SESAME SEEDS, DRIZZLED WITH WASABI AIOLI, SERVED WITH COCONUT RICE AND FRESH VEGGIES.

## FISH TACO'S

FISH TACO (ONO) (2) FRIED BAJA STYLE OR GRILLED, PINEAPPLE SLAW HOUSE SALSA, SERVED WITH FRIES.

\$17

## SEAFOOD PASTA

PASTA SERVED WITH SHRIMP, WHITE FISH, AND CALAMARI, TOSSED IN FRESH HERBS AND LEMON BUTTER.

\$24

## RIB EYE STEAK \$34

16 OZ. RIB EYE STEAK, TOPPED WITH HERB BUTTER, SERVED WITH GARLIC MASHED POTATOES AND FRESH VEGGIES.

## DINNER HOUSE BURGER

A HALF POUND CAB BURGER TOPPED WITH GREENS, OUR OWN SPECIAL SAUCE, GOAT CHEESE, BACON AND FRIED ONIONS ON A BRIOCHE BUN, SERVED WITH FRIES.

\$16

## PANIOLO BURGER

A HALF POUND CAB BURGER, TOPPED WITH OUR KONA COFFEE BBQ SAUCE, BACON, CHEDDAR CHEESE AND FRIED ONIONS.

\$16

## MAUNA KEA BURGER

CERTIFIED ANGUS BEEF BURGER, SPICY HOT AT THE BOTTOM WITH OUR TABASCO SRIRACHA RANCH SAUCE, TOWERING CARAMELIZED ONIONS UP TO ITS SUMMIT OF COOL BLUE CHEESE.

\$16

## ALOHA BURGER

CERTIFIED ANGUS BEEF BURGER TOPPED WITH A SLICE OF PINEAPPLE AND HOUSE MADE TERIYAKI SAUCE.

\$15

## BLACK BEAN BURGER (HOUSE-MADE!)

BLACK BEAN ONION AND PEPPER BURGER, TOPPED WITH LETTUCE, TOMATO AND LILIKOI AIOLI ON A BRIOCHE BUN.

\$13

## ORANGE CHICKEN \$18

CHICKEN BREAST DEEP FRIED, COATED IN TRADITIONAL ORANGE SAUCE, GREEN ONIONS AND SERVED OVER A BED OF STICKY RICE.

## KALUA PULLED PORK

TRADITIONAL HAWAIIAN STYLE KALUA PORK, SERVED WITH KONA COFFEE BBQ SAUCE, STICKY RICE, VEGGIES AND POTATO-MAC SALAD.

\$23

## ADULT MAC AND CHEESE \$17

MELTED SHARP CHEDDAR, A HINT OF JACK, FETA AND BLUE OVER ELBOWS MAKE THIS OUR BEST COMFORT FOOD! TOP WITH KALUA PORK FOR +\$7.

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## PERSONAL CRAFT PIZZA'S

A 10" PIZZA, MADE FROM SCRATCH FROM OUR OWN BEER DOUGH, TOPPED WITH THE FRESHEST INGREDIENTS!

### HAWAIIAN PIZZA IN PARADISE \$18

A PARADISE FAVORITE-A PIE SMOTHERED IN OUR BBQ SAUCE, MELTED CHEESES, TOPPED WITH OUR HOUSE MADE KALUA STYLE ROASTED PORK, TOPPED WITH PINEAPPLE.

### CLASSIC MARGHERITA

\$17

A BLEND OF RED PIZZA SAUCE AND OLIVE OIL, LOADED WITH FRESH MOZZARELLA CHEESE, ROMA TOMATO AND BASIL.

### GREEK PIZZA \$18

GARLIC OIL, MOZZARELLA, GOAT CHEESE, ARTICHOKE, KALAMATA OLIVES, ROASTED RED PEPPERS AND A BALSAMIC REDUCTION.

### KONA BUILD YOUR OWN SPECIAL

\$13

A RED SAUCE CHEESE PIE-THEN MAKE IT YOURS BY ADDING YOUR FAVORITES!

PEPPERONI +\$3 SAUSAGE +\$3 KALUA PORK +\$3 ROMA TOMATO +\$2 ARTICHOKE +\$2 SPINACH, MUSHROOMS, ONION, BELL PEPPER +\$1 EACH

## KEIKI MENU

### CHICKEN TENDERS

\$7

DEEP FRIED CHICKEN PIECES, SERVED WITH FRIES.

### MACARONI AND CHEESE

\$7

CREAMY CHEDDAR CHEESE SAUCE FROM SCRATCH. A FAVORITE!

### HOT DOG

\$6

ALL BEEF HOT DOG IN A HOT DOG BUN SERVED WITH FRIES.

### HAMBURGER

\$7

KEIKI SIZE BURGER SERVED ON A BRIOCHE BUN, SERVED WITH FRIES.  
\$1 EXTRA FOR CHEESE.

### ICE CREAM SCOOP.

\$4.

A SCOOP OF VANILLA ICE CREAM, TOPPED WITH CHOCOLATE SYRUP.

## DESSERT

### NOT YOUR GRANDMA'S BROWNIE \$10

GHIRADELLI CHOCOLATE BROWNIE MADE WITH PORTER BEER, SERVED WARM WITH VANILLA ICE CREAM.

### KEY LIME PIE

\$10.

MADE FRESH HERE WITH REAL KEY WEST LIME JUICE! SLIGHTLY TART BUT VERY SMOOTH AND MOUTH WATERING. SERVED WITH WHIPPED CREAM.

### LILIKOI CHEESECAKE

\$10

CHEESECAKE PARADISE STYLE! BAKED IN-HOUSE CHEESECAKE, MADE WITH LILIKOI.

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