

==== Lunch in Paradise ====
==== Served 11:30 AM to 5PM ====

==== PU PU'S ====

Guacamole and Chips

Made fresh daily from local grown Avocados. Served with fresh Fried Chips. — \$8

Calamari Frito Misto

Lightly floured and deep fried, served with Citrus Aioli, and market Veggies. — \$14

Crab Cakes

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. — \$12

Edamame Hummus

Creamy Edamame Hummus, topped with Carrot, Feta and Chili Sauce. Served with fresh Fried Chips. — \$12

♥ **Wings**

Crispy Fried Chicken Wings, tossed in your choice of our own Kona Coffee BBQ sauce, Spicy Buffalo or Naked. — \$10

NEW Coconut Shrimp

Panko and Coconut crusted Fried Shrimp, served with Sweet Chili Sauce. — \$15

LOCAL ♥ Poke

Fresh local Ahi Tuna, tossed in Shoyu, White Onions and Ogo, served on a bed of Sticky Rice. — \$14

==== SALADS ====

Add Chicken \$6, Ono \$7, Shrimp \$7 or Sirloin Steak \$8 to any salad choice! Any Salad can be half-sized!

Caesar Salad

Romaine, Parmesan Cheese, garlic Croutons, and house Caesar dressing. — \$11

NEW 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

Mediterranean Salad

Mixed Greens, Romaine, Cukes, Tomato, Carrots, Kalamata Olives, Red Onion, Feta, tossed in Lemon Tahini Vin. — \$13

NEW Strawberry and Spinach Salad

Fresh Spinach topped with Strawberries, tossed with house-made Balsamic Vinaigrette, sprinkled with Goat Cheese. — \$14

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BURGERS, SANDWICHES AND NACHO'S

All Sandwiches and Burgers (Certified Angus Beef) are served with your choice of Potato Mac Salad, French Fries, or Slaw or sub Onion Rings +\$2

House Lunch Burger

Certified Angus Beef Burger, topped with our House Sauce, Lettuce, Tomato and American Cheese — \$13

Aloha Burger

Certified Angus Beef burger topped with a slice of pineapple and house made teriyaki sauce. — \$15

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

Pulled Pork Sandwich

Our slow roasted smoke cured Kalua style Pork, topped with our Kona Coffee BBQ Sauce served on a Brioche Bun with Pineapple Slaw. — \$14

Fish and Chips

Delicious Ono (a local white fish) beer battered and deep fried. Served with fries. — \$15

Fish Sandwich

Ono (seared or blackened) on a toasted brioche bun, Remoulade, Lettuce, Tomato, Onion. — \$15

Fish Taco's

Fish Taco (Ono) (2) fried Baja Style or grilled, Pineapple Slaw house Salsa, served with Fries. — \$17

Chicken and Avocado

Grilled Chicken with Mayo, Lettuce, Tomato and topped with fresh Avocado slices on a Brioche Bun. — \$15

Black Bean Burger (House-Made!)

Black Bean Onion and Pepper Burger, topped with Lettuce, Tomato and Lilikoi Aioli on a Brioche Bun. — \$13

Nachos in Paradise

A plate of fresh Fried Tortilla Chips, Cheese Sauce, Beans, Tomato, Onions, Jalapenos, Sour Cream and Guacamole. — \$12

* Add Pork, \$6 Add Chicken \$7 Add Steak, \$9

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== LUNCH PLATES ==

Plates are served with sticky Rice and Potato Mac Salad.

Chicken (Teriyaki Glazed) Local Plate

\$14

Kalua Pork Local Plate

\$14

Fish (Ono) Local Plate

\$15

Steak (10oz.Sirloin) Local Plate

\$20

== PERSONAL CRAFT PIZZA ==

Personal 10" Pizza made from scratch with our own Beer-Dough

Kona Build Your Own Special

A red sauce cheese pie-then make it yours by adding your favorites! — \$13

* **Pepperoni +\$3 Sausage +\$3 Kalua Pork +\$3 Roma Tomato +\$2**
Artichokes +\$2 Spinach, Mushrooms, Onion, Bell Pepper +\$1 each

Oceans Seafood Pizza

Pesto cream sauce, Mozzarella, Spinach, Artichokes, roasted Red Peppers, topped with garlic butter Shrimp.
Seafood pizza lovers delight! — \$19

Hawaiian Pizza in Paradise

A Paradise favorite—a pie smothered in our BBQ sauce, melted Cheeses, topped with our house made Kalua style Roasted Pork, topped with Pineapple. — \$18

Greek Pizza

Garlic oil, Mozzarella, Goat Cheese, Artichokes, Kalamata Olives, roasted red Peppers and a balsamic reduction. — \$18

Chicken Smothered Pizza

Chicken, Spinach, Artichoke, roasted red Peppers on top of our Red Sauce, with Mozzarella and smoked Gouda Cheese. — \$19

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