

MAHALO

hawaiian eatery

BIG ISLAND POKES ADD GREENS OR RICE

TUNA soy, macadamia nuts, nori, tobiko, finger peppers, spicy mayo

TAKO braised octopus, miso chili sauce, grape tomato, seaweed salad

SHRIMP poached gulf shrimp, coconut reduction, avocado, jalapeño

SEA BASS sweet chili mango sauce, cilantro, fresh mango, jalapeño

SALMON pineapple cured norwegian salmon, avocado, green onion, cucumber

PUPUS

KAU KAU RIBS

baby back ribs, hawaiian bbq, toasted coconut

SPAM MEATBALLS

pork, beef, spam, sweet chili glaze

COCONUT SHRIMP

coconut cream sauce, charred pineapple relish, cilantro

FRIED RICE

kaula pork, egg, chilis, soy, asparagus, bean sprouts

SPAM MUSUBI

grilled spam, sticky rice, wasabi aioli, avocado, nori

CHICKEN KATSU

coconut breaded thighs, coconut sauce, thai chili ponzu

GRILLED OYSTERS

six west coast oysters, chili butter, grilled pineapple

WEST COAST OYSTERS

daily selection of fresh oysters, pineapple mignonette

NORTH SHORE SHRIMP

SHRIMP SCAMPI

classic island style with shallots, garlic and herbs

HOT & SPICY

classic island style with local thai chilis

LEMON BUTTER

classic island style with fresh lemon

YAKITORI

GRILLED SKEWERS

SHORT RIBS

teriyaki glaze, pickled-radish, shiitake mushroom, sesame seeds

SHRIMP

sweet chili mango sauce, fresh mango, green onion

CHICKEN

coconut chicken jus, red pepper, asparagus, togarashi

SEA BASS

sugar cane skewered, sweet-miso glaze, toasted coconut

SIDES

KAHUKU CORN

FRUIT SALAD

WHITE RICE

SMASHED PURPLE POTATOES

MACARONI SALAD

SWEET POTATO FRIES

SALADS

GREEN PAPAYA SALAD

gulf shrimp, avocado, arugula, cashews, cilantro, chili vinaigrette

“HUIHUI” COBB SALAD

grilled chicken, kahuku corn, pipikaula, avocado, egg, grape tomato, grilled pineapple, onion, bleu cheese, charred maui onion ranch

TOMATO SALAD

fresh tomato, red onion, avocado, cucumber, mango, sweet soy dressing

LARGE PLATES

LOCO MOCO

8oz griddled beef patty, shiitake mushroom gravy, fried egg, traditional sides

BIG ISLAND BURGER

2 smashed beef patties, spam, american cheese, grilled pineapple, jalapeño

KALUA PORK PLATTER

slow roasted pork in banana leaf, white rice, macaroni salad, hawaiian bbq sauce

HULI HULI CHICKEN

charcoal roasted, coconut chicken jus, purple potato purée, grilled asparagus

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COCKTAILS

MAHALO MAI TAI

plantation 3 stars rum, house juice mix, giffard triple sec, trader vic's, demerara syrup

MAUI MULE

pau maui hawaiian vodka, blue curaçao, ginger beer, lime juice

PASSIONATE MARGARITA

peloton de la muerte mezcal, giffard triple sec, lime juice, demerara syrup, passion fruit purée, lava rock salt

ISLAND PIÑA COLADA

caña brava rum, pineapple juice, perfect purée coco

PELE'S CURSE

rum haven coconut, rock saké, lime juice, demerara syrup

HULA KULA

fords gin, green chartreuse, pineapple juice, lime juice

RED WINE

CHERRY TART pinot noir | california

DECERO malbec | mendoza

GHOSTRIDER cabernet sauvignon | california

WHITE WINE

CARLETTO pinot grigio | italy

NAUTILUS sauvignon blanc | marlborough

CARTLIDGE & BROWNE chardonnay | california

ROSÉ

BIELER rosé | france

BUBBLES

VILLA SANDI rosé | italy

JP CHENET blanc de blanc | france

DRAFT BEER 16OZ

KONA BIG WAVE golden ale | 4.4% abv

KONA LONGBOARD lager | 4.6% abv

KONA CASTAWAY ipa | 6.0% abv

KONA LEMONGRASS LUAU herbed | 5.8% abv

BELL'S OBERON summer wheat | 5.8% abv

LAGUNITAS NEW DOGTOWN pale ale | 6.2% abv

AVERY LILIKO'I KEPOLO passionfruit witbier | 5.4% abv

ACE PINEAPPLE cider | 5.0% abv

BALLAST POINT PINEAPPLE SCULPIN ipa | 7.0% abv

BALLAST POINT WATERMELON DORADO 2xipa | 10% abv

THE BIG KAHUNA

(serves two people)

CAÑA BRAVA RUM,
PLANTATION 151,
PINEAPPLE JUICE,
PERFECT PURÉE COCO,
SERVED IN A FRESH
WHOLE PINEAPPLE

