

BRUNCH



CHICKEN & WAFFLES

Maple sesame fried chicken, buttermilk waffles, lihing pineapple 18.95

SHORT RIB LOCO MOCO

5 hour braised short rib, local style fried rice, fried egg, Bulleit bourbon gravy 21.95

SPICY POKE BOWL

Fresh ahi, onion, scallion, ogo, toasted macadamia nut, crunchy taro, white rice 23.95
served mild, upon request

COCONUT SHRIMP PO' BOY

Asian remoulade, green papaya slaw, garlic fries 21.95

FISH & CHIPS

Longboard beer battered fresh catch, garlic fries, green papaya slaw, tartar sauce 21.95

DA BURGER

Three patties, cheddar cheese, kalua pig, bacon, lettuce, tomato, bbq sauce, onion rings 21.95

FRUIT & WAFFLES

Buttermilk waffles, seasonal fruit, toasted macadamia nuts, coconut rum syrup, whipped cream 18.95

CRAB CAKE BENEDICT

Poached eggs, English muffin, hollandaise sauce, lomi tomato 23.95

FISH TACOS

Choice of grilled or Longboard beer battered fresh catch, cabbage, pico de gallo, southwestern ranch, taro chips 21.95

SALMON BOWL

Grilled salmon, quinoa, roasted vegetables, kale, spinach, green goddess dressing 21.95

CRAB & AVOCADO SALAD

Heart of romaine, parmesan, carrots, parmesan-peppercorn dressing 22.95

KEIKI

FOR KEIKI (KIDS) 12 YEARS & YOUNGER

First fountain beverage is on us - 14.95

FISH & CHIPS WITH FRIES & TARTAR SAUCE

FRUIT & WAFFLES WITH WHIPPED CREAM

HAMBURGER WITH FRENCH FRIES

All of our fresh fish & beef products are cut daily by our staff

*consuming raw or under cooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness**



DRINKS & DESSERTS

specialty cocktails

UTLIMATE BLOODY MARY

Absolut Peppar, bacon, shrimp, old bay rim 14.00

MIMOSA

Classic or guava 7.50

FRENCH 75

Gin, lemon, sugar, champagne 14.00

HAWAII SUNRISE

Casamigo blanco tequila, orange juice, blood orange 14.00

APEROL SPRITZ

Champagne, aperol, bitters 14.00

HALE'IWA SCREWDRIVER

Smirnoff vodka, pineapple juice, orange juice 14.00

CLARK'S MAI TAI

Light rum, dark rum, orange juice, pineapple juice, 151 rum 14.00

ISLAND BELLINI

Lilikoi, sparkling brut 7.50

ORANGE CRUSH

Smirnoff vodka, bitters, orange juice, sprite 14.00

MAUI MULE

Pau vodka, ginger beer, lilikoi, lime 14.00

MELON MARGARITA

Tequila blanco, melon liqueur, sweet and sour, sugar chili rim 14.00

wine & champagne

BENVOLIO PROSECCO *Italy* • Fresh citrus with hints of honey and fresh flowers 9.00/glass 34.00/bottle

WYCLIFF BRUT CHAMPAGNE *California* • A touch of sweetness and a crisp, clean finish 6.50/glass 21.00/bottle

CENTORI MOSCATO *Italy* • Intense aromas of peach, rose petals, and ginger 8.00/glass 30.00/bottle

POEMA CAVA BRUT *Spain* • Spain's answer to champagne 32.00/bottle

LISTEL ROSE *France* • Crisp and dry with layers of peach, apricot, and strawberry 30.00/bottle

COLLET "GRAND ART" BRUT *France* • Elegant, balanced, fruit-forward, notes of toast and citrus 60.00/bottle

coffee & sweet cocktails

KEOKI COFFEE

Kahlua, dark creme de cacao, brandy 8

ASPEN COFFEE

Baileys, Frangelico, brandy, Grand Marnier 8

HULA GIRL

Malibu rum, Kahlua, Bailey's, vanilla ice cream, chocolate liqueur 12

NAUGHTY ANGEL

Kahlua, amaretto, vanilla ice cream, Bailey's, nutmeg 12

desserts

BABY CAKE

Warm chocolate cake, cream cheese filling, raspberry sauce, vanilla ice cream 11

PARADISE PIE

Kona coffee ice cream, Oreo cookie crust, Belgian chocolate sauce, roasted almonds 12

CHOCOLATE MOUSSE PIE

Belgian chocolate sauce, Oreo cookie crust, whipped cream 12

BURNT CARAMEL MACADAMIA

Macadamia nut ice cream, fresh fruits, burnt caramel sauce 12

LILIKOI CREME BRULEE

Blueberries, whipped cream 10

MACADAMIA NUT SUNDAE

Macadamia nut ice cream, Belgian chocolate sauce, whipped cream, roasted macadamia nuts 9