



KA LIHIKAI

RESTAURANT + BAR

APPETIZERS:

MOZZARELLA GUAVA STICKS

Deep-fried golden brown mozzarella sticks served with guava coulis

POKE NACHOS

Auction fresh ahi poke, marinated in oyster sauce, chopped onions, and sesame oil, served on fresh fried wonton chips, with avocado, bonito, shredded nori (seasoned seaweed), topped with a kabayaki sauce, and spicy sriracha aioli

FRIED CHICKEN WINGS

Crispy chicken wings tossed in your choice of Buffalo or Hawaiian BBQ sauce served with celery sticks and blue cheese dressing

JALAPEÑO HOOKS

Four jalapeño peppers wrapped in smokehouse bacon stuffed with cream cheese and mango jam served with a side of avocado ranch dressing

ANGRY AHI DIP

Auction fresh ahi confit, house-made smoked kimchee aioli, tomatoes, and green onions

POKE STYLE EDAMAME

Tossed in Hawaiian sea salt (pa'a kai), sesame oil, and chili pepper flakes

ULU FRY BASKET

Crisp breadfruit fries, tossed in garlic, salt, and pepper, with chef's dipping sauce

SALADS:

GRILLED CAESAR SALAD

Romaine, strawberries, tropical fresh fruit, and coconut served with lilikoi dressing

TATAKI AHI SALAD

4oz ahi tataki (seared furikake ahi), mixed greens, carrots, edamame, cherry heirloom tomatoes, pickled red onion served with a Japanese wafu dressing

ISLAND CHOPPED SALAD

Mixed lettuce, carrot, tomato, edamame, avocado, and red onion served with lilikoi vinaigrette dressing
**Add: Chicken (-\$8), Shrimp (+\$10), Seared Market Fish (+\$16)*

HILO GRILLED SHRIMP SALAD

House-made shrimp salad with pineapple, bell peppers, carrots, ginger, and garlic on a bed of mixed greens

HAMBURGERS:

CLASSIC AMERICAN BURGER*

Grilled 6oz beef patty topped with lettuce, tomato, onion, pickles, and American cheese served with seasoned fries

BIG ISLAND TERIYAKI BURGER*

Grilled 6oz beef patty glazed with teriyaki sauce, topped with grilled pineapple, lettuce, and mozzarella cheese served with sweet potato fries

HILO BACON CHEDDAR BURGER*

Grilled 6oz beef patty with crispy bacon, cheddar cheese, Hawaiian BBQ sauce, lettuce, and tomato served with seasoned fries

KĀLUA PORK SANDWICH

Slow-cooked kālua pork piled high on a bun with mango chili coleslaw served with sweet potato fries

**Substitute with a vegan patty (+\$1.50)*

TACOS:

\$14 LOCAL FISH TACOS

Grilled Fish fillets in grilled corn tortillas with shredded cabbage, pico de gallo, avocado, and chipotle mayo served with lime wedges

\$22

SHREDDED CHICKEN

Marinated and slow-roasted chicken, shredded with avocado, cilantro, onions, and lime crema in grilled flour tortillas

\$18

CARNITAS

Slow-cooked shredded pork with sweet BBQ sauce, topped with diced onions, cilantro, and pineapple salsa, served in grilled flour tortillas with lime wedges on the side

\$18

ENTREES:

AVAILABLE AFTER 5:00 PM

\$24

CATCH OF THE DAY

Chef's whim

\$15

SHRIMP SCAMPI

Tender shrimp sautéed in a garlic and white wine butter sauce served over a bed of linguine pasta

\$15

RIBEYE

14oz ribeye steak glazed with a choice of compound butter (choice of wasabi horseradish or herb butter), paired with grilled vegetables and steamed white rice

\$18

SOUTHERN FRIED CHICKEN + WAFFLES

Southern seasoned crispy fried chicken, served with a waffle and sriracha maple syrup

\$28

HULI HULI CHICKEN

Grilled chicken marinated in Huli Huli sauce, served with coconut rice and grilled pineapple

\$16

HAWAIIAN LUAU PORK

Slow-roasted pork ribs served with pineapple macaroni salad and steamed white rice

KIDS

Kid's meals are for children ages 10 and under only. No exception. Mahalo.

\$24

KIDS BURGER N' FRIES

CHICKEN TENDIES WITH FRIES

BBQ sauce or country gravy

\$20

CHICKEN FRIED RICE

GRILLED CHEESE WITH FRIES

CHICKEN QUESADILLA

Served with pico and sour cream

\$22

DESSERT:

\$24

MANGO CREME BRÛLÉE

LILIKOI CHEESECAKE

CHOCOLATE LAVA CAKE

With vanilla ice cream

\$22

BROWNIE SUNDAE

With vanilla ice cream, chocolate sauce, and whipped cream

***Consuming raw or uncooked foods may increase your risk of foodborne illness*



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Deep-fried golden brown mozzarella sticks served with guava coulis

POKE NACHOS | \$22

Auction fresh ahi poke, marinated in oyster sauce, chopped onions, and sesame oil served on fresh fried won ton chips, with avocado, bonito, shredded nori (seasoned seaweed), topped with a kabayaki sauce and spicy sriracha aioli

FRIED CHICKEN WINGS | \$18

Crispy chicken wings tossed in your choice of Buffalo or Hawaiian BBQ sauce served with celery sticks and blue cheese dressing

JALAPEÑO HOOKS | \$18

Four jalapeño peppers wrapped in smokehouse bacon stuffed with cream cheese and mango jam served with a side of avocado ranch dressing

ANGRY AHI DIP | \$24

Auction fresh ahi confit, house-made smoked kimchee aioli, tomatoes, and green onions

POKE STYLE EDAMAME | \$15

Tossed in Hawaiian sea salt (pa'a kai), sesame oil, and chili pepper flakes

ULU FRY BASKET | \$15

Crisp breadfruit fries, tossed in garlic, salt, and pepper, with chef's dipping sauce

SALADS:

GRILLED CAESAR SALAD | \$18

Romaine, strawberries, tropical fresh fruit, and coconut served with lilikoi dressing

TATAKI AHI SALAD | \$28

4oz ahi tataki (seared furikake ahi), mixed greens, carrots, edamame, cherry heirloom tomatoes, pickled red onion served with a Japanese wafu dressing

ISLAND CHOPPED SALAD | \$16

Mixed lettuce, carrot, tomato, edamame, avocado, and red onion served with lilikoi vinaigrette dressing

**Add: Chicken (+\$8), Shrimp (+\$10), or Seared Market Fish (+\$16)*

HILO GRILLED SHRIMP SALAD | \$24

House-made shrimp salad with pineapple, bell peppers, carrots, ginger, and garlic served on a bed of mixed greens

HAMBURGERS:

CLASSIC AMERICAN BURGER* | \$20

Grilled 6oz beef patty topped with lettuce, tomato, onion, pickles, and American cheese served with seasoned fries

BIG ISLAND TERIYAKI BURGER* | \$22

Grilled 6oz beef patty glazed with teriyaki sauce, topped with grilled pineapple, lettuce, and mozzarella cheese served with sweet potato fries

HILO BACON CHEDDAR BURGER* | \$24

Grilled 6oz beef patty with crispy bacon, cheddar cheese, Hawaiian BBQ sauce, lettuce, and tomato served with seasoned fries

KĀLUA PORK SANDWICH | \$22

Slow-cooked kālua pork piled high on a bun with mango chili coleslaw served with sweet potato fries

**Substitute with a vegan patty (+\$1.50)*

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RESTAURANT + BAR

TACOS:

LOCAL FISH TACOS | \$27

Grilled fish fillets in grilled corn tortillas with shredded cabbage, pico de gallo, avocado, and chipotle mayo, served with lime wedges

SHREDDED CHICKEN | \$25

Marinated and slow-roasted chicken, shredded with avocado, cilantro, onions, and lime crema in grilled flour tortillas

CARNITAS | \$25

Slow-cooked shredded pork with sweet BBQ sauce, topped with diced onions, cilantro, and pineapple salsa, served in grilled flour tortillas with lime wedges on the side

ENTREES:

AVAILABLE AFTER 5:00 PM

CATCH OF THE DAY | \$48

Chef's whim

SHRIMP SCAMPI | \$35

Tender shrimp sautéed in a garlic and white wine butter sauce served over a bed of linguine pasta

RIBEYE | \$65

14oz ribeye steak glazed with a choice of compound butter (choice of wasabi horseradish or herb butter), paired with grilled vegetables and steamed white rice

SOUTHERN FRIED CHICKEN + WAFFLES | \$26

Southern seasoned crispy fried chicken, served with a waffle and sriracha maple syrup

HULI HULI CHICKEN | \$26

Grilled chicken marinated in Huli Huli sauce, served with coconut rice and grilled pineapple

HAWAIIAN LUAU PORK | \$27

Slow-roasted pork ribs served with pineapple macaroni salad and steamed white rice

KIDS

Kid's meals are for children ages 10 and under only. No exception. Mahala.

KIDS BURGER N' FRIES | \$10

CHICKEN TENDIES WITH FRIES | \$10

BBQ sauce or country gravy

CHICKEN FRIED RICE | \$12

GRILLED CHEESE WITH FRIES | \$8

CHICKEN QUESADILLA | \$10

Served with pico and sour cream

DESSERT:

MANGO CREME BRÛLÉE | \$15

LILIKOI CHEESECAKE | \$13

CHOCOLATE LAVA CAKE | \$15

With vanilla ice cream

BROWNIE SUNDAE | \$14

With vanilla ice cream, chocolate sauce, and whipped cream

***Consuming raw or uncooked foods may increase your risk of foodborne illness*

