



LUNCH/ DINNER MENU 1100am-900pm daily

PUPU

CAULIFLOWER BITES \$16

battered cauliflower, sesame orange glaze, pickled fresno chiles and radishes

VEGGIE SPRING ROLLS \$15

vegetable spring roll, cilantro chili sauce, pickled vegetables

PIPIKAULA \$22

housemade air dried beef, steamed rice, pickled onions, chili pepper water

CHICKEN WINGS \$19

choice of buffalo, Korean, salt or salt and pepper. celery and blue cheese dressing

PUPU PLATTER \$30

chicken wings, veggie spring rolls, pipikaula

POKE OF THE DAY* MP

fresh poke, pickled vegetables, wonton chips

SALADS

HULI CHICKEN SALAD \$20

grilled hibachi chicken, RIP farms greens, slaw, carrots, cucumbers, cherry tomato, miso ginger dressing, wonton chips

GORGONZOLA CAESAR* \$17

RIP farms romaine, garlic anchovy dressing, parmesan, gorgonzola, muddica
add fresh catch +\$12 shrimp +\$8
add grilled chicken +\$8

BIG ISLAND GREENS* \$17

RIP farms greens, house pickled veg, candied macnuts, papaya seed dressing
add fresh catch +\$12 shrimp +\$8
add grilled chicken +\$8

LOCAL FAVORITES

KOREAN BEEF TACOS \$24

braised short rib, crispy wonton shell, slaw, housemade kimchi, sriracha mayo, pickled veg

PLATE LUNCH OF THE DAY MP

Ask your server for this weeks special. served with steamed rice and ulu mac salad

NORTH SHORE GARLIC SHRIMP \$28

lemon garlic butter shrimp, steamed rice

FISH AND CHIPS \$28

fresh catch, local beer batter, fries, remoulade, pickled veg, lemons

SANDWICHES

sub greens or fruit +\$3

KA LIHIKAI CHEESEBURGER* \$24

local beef, brioche bun, lettuce, tomato, caramelized onions, house sauce, cheddar, fries
add bacon +\$2 add avocado +\$2

FRESH CATCH SANDWICH* \$28

grilled fresh catch, brioche bun, slaw, tomato, remoulade, fries
add avocado +\$2

CHICKEN CLUB WRAP \$22

grilled chicken, spinach tortilla, lettuce, tomato, caramelized onions, bacon, chipotle mayo, fries
add avocado +\$2

HOUSEMADE PIES

WHITE PIE \$25

roasted garlic cream, alii mushrooms, mozzarella, artichoke hearts, proscuitto, basil, truffle oil

HAMAKUA \$24

marinara, pepperoni, spinach, hamakua mushroom, mozzarella, balsamic reduction

THE GREEK \$24

housemade pesto, feta cheese, kalamata olives, roasted peppers, artichoke, tomato