

BREAKFAST

Available Daily 7 AM - 11 AM

STARTERS

OATMEAL 12

Steel Cut Oats, Brown Sugar, Raisins, Slivered Almonds

VANILLA YOGURT BOWL 12 (GF)

Anahola Granola, Berries

SEASONAL FRUIT PLATE 20 (GF)

Fresh Island Fruits, Berries

HALF PAPAYA 9 (GF)

With Lime Wedge

ACAI BOWL 18 (GF)

Berries, Granola, Bananas, Toasted Coconut

ENTRÉES

AVOCADO TOAST 29

Garlic Bread, Caramelized Onions & Mushrooms, Kamuela Micro Greens, Tomatoes, Avocado, Poached Egg, Aged Balsamic Drizzle

BREAKFAST TACOS 26

Bacon Potato Hash, Cheddar Cheese, Eggs, Mango Salsa, Flour Tortilla

TWO EGGS ANY STYLE 29

Two Eggs Your Way, Served with Choice of Applewood Smoked Bacon, Ham Steak, Portuguese Sausage, Taro Patty or Awesome Burger (Plant Based), Served with Red Salt Potatoes

THREE EGG OMELET 31

Choice of Three: Mushrooms, Spinach, Red Onion, Bell Peppers, Tomato, Green Onion, Bacon, Ham, Portuguese Sausage, Swiss or Cheddar Cheese, Served with Red Salt Potatoes

KO'A KEA FRENCH TOAST 27

Hawaiian Sweet Bread, Blueberry Compote, Lemon Zest, Cinnamon Butter

BELGIAN WAFFLE 26

Bananas, Whipped Cream, Crushed Macadamia Nuts

BUTTERMILK PANCAKES 26

Choice of: Plain, Chocolate Chip, Blueberry, Strawberry, Banana or Macadamia

LOCO MOCO 34

8 oz. Kobe Beef Patty, White Rice, Fried Egg, Mushroom, Onions, House Gravy

LOBSTER BENEDICT 39

Kona Lobster, Kamuela Tomato, Avocado, Mango & Chive Hollandaise, Toasted English Muffin

(GF) Gluten-Free, (V) Vegetarian, (V) Vegan

20% gratuity and a \$8 delivery fee will be assessed. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



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SIDES

BREAKFAST BREADS 8

Choice of: White Toast, Wheat Toast, Gluten Free Toast or English Muffin

RED SALT POTATOES 10

RICE 8

TWO EGGS 8

HARD BOILED EGG 4

AVOCADO 8

BREAKFAST MEATS 12

Choice of: Applewood Smoked Bacon, Ham, Portuguese Sausage, Awesome Burger Patty (Plant Based)

DRINKS

HOT TEA 8

Choice of: Earl Grey, Chamomile, English Breakfast or Mint

ICED TEA 8

Choice of: Iced Lilikoi Blend Tea or Iced Lilikoi Palmer

COFFEE 8

Kauai Roasteries Exclusive Ko'a Kea Blend Coffee

Add +\$2 for syrups: hazelnut, macadamia nut, caramel, coconut, vanilla

SPECIALTY COFFEE 10

FRENCH PRESS COFFEE 16

MILK 8

Hot Chocolate, Skim Milk, Whole Milk, or Almond Milk

ISLAND JUICES 8

Choice of: Passion Orange Guava (POG), Orange, Pineapple, Cranberry or Apple

FRESHLY SQUEEZED ORANGE JUICE 16

BREAKFAST SMOOTHIE 14

Chef's Choice of Fruit & Berries

MIMOSA 21

Choice of: Passion-Orange-Guava (POG), Pineapple, Mango or Orange Juice

KO'A KEA BLOODY MARY 21

Vodka, Tomato Juice, Lime, Ko'a Kea Spice Blend

Ⓜ GF Gluten-Free, Ⓜ VG Vegetarian, Ⓜ V Vegan

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LUNCH

Available Daily 11:30 AM - 4:30 PM | Serviced from the Ko'a Kea Pool Bar

APPETIZERS

TRICOLOR CHIPS & MANGO SALSA 14

HUMMUS & GRILLED NAAN 16

MARGHERITA FLATBREAD 20

Mozzarella Cheese, Local Kamuela Tomato, Basil, Red Salt, Balsamic Reduction

COCONUT SHRIMP (6) 18

Sweet Chili Sauce, Lemon Wedge

CHICKEN WINGS (6) 18

Breaded Wings with Choice of Spicy Buffalo or Ranch with Carrots, Celery Sticks

ISLAND POKE BOWL 23

Ahi Poke, White Rice, Cucumbers, Avocado, Wasabi Aioli, Sweet Soy Drizzle

SALADS & ENTRÉES

CAESAR SALAD 12

Romaine Lettuce, Herb Croutons, Parmesan, Caesar Dressing

LOCAL MIXED GREENS SALAD 13

Cherry Tomatoes, Cucumber, Carrots, Radish, Toasted Sesame Dressing

WATERMELON SALAD 20

Arugula, Goat Cheese, Red Onions, Mint, Cucumbers, Kalamata Olives, Citrus Vinaigrette

PORTUGEUSE SAUSAGE HOT DOG 17

Pineapple Chutney, Hawaiian Sweet Bun

CHEESE QUESADILLA 16

Cheddar, Mozzarella, Sour Cream, Mango Salsa (add chicken +8, shrimp +9)

FISH & CHIPS 24

Beer-Battered Ono, Tartar Sauce

ISLAND FISH TACOS 24

Blackened Mahi Mahi, Citrus Aioli, Hawaiian Slaw, Mango Salsa, Flour Tortilla

KOBE BEEF BURGER 22

Cheddar Cheese, Tomato, Butter Lettuce, Brioche Bun

AWESOME BURGER (PLANT BASED) 19

Avocado, Arugula, Tomatoes, Swiss Cheese, Basil Aioli, Brioche Bun

SEARED AHI TUNA 24

Buckwheat Soba Noodles, Bok Choy, Edamame, Shimeji Mushrooms, Sesame Soy Vinaigrette

SNACKS

HAWAIIAN SALTED EDAMAME 9

SEASONED FRENCH FRIES 10

HURRICANE POPCORN 12
arare furikake

LOCAL SEASONAL SORBET 10

TRUFFLE FRENCH FRIES 17

TAHITIAN VANILLA ICE CREAM 10

 Gluten-Free,  Vegetarian,  Vegan

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DINNER

Available Daily 5:00PM - 8:30 PM

APPETIZERS & SALADS

BREAD BASKET 12

Fresh Baked Pretzel Bread, House Made Lilikoi Infused Whipped Butter, Red Salt

CRISPY BRUSSELS SPROUTS 18

Applewood Smoked Bacon, Parmesan Cheese, Balsamic Reduction

BONE MARROW 31

Shallot Confit, Lemon Gremolata, Herb Crostini

ORGANIC KALE SALAD 19

Orange Segments, Goat Cheese Fritters, Candied Macadamia Nuts, Dragon Fruit Vinaigrette

LOCAL MIXED GREENS SALAD 19

Big Island Hearts of Palm, Baby Farm Greens, Strawberries, Baby Tomatoes, Marcona Almonds, Honey Sherry Vinaigrette

ENTRÉES

RICE & VEGETABLES 38 ^{VG}

Cauliflower Fried Rice, Haricots Verts, Mushroom, Crispy Tofu, Root Vegetables

PAN-ROASTED JIDORI CHICKEN 52

Haricots Verts, Herb-Roasted Mix Marble Potatoes, Port Demi

FURIKAKE CRUSTED AHI STEAK 54

Asparagus, Yuzu Beurre Blanc, Ginger Lemongrass & Coconut Milk Infused Forbidden Black Rice

MISO MONCHONG 55

Ginger Infused Sticky Rice, Shimeji Mushrooms, Edamame, Malaysian Chili Glaze, Basil Oil

BONELESS BRAISED BEEF SHORT RIB 56

Yukon Gold Mashed Potatoes, Roasted Root Vegetables, Natural Jus

RED SALT BURGER 64

Wagyu Beef, Kona Lobster, Pineapple, Smoked Bacon, Caramelized Onions, Cheddar Cheese, Garlic & Gold Truffle Aioli, Served with Truffle French Fries

AUSTRALIAN LAMB CHOPS 88

Parmesan Herb Crusted Chops, Okinawan Sweet Potato Gnocchi, Roasted Kabocha Squash, Wilted Baby Kale, Macadamia Nut Chimichurri

SWEETS

SOUFFLE CHEESECAKE 16

Strawberry Compote, Macadamia Nut Crumble, Strawberry Coulis

FLOURLESS CHOCOLATE CAKE 16 ^{GF}

Tahitian Vanilla Ice Cream, Cocoa Powder, Raspberry Coulis

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DINNER

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WINES

CHAMPAGNE/SPARKLING

	bottle	glass
Bouvet-Ladubay, Rose, France	66	19
Nicholas Feuillate, Brut Cuvee, Gasttronome NV	125	28
Veuve Clicquot, Ponsardin Brut, Yellow Label Reims, France (375ML)	90	
Moet & Chandon, Imperial Brut Rose, Epernay, France	182	

WHITE WINE

Chalk Hill, Chardonnay, Sonoma County	70	18
Vavasour, Sauvignon Blanc, Awatere Valley, NZ	60	15
BY OTT, Rose, (Grenache/Cinsault), France	78	20
Flowers, Chardonnay, Sonoma Coast	133	

RED WINE

Conundrum, Red Blend	103	25
Highlands Forty-One, Cabernet Sauvignon, California	60	15
Lincourt, Pinot Noir, Santa Rita Hills	85	22
Stag's Leap Winery, Petite Sirah, Napa Valley	92	

BEERS

LOCAL BEERS 12

Maui "Bikini Blonde" Lager
Maui "Big Swell" IPA
Maui "Coconut Porter"
Maui Hard POG Seltzer
Kona "Longboard" Lager
Kona Fire Rock

DOMESTIC BEERS 11

Bud Light
Coors Light

IMPORTED BEERS 12

Heineken & Heineken Zero
Corona
Stella Lager

COCKTAILS

MAI TAI 22

Bacardi Rum, Orange Curacao, Pineapple, Dark Rum, Sweet & Sour

TROPICAL MOJITO 22

Rum, Pineapple, Lime, Mint, Club Soda

MANGO MARGARITA 22

Tequila, Mango, Li Hing Mui or Red Salt Rim

ALEPPO MARGARITA 22

Spicy Aleppo Infused Tequila, Lime, Simple Syrup, Black Salt

OLD FASHIONED 23

Choice of Maker's Mark or Bulliet Rye, Sugar Cube, Angostura Bitters, Orange Peel

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