

APPETIZERS

Lump Crab Cakes
with Asian Tartar Sauce
and Pineapple Relish 10.49

Kona Salad
Mixed Greens, Blue Cheese, fresh Fruit,
Red Onions, and Smoked Almonds
with Citrus Vinaigrette 7.99

Shrimp and Coconut Curry Soup 6.99

Sticky Wings For Two
Glazed Chicken Wings with
tangy Mustard Drizzle and
Toasted Sesame Seeds 12.99

Pot Stickers
Wok-seared Duck Dumplings with
creamy Ginger-Soy Sauce 7.49

Chicken Noodle Soup 6.49

ENTRÉES

Polynesian Plate Lunch – A Traditional Hawaiian Favorite
Your choice of one of the following served with Sticky Rice and Macaroni Salad 14.99

**Pan-fried Chicken with
Coconut and Mango Sauces**
✦ *Cambria Chardonnay, Santa Maria Valley* ✦

**Grilled Teriyaki Steak with
Grilled Pineapple Salsa**
✦ *Kenwood Vineyards, Jack London Zinfandel,
Sonoma County* ✦

Miso-glazed Mahi Mahi
served with Asian Noodles and
Baby Bok Choy 18.99
✦ *Graff Family Vineyards Viognier, Chalone AVA,
Monterey County* ✦

Stir-fried Asian Noodles
with Sliced Chicken, Peanuts, seasonal
Vegetables, and Soy-Peanut Sauce 15.99
Can be made vegetarian upon request.
✦ *Brassfield Estate Serenity, High Valley
Appellation, Lake County* ✦

Island Chicken Sandwich
Grilled Chicken Breast with Bacon,
Swiss Cheese, Curry-Mango Mayonnaise,
and Fried Onions on a Kaiser Roll
served with Asian Vegetable Slaw
or House-made Potato Chips 13.49
✦ *Rosenthal Malibu Estate, Chardonnay,
Malibu-Newton Canyon* ✦

Beef Teriyaki Salad
Mixed Greens, Carrots, Tomatoes, Chives,
and Cheddar tossed with Grilled Beef
Strips in a crispy Won Ton Bowl 14.99
✦ *Canyon Road Merlot, California* ✦

Asian Chicken Chop Salad
Mixed Greens, Won Tons, Chicken Breast,
and seasonal Vegetables served with spicy
Mustard Vinaigrette 14.99
✦ *Kenwood Vineyards Sauvignon Blanc,
Sonoma* ✦

Kona Club Sandwich
Shaved Turkey Breast with Tomato,
Avocado, Turkey Bacon, Watercress, and
Sweet-Chili Mayonnaise on Multigrain
Bread served with Asian Vegetable Slaw
or House-made Potato Chips 11.49
✦ *DeValier, Soave, Veneto* ✦

Asian Noodle Bowl
Spiced Beef Broth with Strip Steak,
Snap Peas, Carrots, Celery, and
Rice Noodles 14.99
✦ *Tangent, Eccelstone, San Luis Obispo County* ✦

Angus Chuck Kahuna Burger
Char-grilled and served with Bacon and
your choice of Cheddar, Swiss, or
American Cheese 11.99
✦ *Domaine Barons de Rothschild (Lafite),
Réserve Spéciale Rouge, Bordeaux* ✦

Big Island Tacos

served in a House-made Shell with Pasta Salad and Green Papaya Slaw

Fish Taco
Seared Tilapia with Tomato Salsa and
Mango Mayonnaise 13.99
✦ *Casa Grande Pinot Grigio, delle Venezie IGT* ✦

Barbecue Pork Taco
Pulled Pork slow-cooked in House-made
Barbecue Sauce with Tomato Salsa and
Jalapeño-Lime Sour Cream 11.99
✦ *Morello, Sangiovese, Toscano Rosso IGT* ✦

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
An 18% service charge is added for parties of 6 or more.

NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Lightning McQueen Raceway Punch

Minute Maid Light Lemonade Punch served in a souvenir
Fairies or Cars Cup with a glowing Tinker Bell or
Lightning McQueen Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with
Odwalla Berries GoOmega (an excellent
source of Omega-3) 4.69

SPECIALTY COCKTAILS

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and
Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice,
and a souvenir Multicolored Glow Cube 10.25

Kona Cool Sundown

A refreshing blend of Vodka, Chambord,
and Cranberry Juice 9.25

Island Sunset

Captain Morgan Original Spiced Rum, Parrot
Bay Coconut Rum, Melon, and Peach
combined with our Guava-Passion
Fruit Juice 7.25

Lapu Lapu

Myers's Original Dark Rum and Tropical
Fruit Juices served in a fresh Pineapple
topped with Bacardi 151 Rum 13.00

Tropical Macaw

Parrot Bay Coconut Rum, Midori
Melon Liqueur, Pineapple Juice,
and Cranberry Juice 8.25

SPECIALTY BEERS

Kona Fire Rock Pale Ale or Kona Longboard Lager 5.75

FEATURED WINES



Put a Sparkle in Your Celebration Today!



Fairy Tale by Iron Horse *Celebration Cuvée Brut, Green Valley*

☛crisp, festive notes of lemon, apples, and
pears crafted by Disney's sommeliers
exclusively for our Parks and Resorts☛ 62.00

Magicale, Brachetto Piemonte DOC

☛off-dry rosé offering flavors of Bing
cherries, raspberries, and strawberries
that is magical with chocolate
or as an aperitif☛ 11.00 49.00

 One Disney Wine & Dine Plan Entitlement – bottles only

 Two Disney Wine & Dine Plan Entitlements – bottles only

BEVERAGES

Coca-Cola, Coca-Cola Zero, Diet Coke, Sprite,
Minute Maid Light Pomegranate Lemonade,
or Barq's Root Beer 2.69