

APPETIZERS

Grilled Beef Satay

Skewers of marinated Grilled Beef served with Bulgogi Sauce 9.99

Lump Crab Cakes

with Jalapeño-Lime Cream 11.49

Fried Rock Shrimp

with Passion Fruit-Mustard Sauce 13.99

Portuguese Bean and Sausage Soup 6.99

Sticky Wings

Glazed Chicken Wings with tangy Mustard Drizzle and Toasted Sesame Seeds 8.49

Pot Stickers

Wok-seared Pork and Vegetable Dumplings with a creamy Soy-Ginger Sauce 7.49

Kona Salad

Mixed Greens, Blue Cheese, fresh Fruit, Red Onions, and Smoked Almonds with Citrus Vinaigrette 8.49

ENTRÉES

Polynesian Plate Lunch – A Traditional Hawaiian Favorite

Your choice of one of the following served with Sticky Rice and Pasta Salad 14.99

Pan-fried Chicken with Coconut and Mango Sauces

❖*Rudi Wiest Hooked Riesling, Nahe*❖

Grilled Teriyaki Steak with Grilled Pineapple Salsa

❖*Simi Cabernet Sauvignon, Alexander Valley*❖

Sustainable Fish

served with Swiss Chard, Forbidden Rice, and Hibiscus-Beurre Rouge Market Price

❖*MacMurray Ranch Pinot Noir, Sonoma Coast*❖

Island Chicken Sandwich

Grilled Breast of Chicken with Bacon, Swiss, Curry-Mango Mayonnaise, and Fried Onions on a Kaiser Roll served with Asian Pear Slaw or Sweet Potato Fries 13.99

Kona Longboard Island Lager

Kona Turkey Sandwich

Turkey Breast Roasted daily and served on House-made Bread with Caramelized Onion, Purple Haze-Hoisin Mayonnaise, Arugula, Tomato, and Bacon served with Asian Pear Slaw 11.99

Kona Fire Rock Pale Ale

Grilled Ahi Tuna Sandwich

served with Pickled Vegetable Slaw on our Pineapple Bread with Sweet Potato Fries 13.49

Island Sunset

Pan Asian Noodles

Yakisoba Noodles, Wok-seared with Vegetables and your choice of Chicken or Tofu in a Ginger-Garlic Sauce 16.99

With Shrimp 17.99

Can be made vegetarian upon request.

❖*Batasiolo Moscato d'Asti Bosc, Piedmont*❖

Grilled Steak Salad

Mixed Greens tossed with Grilled Beef Steak, Vegetables, and Cashew-Lime Vinaigrette 15.99

❖*Estancia Cabernet Sauvignon, Paso Robles*❖

Kona Surf and Turf Burger Deluxe

Our Grilled Angus Chuck Burger topped with Brie, spicy Fried Shrimp, Black Garlic Aioli, and Sweet Potato Fries 15.49

Also available - Grilled Angus Chuck Bacon Cheeseburger 13.99

Samuel Adams

Asian Noodle Bowl

Spiced Beef Broth with Strip Steak, Asian Vegetables and Rice Noodles 14.99

Forever Young

Big Island Tacos

served in a House-made Shell with Pasta Salad and Smokey Bacon Slaw

Fish Taco

Seared Tilapia with Tomato Salsa and Mango Mayonnaise 14.99

Dos Equis

Barbecue Pork Taco

Pulled Pork Slow-cooked in House-made Barbecue Sauce with Tomato Salsa and Jalapeño-Lime Sour Cream 11.99

Dos Equis

NON-ALCOHOLIC SPECIALTIES

Tinker Bell and Friends or Buzz Lightyear Punch

Minute Maid® Light Lemonade Punch served in a souvenir Fairies or Toy Story 3 Cup with a glowing Tinker Bell or Buzz Lightyear Clip-on Light 6.49

Mega-Berry Smoothie

Raspberry Purée and Nonfat Yogurt blended with Odwalla Berries GoMega (an excellent source of Omega-3) 4.99

All-Natural Lemonade

topped with a Wildberry Foam 4.19

SPECIALTY COCKTAILS

Magical Star Cocktail

X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.75

Kona Cool Sundown

A refreshing blend of Vodka, Chambord, and Cranberry Juice 9.75

Island Sunset

Seven Tiki Spiced Rum, Parrot Bay Coconut Rum, Melon, and Peach combined with our Orange Guava-Passion Fruit Juice 8.75

Lapu Lapu

Myers's Original Dark Rum and Tropical Fruit Juices served in a fresh Pineapple topped with Bacardi 151 Rum 13.50

Tropical Macaw

Parrot Bay Coconut Rum, Midori Melon Liqueur, and Pineapple and Cranberry Juice 8.75

FEATURED BEERS

Kona Fire Rock Pale Ale or Kona Longboard Island Lager 6.25

BEVERAGES

Coca-Cola®, Coca-Cola Zero®, Diet Coke®, Sprite®, Minute Maid® Light Pomegranate Lemonade, or Barq's® Root Beer 2.99