

Bar Menu

Waimea vine ripened tomato gazpacho avocado lime cream	12
Beer battered fries or onion rings Curried ketchup and buttermilk chive sauces	12
Half pound Kona Longboard Lager steamed shrimp, liliko`i cocktail sauce malt vinegar aioli	18
Blue corn chips, guacamole habenero salsa, pico de gallo GF	14
Pacific Yellowfin Ahi Sashimi pickle ginger, Wasabi, seaweed salad GF	24
Greek Salad, grape tomato, cucumber Kalamata olives, red peppers Maluhia butter lettuce, feta cheese red wine vinaigrette GF	14/19
RBH Burger, cheddar cheese, smoked bacon mushroom, sesame roll, French fries GF	23
Crab cake sliders, heirloom tomato, arugula, basil aioli, onion rings	26
Hawaiian Tombo Melt, Wow tomato avocado, havarti cheese, French fries GF	23

Pizza

The Kanak Attack, salami, pepperoni prosciutto, Italian sausage	24
Steve McGarrett, kalua pig, pineapple Maui onion, barbecue sauce	23
Beach House, pepperoni, Maui onion mushroom, basil pine nut pesto	23
Hualālai, Italian sausage, red peppers mushroom, Hirabara spinach	24
Kohala, Hāmākua mushroom, prosciutto, Hirabara arugula, goat cheese, garlic, Extra virgin olive oil	24
<i>The Classics</i>	
Cheese, house made tomato sauce	18
Pepperoni, traditional, spicy	20
Margherita, WOW tomatoes, basil	22

GF = item can be prepared gluten free. Please alert your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness.

