

Starters

SPICY SAUTÉED EDAMAME <i>Garlic, soy, Sriracha, sesame VG</i>	12
WAIMEA TOMATO GAZPACHO <i>Crispy tortilla, scallions VG</i>	12
POTATO LEEK SOUP <i>Crispy Maui Onion, Gruyère Cheese</i>	12
YOGURT MARINATED GRILLED CHICKEN TIKKA <i>Mint Raita, grilled pita, tropical chutney</i>	16
*TAMARIND GLAZED PORK RIBS <i>Pickled vegetable salad</i>	18
CRISPY ONO LETTUCE WRAPS <i>Kaffir lime sweet chili glaze, tomato mango relish</i>	20
YELLOWFIN AHI TATAKI <i>Ginger, scallion, sesame, sea salt, truffle soy, micro wasabi</i>	26

Salads

GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

ADD CHICKEN, LOCAL CATCH, SHRIMP	12
ADD SALMON OR STEAK	18
BABY SPINACH <i>Roasted Hāmākua mushrooms, Maui onion, beefsteak tomato, apple bacon, Maytag blue cheese, sherry mustard vinaigrette</i>	17
HIRABARA ARUGULA <i>Roasted peppers, red onion, Kalamata olives, feta cheese, red wine vinaigrette VG</i>	18
KAMUELA HEIRLOOM TOMATO <i>Roasted red and golden beets, cucumber, goat cheese, candied macadamia nuts, balsamic reduction VG</i>	18
WAIMEA BABY GREENS AND YELLOW PEACH <i>Cherry tomato, shaved red onion, fresh mozzarella, Meyer lemon vinaigrette</i>	20

Main Course

FETTUCINE WITH SEARED SCALLOPS <i>Ali'i mushroom, asparagus, garlic, shallots, sherry</i>	38
CHINESE STYLE STEAMED LOCAL CATCH <i>Baby carrots, bok choy, Ali'i mushroom, Asian pesto, soy, sizzling oil</i>	38
GRILLED KING SALMON MISOYAKI <i>Charred baby bok choy, steamed rice, sesame butter sauce</i>	40

ONO & SHRIMP ENCHILADAS <i>Mexican rice pilaf, fire roasted tomato bell pepper sauce, avocado</i>	30
THAI YELLOW CURRY WITH LOCAL VEGETABLES VG <i>Kobocha squash, roasted eggplant, red pepper, haricot vert, broccoli, roma tomato, coconut rice</i>	30
ADD SHRIMP, CHICKEN OR LOCAL CATCH	12
ADD STEAK OR KING SALMON	18

From the Grill

KURUBOTA PORK CHOP <i>Grilled 12 oz. Bone-In Berkshire Pork Chop</i>	52
HULIHULI CHICKEN GF <i>Half Grilled Mary's Chicken with housemade Sweet and Spicy Maple BBQ sauce</i>	28
GRILLED 16 OZ. ANGUS RIBEYE GF <i>Kona Sea Salt, Cracked Black Pepper</i>	48
<i>Choice of Sauce: Demi Glace, Tropical Chutney, Herb butter, Truffle Kabayaki</i>	

Sides

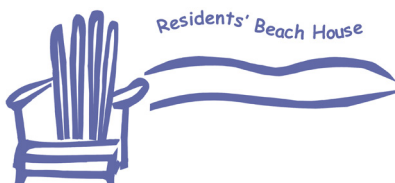
RICE PILAF GF	5
GINGER SCALLION RICE GF	5
CHARRED BABY BOK CHOY GF VG	10
ROASTED ALI'I MUSHROOMS GF VG	13
PARMESAN BROCCOLI GF VG	9
GARLIC FRIES OR ONION RINGS	13/12
GRILLED ASPARAGUS GF VG	10
ROSEMARY FINGERLING POTATOES VG	10
SAUTÉED SUGAR SNAP PEAS GF VG	12
SPINACH MUSHROOM RISOTTO GF VG	15

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK <i>Salami, pepperoni, prosciutto, Italian sausage</i>	24
STEVE MCGARRETT <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	24
ITALIAN SAUSAGE <i>Italian sausage, roasted peppers, jalapeños, Kamuela tomato, smoked mozzarella</i>	24

GRILLED CHICKEN AND ARTICHOKE <i>Prosciutto, Hāmākua mushroom, gorgonzola, white sauce</i>	24
CLASSIC CHEESE VG - House-made tomato sauce	19
CLASSIC PEPPERONI	20
CLASSIC MARGHERITA VG - Kamuela tomatoes, basil	22



VG = VEGETARIAN GF = ITEM IS 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.

Crafted Cocktails

RBH MAI TAI	17
<i>Bacardi Light Rum, Orange Curacao, Lemon Juice, Orgeat Syrup</i>	
ROSE ALL DAY	19
<i>Grandin Brut Rose, Ciroc Vodka, Aperol Aperitivo, Strawberry puree, mint, Sweet n Sour</i>	
SPIKED MANGO	18
<i>Patron Reposado, Mango, Fresh Lime</i>	
BEACH HOUSE TONIC	19
<i>Bombay Sapphire, St. Germain, Cucumber mint juice, Fresh lime juice, Fever Tree Tonic</i>	
KIAWE HEAT	18
<i>Del Maguey Vida Mezcal, Grapefruit, Fresh lime juice, Housemade jalapeño syrup, Pinch of Hawaiian sea salt</i>	

ELEVATE YOUR COCKTAIL TO
"BIG DADDY"
STATUS FOR \$26

Specialty Mocktails

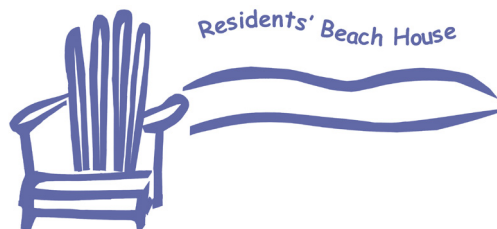
LILIKO'I MOJITO	8
<i>Liliko'i puree, Fresh mint, Fresh lime, Sparkling water</i>	
NA'ĀLEHU FRUIT STAND	9
<i>Mango, Coconut, Banana, Blended with pineapple juice</i>	
LYCHEE SPRITZER	8
<i>Lychee puree, Agave syrup, Fresh lemon juice, Club soda</i>	

Local Brews

LONGBOARD	9
<i>Lager, Kona Brew</i>	
FIRE ROCK	9
<i>Pale Ale, Kona Brew</i>	
BIG WAVE	9
<i>Golden Ale, Kona Brew</i>	
CASTAWAY	9
<i>IPA, Kona Brew</i>	
BIKINI BLONDE	9
<i>Lager, Maui Brew</i>	

Wine by the Glass

BISOL CREDE PROSECCO SUPERIORE, 2018	15/60
<i>Bouquet of wild flowers, followed by fresh apples, pears</i>	
DOMAINE CARNEROS BRUT, NAPA, CA, 2017	17/68
<i>Deliciously balanced between the rich white fruits and good acidity</i>	
GRANDIN BRUT ROSE, NV, LOIRE, FRANCE	17/68
<i>Elegant, refreshing with hints of red berry fruit</i>	
DAOU, ROSE, PASO ROBLES, CA, 2020	19/75
<i>Delightfully fragrant and floral</i>	
ANDRIAN, PINOT GRIGIO, 2019	18/72
<i>Fruity bouquet, ripe honeydew melons and balanced finish</i>	
SAINT CLAIR SAUVIGNON BLANC, 2020	17/68
<i>Tropical passionfruit, grapefruit with herbaceous characters, clean fresh finish</i>	
JEAN REVERDY SANCERRE, 2020	19/76
<i>Estate grown for 10 generations in the finest district of the Loire valley</i>	
LES TOURELLES CHARDONNAY, PREMIER CRU	22/88
<i>Rich yet subtle, ripe fruits laced with fresh acidity</i>	
CAKEBREAD CHARDONNAY, 2019	24/96
<i>Floral nose with fresh citrus, orange blossom & white peach</i>	
N.VALLEY VINEYARDS (BY TONY SOTER) PINOT NOIR, 2018	19/76
<i>Black cherries, earthy elements and fine tannins</i>	
THREE STICKS "PFV" ESTATE PINOT NOIR, 2019	25/100
<i>Notes of fresh blackberry and strawberry on the nose while the palate explodes with plum and spice</i>	
LA DEVINE DU CLOS CANTENAC, 2018	28/112
<i>Soft & supple with blackberry and blackcurrant notes with toasted oak</i>	
SEQUOIA GROVE CABERNET SAUVIGNON, 2018	27/108
<i>Aromas of rich dark fruit and cedar, with peppercorns, dark red fruit, toasted nuts and a hint of cocoa</i>	



Sparkling

NICOLAS FEUILLATTE, <i>Brut Reserve NV, France</i>	100
BILLECART SALMON, <i>Brut Reserve NV, France</i>	175
BILLECART SALMON, <i>Brut Rose NV, France</i>	260

"Aromatic White Wines"

CHATEAU GASSIER ESPRIT ROSE, 2019	64
CERETTO, <i>Arneis, Italy, 2015</i>	65
DUCKHORN SAUVIGNON BLANC, <i>Napa, 2019</i>	90

Chardonnay

Beyond California...

CRAGGY RANGE, " <i>Kidnappers Vineyard</i> ", <i>New Zealand, 2018/2019</i>	85
DOMAINE SERENE, <i>Evenstad Reserve, Dundee Hills, Oregon, 2016/2017</i>	165
CHASSAGNE MONTRACHET, <i>Louis Latour, France, 2018</i>	195
CORTON CHARLEMAGNE GRAND CRU, <i>Louis Jadot, France, 2017</i>	340

California...

WAYFARER, <i>Fort-Ross Seaview, Sonoma Coast, 2016/2017</i>	170	NEYERS, <i>Carneros, 2016</i>	135
FLOWERS, <i>Sonoma Coast, 2017</i>	115	ROMBAUER, <i>Carneros, 2019</i>	100
HYDE VINEYARD, <i>Carneros, 2016</i>	160	LLOYD, <i>Carneros, 2018</i>	105
DUTTON-GOLDFIELD, <i>Russian River Valley, 2016</i>	110	FAR NIENTE, <i>Napa Valley, 2018</i>	130

Pinot Noir

DOMAINE SERENE, " <i>Evenstad Reserve</i> ", <i>Willamette Valley, 2016</i>	245
RADIO COTEAU " <i>LA NEBLINA</i> ", <i>Sonoma Coast, 2015</i>	145
NEYERS, " <i>Placida Vineyard</i> ", <i>Russian River Valley, 2017</i>	120
DUMOL, <i>Russian River Valley, 2016</i>	215
ALBERT BICHOT, <i>Clos de Ursulines, Pommard, Cote de Beaune, France, 2015</i>	175
GEVRY CHAMBERTIN, <i>Louis Jadot, Burgundy, 2017</i>	160
CHATEAU CORTON GRANCEY, <i>Louis Latour, Burgundy, 2014/2015</i>	320
DREW, <i>The Fog Eater, Anderson Valley, 2015</i>	110
WAYFARER, <i>Fort Ross-Seaview, Sonoma Coast, 2016</i>	205

"Worldly Reds"

DOMAINE DE VIEUX TELEGRAPH, <i>Chatauneuf-du-Pape, France, 2015</i>	185
BUSSOLA " <i>CA DEL LAITO</i> ", <i>Valpolicella Ripasso, Italy, 2014/2015</i>	110
TENUTA DI BISERNO, " <i>Insglio</i> " <i>Syrah/Cab/Merlot, Italy, 2017/2018</i>	90
GAJA CA MARCANDA, <i>Promis, Italy, 2016, 2017</i>	125
ALVARO PALACIOS, <i>Les Terrasses, Priorat, Spain, 2016</i>	105
BEN MARCO " <i>ESPRESSIVO</i> ", <i>Malbec/Cab/Syrah, Argentina, 2015</i>	75
DUCKHORN, <i>Merlot, Napa, 2016</i>	154
JASPER HILL'S OCCAM'S RAZOR, <i>Shriaz, Australia, 2013</i>	155
RIDGE, <i>East Bench, Dry Creek Valley, 2017</i>	165

Cabernet

MOUNT EDEN ESTATE, <i>Santa Cruz, 2013</i>	175
MICHAEL MONDAVI, <i>Emblem, Napa, 2015</i>	105
GROTH, <i>Napa Valley, 2015</i>	155
CAYMUS, <i>Napa Valley, 2017</i>	210
LA JOTA, <i>Howell Mountain, Napa Valley, 2016</i>	250
LEWIS CELLARS, <i>Napa Valley, 2017</i>	260
PAUL HOBBS, <i>Napa Valley, 2016</i>	300
PLUMPJACK, <i>Oakville, Napa Valley, 2016</i>	340
CHATEAU MONTELENA ESTATE, <i>Calistoga, Napa Valley, 2014</i>	360
KATHRYN HALL, <i>Napa Valley, 2016</i>	375

Red Blends

DECOY, <i>Napa Valley, 2018</i>	75
DELILLE, " <i>D2</i> ", <i>Columbia Valley, 2015</i>	115
QUILCEDA CREEK, <i>CVR, Columbia Valley, 2015</i>	180
TENUTA SAN GUIDO, " <i>Guidalberto</i> ", 2017	135
FLORA SPRINGS, " <i>Trilogy</i> ", <i>Napa, 2016</i>	180
JOSEPH PHELPS, " <i>Insignia</i> ", <i>Napa, 2014</i>	595
OPUS ONE, <i>Napa, 2016</i>	515
RIDGE MONTE BELLO, <i>Santa Cruz Mountains, 2015</i>	875

Desserts

LILIKO`I WHITE CHOCOLATE CREAM BRÛLÉE 14

*White chocolate brûlée infused with passionfruit,
garnished with coconut butter cookie*

HUALĀLAI MUD PIE 14

*House-made Kona coffee ice cream,
Oreo crumble, Island roasted coffee ganache, whipped cream*

SKILLET COOKIE BANANA FOSTER SUNDAY 13

Vanilla ice cream, whipped cream, warm banana fosters

TRIPLE CHOCOLATE MOUSSE CAKE **GF** 15

Flourless chocolate cake, creamy chocolate mousse, chocolate glaze, raspberries

ASSORTED HOUSE MADE ICE CREAMS AND SORBETS 6

After Dinner Drinks

IRISH FRAPPÉ 12

Bushmills Irish whiskey, Bailey's, Kona espresso

BEACH HOUSE-JAVA-TINI 14

Ocean Vodka, Kona espresso, Trader Vic's Mac Nut Liqueur, splash of Baileys

DOLCE, NAPA VALLEY, LATE HARVEST WINE 2011 25

GRAHAMS 10 YR TAWNEY PORT 14

IKAATI TEAS 8

CAPPUCCINO, CAFÉ MOCHA, CAFÉ LATTE 8

ESPRESSO 6



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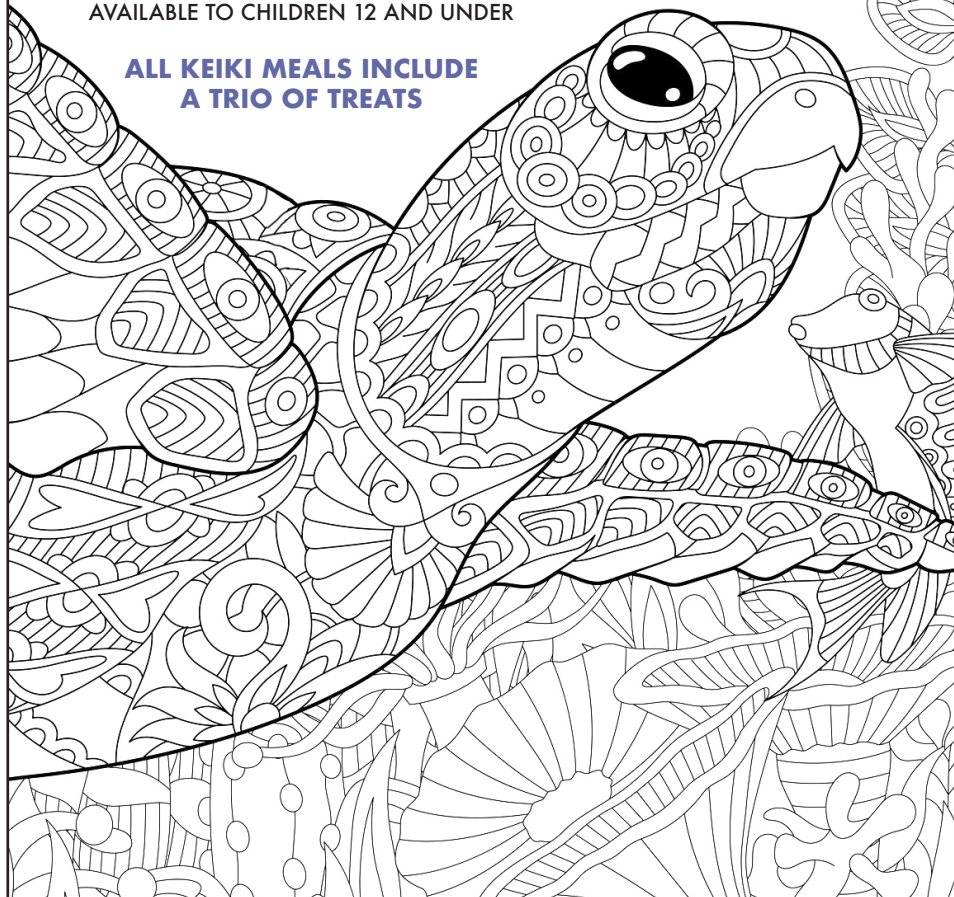
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Residents' Beach House

Keiki Menu

AVAILABLE TO CHILDREN 12 AND UNDER

**ALL KEIKI MEALS INCLUDE
A TRIO OF TREATS**



CRISPY CHICKEN TENDERS 12
French Fries, BBQ Sauce

LINGUINE WITH TOMATO SAUCE 12
Parmesan Reggiano

***MINI CHEESEBURGER 12**
*Cheddar Cheese, Lettuce, Tomato,
French Fries*

MACARONI & CHEESE 12

KEIKI CHEESE PIZZA 12
Tomato Sauce, Mozzarella Cheese

**GRILLED KOSHER
BEEF FRANKFURTER 15**
French Fries

***GRILLED FISH 15**
Steamed Vegetables, Tartar sauce

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