

RAW BAR

HUALĀLAI OYSTERS*	30
Ogo, Yuzu Mignonette	
SHRIMP COCKTAIL*	29
Fresno Chili Cocktail Sauce	
AHI TUNA & RICE*	27
Marinated Yellow Fin Tuna, Caviar, Tobiko, Avocado	
Mousse, Crispy Thai Rice	
BIG ISLAND BEEF TARTARE*	23
Cornichons, Caper Berry, Truffle Aioli, Liliko`i Mustard,	
Waipi`o Taro Bread	
CHILLED KONA COLD MAINE LOBSTER	48/92
Frisée, Hirabara Radish, Lemon Vinaigrette	

SALADS

ROASTED BEET AND WARM GOAT CHEESE	23
Warm Goat Cheese Croqueta, Citrus	
HG WEDGE.	24
Whistle Pig Maple Braised Bacon, Buttermilk Bleu	
Cheese Crumbles, WOW Tomato, House Ranch	
CAESAR.	22
Hirabara Baby Gem, Garlic Caesar, Focaccia Croutons	

HOT ROCK - 34

American Wagyu, Kanpachi, Ali`i Mushrooms, Shoyuzuke, Nam Jim Jaew, Black Garlic Ponzu
Upgrade to **A5 Wagyu + 32**

PLATEAU DE MER - 170

Kumamoto Oysters, Pacific White Shrimp Cocktail, Chilled Maine Lobster

CHAR-GRILLED

PORK

Iberico Pork Secreto - 10 oz.	49
Kurabuto Pork Tomahawk - 12 oz.	55

FISH

Ahi Steak - 8 oz	48
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BEEF

Ribeye - 14 oz.	85
Prime Filet - 7 oz.	64
NY Strip Bone-in - 20 oz.	94

WAGYU

Ribeye Cap - 10 oz.	98
Japanese A5 Wagyu Ribeye	
Price per ounce	32
Wagyu Tomahawk - 32 oz.	230
New York Strip - 10 oz.	95

TABLESIDE

KONA KANPACHI FILET*	74
Caper, Meyer Lemon, Brown Butter	
16 OZ CHÂTEAUBRIAND*	175
Slow-Roasted Big Island Bone Marrow, Caper Shallot Vinaigrette	

SIDES - 15

CHARRED BRASSICAS

Sunflower Seed Pesto, Meyer Lemon

YUKON GOLD POTATO PURÉE

Smoked Olive Oil, Chives

HEIRLOOM CARROTS

Citrus Glaze, Pickled Mustard Seed

MAC & CHEESE

Dry Jack Cheese, Black Truffle

TRUFFLE FRIES

Hand-Cut, Parmesan Reggiano

TRADITIONAL BAKED POTATO

Butter, Sour Cream, Chives, Bacon

SAUCES - 5

BLACK GARLIC PONZU

BÉARNAISE

CREAMED HORSERADISH

CHIMICHURRI

AGED RUM & GREEN PEPPERCORN

BLEU CHEESE FONDUE



ENTRÉES

LAMB LOIN , Pan-Roasted, Thai Fried Rice, Baby Rainbow Carrots, Pepper Sauce.	62
JIDORI CHICKEN “ESCABECHE” , Grilled and Spice-Crusted, Braised Fennel, Confit Artichoke	49
BIG GLORY BAY SALMON , Ali`i Mushrooms, Kekela Radish, Yuzu Matsutake Dashi	57
HG 50/50 BURGER , 50% American Wagyu & 50% Big Island Beef, Roasted Maitake Mushroom, Sautéed	
Maui Onion, Provolone Cheese, Brioche Bun	36

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

SIGNATURE COCKTAILS

CUCUMBER BASIL GIMLET Hendrick’s Gin, House-Made Sweet and Sour, Fresh Muddled Basil and Cucumber, Chartreuse Rinse 30

HEMINGWAY DAIQUIRI Kuleana Huihui Rum, Luxardo Maraschino, Lime, Grapefruit24

19TH HOLE Absolut Ruby Red Vodka, Grapefruit, Lime, Agave Nectar, Raw Sugar Rim. 21

JEFF’S FRESH PRESSED ‘TAI Kuleana Huihui Rum, Orgeat, Orange Curaçao, Agave, Freshly Muddled Pineapple, Orange, Lime26

THE FILTHY Ketel One Vodka, Olive Brine, Dry Vermouth, Touch of Cholula, Talisker Single Malt Rinse 28

OAXACAN SOUR Bozal Ensemble Mezcal, Lemon, Lime, Egg White, Agave 26

HUALĀLAI MARGARITA Mi Campo Tequila, Calamansi, Hibiscus, Li Hing Mui Rim 28

ROSEMARY RUM MANHATTAN Chateaubriand-Washed Rosemary Infused Kuleana Nanea Rum, Antica Vermouth, Tropical Bitters, Lemont 38

UNLEADED 0% ABV

GINGER NO-JITO Elixir G Ginger Syrup, House-made Sweet and Sour, Fresh Mint, topped with Club Soda10

STRAWBERRY-LILIKO`I SMASH Strawberries, Passion Fruit Purée, Li Hing Mui Powder, Sweet n Sour, Club Soda.10

HG ITALIAN SODAS A Refreshing Blend of Sparkling Water, A Dash of Cream, with your choice of Hibiscus, Vanilla, Cinnamon or Classic.10

BEER

LOCAL DRAFTS - 10

LONGBOARD LAGER Kona Brewing Co. HI 4.6% ABV

CASTAWAY IPA Kona Brewing Co. HI 6% ABV

BIKINI BLONDE Maui Brewing Co. HI 4.8% ABV

GRAHAM’S PILSNER Big Island Brewhaus HI 5.6% ABV

GOLDEN SABBATH Big Island Brewhaus HI 8.5% ABV

WHITE MOUNTAIN PORTER Big Island Brewhaus HI 5.8% ABV

CANS & BOTTLES - 9

BIG WAVE GOLDEN ALE Kona Brew Co, HI 4.4% ABV

CORONA EXTRA 4.6% ABV

HEINEKEN 5% ABV

AMSTEL LIGHT 3.5% ABV

COORS LIGHT 4.2% ABV

MICHELOB ULTRA 4.2% ABV

MILLER LIGHT 4.2% ABV

CORAVIN

Coravin Wine Systems is a state-of-the-art wine extraction device that affords us the opportunity to offer our guests world class wine by the glass ~ 5 oz.

DU MOL, ESTATE VINEYARD, CHARDONNAY, SONOMA COAST, 2017 60

DAVIS ESTATE, HOWELL MOUNTAIN, NAPA VALLEY, 2018 60

CHATEAU MONTELENA ESTATE, CALISTOGA, 2017. 70

STAGLIN FAMILY SALUS, CABERNET, RUTHERFORD, 2015 55

ARAUJO ALTAGRACIA, CABERNET BLEND, NAPA VALLEY, 2018 95

WINE BY THE GLASS

NAVERAN, BRUT NATURE CAVA, PENEDES, ES 22

NICOLAS FEUILLATTE, BRUT RESERVE, CHAMPAGNE, FR 33

JCB NO. 9, BRUT ROSE, CREMANT DE BOURGOGNE, BURGUNDY, FR, NV 24

LA CAÑA, ESTATE GROWN, ALBARIÑO, RÍAS BAIXAS, SP18

DOMAINE CUROT, CAVE DE GORTONA, SAUVIGNON BLANC, LOIRE VALLEY, FR20

DOMAINE CHANSON, VIRE CLASSE, CHARDONNAY, BURGUNDY, FR 22

FLOWERS, CHARDONNAY, SONOMA, CA 26

ALEXANA, TERROIR SERIES, PINOT NOIR, WILLAMETTE VALLEY, OR 34

RAILSBACK FRÈRES, CARIGNAN, SANTA MARIA, CA . . 24

JOSE ZUCCARDI, MALBEC, MENDOZA, AR 25

SILVERADO, CABERNET SAUVIGNON, NAPA VALLEY, CA . . 34

PRISONER, ZINFANDEL BLEND, NAPA VALLEY, CA . . .36