

HUALĀLAIGRILLE

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

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, CABERNET,

NAPA VALLEY, 2018 60

CHATEAU MONTELENA ESTATE, CABERNET,

CALISTOGA, 2017.....70

CHATEAU MUSAR, CABERNET BLEND,

BEKAA VALLEY, 2016 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

FIDDLEHEAD CELLARS, SAUVIGNON BLANC,

HAPPY CANYON, SANTA BARBARA, CA28

DOMAINE CHANSON, VIRE CLASSE, CHARDONNAY,

BURGUNDY, FR 22

FLOWERS, CHARDONNAY, SONOMA, CA 26

ALEXANA, TERROIR SERIES, PINOT NOIR,

WILLAMETTE VALLEY, OR 34

EN ROUTE, PINOT NOIR, RUSSIAN RIVER VALLEY, CA . 39

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

CHATEAU MUSAR, HOCHAR ROUGE, GRENACHE BLEND,

BEKAA VALLEY, LEBN24

JOSE ZUCCARDI, MALBEC, MENDOZA, AR 25

TREFETHEN, CABERNET, OAK KNOLL DISTRICT, CA ... 34

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

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