

A P P E T I Z E R S

CHILLED MANGO GAZPACHO GF 9
Cucumber Relish

BLACKENED LOBSTER WONTONS 24
Slaw, Papaya Salsa, Coriander Cream, Guacamole

IK'S POKE BOWL GF 21
Poke of the Day, Steamed White Rice

S A L A D S

TERIYAKI CHICKEN SALAD GF 21
6 oz. Shredded Teriyaki Chicken Thigh, Sprouts, Hirabara Mixed Greens, Cabbage Slaw, Cilantro, Kawamata Tomato, Toasted Sesame Dressing

THAI SALAD GF 16
Local Kale, Cabbage Slaw, Carrots, Bell Peppers, Ke'olu Garden Herbs, Coriander, Peanut Dressing

CAESAR SALAD 16
Hirabara Baby Romaine, Parmigiano Reggiano, Croutons
Add Chicken ...10 Kauai Shrimp ...15 Tofu ...10 4 oz. Tenderloin ...25

E N T R É E S

Served with choice of French Fries, Onion Rings,
Fruit, Small House Salad, or Truffle Parmesan Fries +5
GF Buns available upon request

KALBI TACOS GF 29
Char-Grilled Boneless Kalbi, Pickled Cabbage, Pineapple Salsa, Cilantro Lime Aioli, Corn Tortillas

HOT CHICKEN SANDWICH 23
Pickle Brined Chicken Thigh, Gochujang Aioli, Lettuce, B&B Pickles

AHI TUNA SANDWICH 28
5 oz. Seared Ahi, Mango Salsa, Sweet Chili, Wasabi Aioli, Pickled Ginger

CHEESEBURGER 25
8 oz. Wagyu Beef, Cheddar Cheese, Lettuce, Tomato, B&B Pickles, Mayonnaise

T.A.T. BURGER 27
8 oz. Wagyu Beef, Swiss Cheese, Crispy Onions, Bacon, Garlic Aioli

PRIME RIB SANDWICH 30
Sliced Prime Rib, Caramelized Onions, Gruyère, Au Jus, Horseradish Cream, House-Made French Baguette

TURKEY CLUB SANDWICH 23
Sliced Turkey Breast, Bacon, Avocado, Mayonnaise, Sliced Tomato, Toasted Sourdough

Ke'olu

SASHA KUCHINSKAYA
Ke'olu General Manager

CATHERINE ABAD
Ke'olu Chef de Cuisine

GF = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.
*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of foodborne illness.