

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 +7  
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 ..... 24  
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

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.