

~ DAILY SPECIALS~

Monday ~ Poipu Poutine 24 ~ Diced Portuguese Sausage & Bacon Bits over Breakfast Potatoes, Mozzarella Cheese, Smoked Chili Hollandaise over Medium Easy of Hard Eggs with Aioli Drizzle & Scallions

Tuesday ~ Farmers Island Bowl 28 ~ Kalbi Ribs, Eggs, Pickled Onion, Kim Chi Rice

Wednesday ~ Mochiko Chicken and Waffles 24 ~ Rice Flour Battered Chicken, Dried Tropical Fruits, and a Sambal Honey Drizzle

Thursday ~ Garden Island Flatbread 20 GF ~ Fried Kale, Mushroom, Bell Pepper, Mozzarella Cheese, Sunny Side Eggs, Sweet Soy Drizzle

Friday ~ Farmers Island Bowl 28 ~ Kalbi Ribs, Eggs, Pickled Onion, Kim Chi Rice

Saturday ~ Poipu Poutine 24 ~ Diced Portuguese Sausage & Bacon Bits over Breakfast Potatoes, Mozzarella Cheese, Smoked Chili Hollandaise over Medium Easy of Hard Eggs with Aioli Drizzle & Scallions

Sunday ~ Smoked Alaskan Bagel 23 ~ With Jalapeno Dill Cream Cheese

FRESH START

Papaya Bowl 15

Local Papaya, Greek Yogurt, Tropical Granola, Local Honey and Fresh Pineapple Slices

Tropical Paradise 14

Oatmeal, Macadamia Nuts, Tropical Granola, Honey and Fresh Pineapple Slices

Kalaheo Flatbread 22

Smoked Salmon, Cream Cheese, Cauliflower Flatbread, Ok Farms Lettuce, Pickled Red Onions, Everything Spice, Scallions, Lomi Tomato, Sea Asparagus, Citron Oil and Fresh Pineapple Slices

Aloha Bowl 16

Local Papaya, Açai-yogurt Blend, Tropical Granola, Local Honey and Fresh Pineapple Slices

Kalua Pork Benedict 25

Grilled Hawaiian Sweet Bread, Smashed Avocado, Local Farm Greens, Kalua Pork, Poached Egg, Tomato Lomi, Smoked Hawaiian Chili Pepper Hollandaise

Avocado Benedict 24

Grilled Hawaiian Sweet Bread, Smashed Avocado, Local Farm Greens, Two Poached Eggs, Tomato Lomi, Lemon Hollandaise

ENHANCEMENTS

Breakfast Pastry 6

Blueberry, Chocolate, Seasonal

Breakfast Potatoes 4 V

Smoked Bacon 5 GF

White, or Wheat Toast 5

Selection of Cold Cereals 9

Ask your server for GF options

Bagel 6

Low-Fat Greek Yogurt 8 GF

Strawberry Yogurt 8 GF

Tomato Slices 5 GF/V

Half Papaya 8 GF

Pineapple Slices 6 GF/V

Portuguese Sausage 4

Banana Bread 7

BEVERAGES

Mimosa 11

Champagne with Choice of: Orange, Pineapple, Passion Orange Guava, Cranberry, or Strawberry Juice

Truly Seltzer 6

Watermelon, Mango, Pineapple

Classic Breakfast 20

Eggs any style, with a side of Bacon

Garden Island Omelet 23

Three Egg Omelet, Roasted Hamakua Mushrooms, Kale, Three Cheese Blend, Lomi Tomato

Breakfast Sandwich 21

Over-Hard Egg, Crispy Bacon, Butter Lettuce, Avocado, Sliced Tomato, Pickled Red Onions, Sriracha Aioli on a Toasted Croissant Bun

Entrée enhancements:

Entrées served with Breakfast Potatoes. Substitute Tomato Slices for **1**, Pineapple Slices or Garden Salad **2**.

RISE & GRINDZ

Continental Breakfast 12

Egg, Kale, Tomato & Mozzarella Frittata and a Greek Yogurt Parfait served with Tropical Granola and Pineapple Slices

Local Classic Breakfast 19

Scrambled Eggs, Grilled Guava Spam, Cucumber Namasu, Furikake Sticky Rice

Bonfire Breakfast Burrito 26

Spicy Avocado Scrambled Eggs, Bell Pepper Pesto Sour Cream, Pickled Jalapeno, Breakfast Potatoes, Bacon, Mozzarella Cheese

Loco Moco 23 Double Beef 7 GF

Classic Hawaiian Favorite, 4oz Wagyu Beef Patty, Over-Easy Egg, Sticky Rice, Hamakua Mushrooms, Scallions, Pickled Red Onions, Red Wine Beef Gravy, Sriracha Aioli

No Loco Moco 22 Double Patty 7 GF/V

Vegan Version of a Hawaiian Classic, 4oz Beyond Burger™ Patty, Sliced Avocado, Sticky Rice, Scallions, Pickled Red Onions, Hamakua Mushroom Gravy, Cholula™

Sunrise French Toast 25

Hawaiian Sweet Bread French Toast, Mango, Strawberries, Macadamia Nut Butter, Ling Hing Mui Powered Sugar

Strawberry Waffles 22

Strawberries, Toasted Coconut, Macadamia Nut Honey Butter, Ling Hing Mui Powered Sugar

~ DAILY SPECIALS~

Monday ~ Bulgogi Sandwich 23 ~ Bulgogi marinated and shaved Prime Rib, Swiss Cheese, Cucumber Kimchi, Ginger Pesto, Brioche Bun

Tuesday ~ Local Boy 24 ~ 4 oz Wagyu Burger, Swiss Cheese, Kalua Pork, Grilled Pineapple, Cabbage, Pickled Red Onions, Onion Ring, Mango BBQ sauce, Sriracha Aioli, Brioche Bun

Wednesday ~ Dakine Sandwich 21 ~ Crispy Bacon, Butter Lettuce, Avocado, sliced Kameula Tomato, Pickled Red Onions, Sriracha Aioli, Brioche Bun

Thursday ~ Coconut Shrimp Sandwich 23 ~ Fried Coconut Shrimp, Cilantro,

Cabbage, sweet Chili Aioli, pickled Red Onion, Local Farm Greens, Brioche Bun

Friday ~ Spicy Katsu Chicken Sandwich 26 ~ Deep Fried Panko Crusted

Chicken, Cabbage, Red Bell Pepper Slaw, Chefs Tonkatsu sauce, Brioche Bun

Saturday ~ Sauteed Shrimp Bento 22 ~ Garlic Butter Sauteed Shrimp, Bacon,

Pineapple Namasu, Kung Pao Edamame Pods, Sticky Rice

Sunday ~ Ahi Toast 24 ~ Hawaiian sweet bread, Avocado purée, Tomato Lomi,

Hard boiled Egg, Blackened seared rare Ahi, Sea Asparagus

PUPUS

Pork Ribs 14 GF

Three St Louis Cut Pork Ribs, Mango BBQ Sauce, Sesame Seeds, Scallions

Kauai Strips 16

Five Chicken Tenders tossed in a Mango Sriracha Sauce and served with Blue Cheese Dressing

Coconut Lime Shrimp Ceviche 16

With Diced Red Onion, Red Bell pepper and Cilantro

Ulu-Macadamia Nut Hummus 18 GF

Local Breadfruit Hummus, Local Farm Grape Tomato Gremolata, Cauliflower Flatbread

Island Nachos Small 14 Large 24 GF

Tortilla Chips, Queso, Kalua Pork, Mango BBQ Sauce, Pickled Onion, Tomato Lomi, Sour Cream and Avocado Smash

GARDEN ISLAND FARE

Salad Enhancements: Mahi Mahi 10, Grilled Chicken 8, Shrimp 15, Tofu 4

Island Salad 18 GF/V

Chopped Romaine local farms mixed greens with Grape Tomatoes, Fresh Papaya, Avocado, Goat Cheese, Bacon, Papaya Seed

Dressing

Asian Pear Salad 18 GF

Chopped Romaine and Spinach served with Strawberries, Bacon, Blue Cheese Crumbles, Macadamia Nuts, Sea Asparagus, Maui Onion Vinaigrette

Papaya Bowl 15

Local Papaya, Greek Yogurt, Tropical Granola, Local Honey and Fresh Pineapple Slices

ENHANCEMENTS

| | | | |
|--------------|--------|------------------|--------|
| Waffle Fries | 7 V | Half Papaya | 8 GF/V |
| Onion Rings | 8 V | Side Rice | 6 GF/V |
| House Salad | 9 GF/V | Pineapple slices | 9 GF/V |

DESSERTS

| | |
|--------------------------------|--------|
| Kō Bakery Chocolate Layer Cake | 12 |
| Kō Bakery Carrot Cake | 12 |
| Kō Bakery Lilikoi Cheesecake | 11 |
| Lappert's Ice Cream Cups | 7 GF |
| Lappert's Mango Sorbet | 7 GF/V |

BURGERS & SANDWICHES

Sandwiches served w/ Maui Potato chips.

Enhancements: Waffle fries add 1. Parmesan fries, Onion Rings, Fruit or Garden Salad add 3.

Lava's Classic Burger Single 20 Double 7

4oz Wagyu Beef Patty with American Cheese, Bibb Lettuce, Sliced Tomato, B&B Pickles, Lava's Secret Sauce on a Toasted Brioche Bun *Sub Beyond Burger 7

Paniolo Burger 24

4oz Wagyu Burger, American Cheese, Bacon, Onion Ring, Bibb Lettuce, Lava's Special Sauce on a Toasted Brioche Bun

Teriyaki Chicken Sandwich 21

Grilled Chicken Breast. Swiss Cheese, Hamakua Mushrooms, Pickled Red Onions, Toasted Brioche Bun *Sub Beyond Burger 7

Aunty's Fish Sandwich 23

Grilled Mahi Mahi, Wasabi Aioli, Big Island Tomato, Spicy Mixed Greens, on a Toasted Brioche Bun *Sub Beyond Burger 7

Kalua Pork Sandwich 21

Shredded Kalua Pork, American Cheese, Mango BBQ sauce, and a Tangy Slaw, on a Toasted Brioche Bun *Sub Beyond Burger 7

LAVA'S SPECIALTY PLATES

Sesame Chicken Salad 25

Glazed Fried Chicken, OK Farm Lettuces served with Cabbage, Red Onion, Bell Peppers, Sesame Vinaigrette

Mochiko Chicken Bento 20 GF

Marinated and Fried Chicken Thighs, Pineapple Namasu, Kung Pao Edamame Pods, Sticky Rice, Sriracha Aioli, Furikake

Kalbi Rib Bento 21 GF

Kalbi marinated Beef Ribs, Pineapple Namasu, Kung Pao Edamame Pods, Sticky Rice

Mahi Mahi Bento 23

Macadamia Nut Crust Mahi, Garlic-Bacon Beurre Blanc, Tomato Lomi, Pineapple Namasu, Kung Pao Edamame Pods, Sticky Rice

Mahi Fish Tacos 23

Two Flour Tortillas, Shredded Cabbage, Pickled Red Onions, Cilantro-Lime Crema, Tomato Lomi, Corn Tortilla Chips and Mango Salsa *Corn Tortilla available upon request

Ahi Poke Bowl 21

Fresh Hawaiian Ahi, Furikake Rice, Cucumber, 'Inamona, Pickled Red Onions, Scallion, Sweet Soy and Spicy Aioli

PUPUS

- Spicy Tomato Shrimp Ceviche 16**
With Diced Red Onion, Red Bell pepper and Cilantro
- Coconut Shrimp 18**
Served with a Sweet Chili Dipping Sauce
- Pot Stickers 15**
Pork Stuffed Pot Stickers served with a Sesame-Ginger Dipping Sauce
- Kalbi Ribs Bites 16**
Kalbi Marinated Beef Ribs, Sesame Seeds, Scallions
- Ulu-Macadamia Nut Hummus 18 GF**
Local Breadfruit Hummus Macadamia Nuts, Local Farm Grape Tomato Gremolata, Cauliflower Flatbread

ENTRÉES

- Huli Huli Prime Rib 35**
Marinated and Slow Roasted Prime Rib sliced into 10oz Steaks served with Mashed Potatoes, Fried Brussels Sprouts, Au Jus, and Sour Cream Horseradish
- Asian Style Crispy Pork Belly 29 GF**
Crispy Pork Belly with Citrus Garlic Marinated Cherry Tomatoes on a bed of White Rice and Baby Bok Choy
- Kung Pao Tofu 27**
Vegetarian Stir-Fried Pepper and Brussels Sprouts served with Fried Tofu, Macadamia Nuts, Sticky Rice and Kung Pao Sauce
- Macadamia Nut Crusted Mahi Mahi 37**
Served with Mashed Potatoes, Local Bay Bok Choy, Lobster Cream Sauce
- Shrimp Pasta 37**
Mushroom Raviolis, Kale, Tomato Lomi, and Citrus Beurre Blanc
- Mongolian Beef 32**
Mongolian Beef, Sticky Rice, Bell Pepper and Onions
- Wasabi Seared Ahi 31**
Seared Ahi, Sea Asparagus Slaw, Scallion Mash, Wasabi Aioli
- Uncle's Burger 31**
Two Wagyu Beef Patties, Two slices American Cheese, Two slices Bacon, Two Shrimp, Mango BBQ Sauce, Sriracha Aioli, Avocado and Parmesan Waffle Fries
- Island Salad with Shrimp 29**
Local farms mixed greens served with Grape Tomatoes, Fresh Papaya, Avocado, Goat Cheese, Bacon, Papaya Seed Dressing
- Sesame Chicken Salad 25**
Glazed Fried Chicken, OK Farm Lettuces served with Cabbage, Red Onion, Bell Peppers, Sesame Vinaigrette

~ DAILY SPECIALS ~

- Monday ~ Day Boat Catch 33 GF**
Grilled Fresh Catch, Firecracker Rice, Asian Pesto
- Tuesday ~ Hamburger Steak 26 GF**
Two 4oz Waygu Beef Patties, served with Fried Brussels Sprouts, Mushroom Gravy and Sticky Rice
- Wednesday ~ Chilled Ahi Soba Noodle Salad 31**
Seared Rare Ahi rubbed with Togarashi sliced thin and served on a Soba Noodle Salad with Carrot, Red Pepper, Red Onions and Sesame
- Thursday ~ Paniolo Ribeye 37**
Chopped Paniolo Ribeye, Mash Potatoes, Creamy Garlic Butter Sauce
- Friday ~ Day Boat Catch 33 GF**
Grilled Fresh Catch, Firecracker Rice, Asian Pesto
- Saturday ~ Hawaiian Ribeye 35**
Hawaiian Pupu Style Ribeye, Chimichurri Sauce, Waffles Fries
- Sunday ~ Pacific Herbed Mahi 35 GF**
Grilled Herbed Mahi, Sticky Rice, Citrus Butter Sauce, Pineapple Relish

ENHANCEMENTS

- | | | | |
|---------------------|---------------|-------------------------|---------------|
| Waffle Fries | 7 V | Half Papaya | 8 GF/V |
| Onion Rings | 8 V | Side Rice | 6 GF/V |
| House Salad | 9 GF/V | Pineapple slices | 9 GF/V |

DESSERTS

- Kō Bakery Chocolate Layer Cake 12**
- Kō Bakery Carrot Cake 12**
- Kō Bakery Lilikoi Cheesecake 11**
- Lappert's Ice Cream Cups 7 GF**
- Lappert's Mango Sorbet 7 GF/V**



SPECIALTY COCKTAILS

| | |
|---|-----------|
| Russian Rum Slinger | 14 |
| Koloa Coconut Rum, Koloa Coffee Rum, Half and Half Cream | |
| Shipwrecks | 15 |
| Long Island meets the Hawaiian Islands—Smirnoff Vodka, other White Spirits, Pineapple Juice, Sierra Mist, Grenadine | |
| King's Tide Mai Tai | 14 |
| Cruzan Rum, Passionfruit, OJ, Pineapple, Lime Juice, Dark Rum Float | |
| Tiki Tai Chi | 14 |
| Malibu Coconut Rum, Spiced Rum, Pineapple, Lime Juice, Mango Puree, Coconut Cream | |
| Hawaiian Shaka | 14 |
| Maui Ocean Vodka, Pineapple and Passion Orange Guava Juices | |
| Jurassic Juice | 14 |
| Grey Goose, Hawaiian Passionfruit, Soda | |
| Island Spritzer | 14 |
| Aperol, Soda press, passionfruit lemonade, prosecco | |
| Ocean Mule | 14 |
| Maui Ocean Vodka, Lime Juice, Ginger Beer | |

BEER

| DRAFT—16oz | 8 | IMPORT | 7 |
|--------------------------|----------|-----------------------------|----------|
| Kona Fire Rock, Pale Ale | | Corona | |
| Kona Longboard, Lager | | Heineken | |
| Maui Big Swell, IPA | | Modelo Especial | |
| Aloha Blonde, Ale | | Stella Artois | |
| Aloha Hop Lei, IPA | | Guinness Irish Stout | |
| Koko Brown, Ale | | Heineken 0.0, Non-Alcoholic | |

WINE

WHITE WINE

| | |
|--|----------------|
| Chateau Ste Michelle, Riesling, WA | 12 / 42 |
| Fleurs de Prairie, Rosé, Cotes de Provence | 12 / 40 |
| The Beach, Rosé, France | 68 |
| Pighin, Pinot Grigio, Italy | 13 / 48 |
| Brancott Estate, Sauvignon Blanc | 12 / 40 |
| Kim Crawford, Sauvignon Blanc, NZ | 13 / 48 |
| J. Lohr "Riverstone", Chardonnay, CA | 12 / 40 |
| Kenwood "Six Ridges", Chardonnay, CA | 15 / 56 |
| Sonoma Cutrer, Chardonnay, CA | 16 / 60 |

SPARKLING

| | |
|------------------------------------|----------------|
| Mionetto, Prosecco DOC Brut, Italy | 13 / 40 |
| Chandon, Brut, | 16 / 60 |

FROZEN

| | |
|---|-----------|
| Lava's Mud Slide | 14 |
| Baileys Irish Cream, Vodka, Amaretto, Ice Cream, Chocolate Syrup | |
| Big Kahuna | 16 |
| Brandy, Vodka, Cruzan Rum 137, Mango, Passion Orange Guava Juice, Pina Colada | |
| Pina Colada | 14 |
| Light rum, Coconut Cream, Pineapple Juice | |
| Lava Flow | 14 |
| Kula Organic Rum, Amaretto, Pina Colada, Pineapple Juice, Strawberry Puree | |
| Funky Monkey | 14 |
| Smirnoff Vodka, Kahlúa, Banana Puree, Ice Cream | |
| Lilikoi Lemonade | 14 |
| Smirnoff Vodka, Lemonade, Mango & Passion Fruit Juices | |
| MOCKTAIL | |
| Southern Sunset | 6 |
| Red bull, Pineapple, Grenadine | |

DOMESTIC 6

| | |
|-------------|---------------------|
| Budweiser | Michelob Ultra |
| Bud Light | Samuel Adams |
| Blue Moon | Truly, Hard Seltzer |
| Coors Light | |

RED WINE

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|---|----------------|
| Meiomi, Pinot Noir, CA | 13 / 52 |
| Erath, Pinot Noir, Oregon | 34 |
| Alamos, Malbec, Argentina | 15 / 50 |
| St. Francis, Merlot, Sonoma, CA | 16 / 64 |
| Columbia Crest "H3", Merlot, WA | 70 |
| Josh Cellars, Cabernet Sauvignon, CA | 12 / 40 |
| Kendall Jackson, Cabernet Sauvignon, CA | 19 / 73 |
| The Hess Collection "Allomi Vineyard", CA | 80 |
| Troublemaker, Red Blend, Central Coast | 15 / 56 |
| Edmeades, Zinfandel, CA | 12 / 44 |
| Charles De Fere, Brut, France | 13 / 40 |
| Veuve Clicquot, Brut "Yellow Label", France | 140 |

We are honored that you entrust us with serving your personal wine. If you would like to bring a special selection not currently featured on our wine list, a \$25 per bottle corkage fee, plus state taxes will apply.

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