



COPPER BAR

APPETIZERS

TODAY'S SOUP 6 / 8

COPPER FRIES ^{gf} 8
truffle oil, parmesan

COPPER BUFFALO WINGS 16
house buffalo sauce, bleu cheese or ranch

SPICY TERIYAKI BEEF SLIDERS 17
pineapple slaw, swiss cheese

CALAMARI 16
cabbage slaw, sriracha aioli

EDAMAME 8
sweet and sour sauce, crispy garlic

SALADS

CAPRESE ^{gf} 14
rustic croutons, basil, balsamic, evoo

BUTTER LETTUCE ^{gf} 15
*asian pear, manchego
white balsamic vinaigrette, walnuts*

HEARTS OF PALM ^{gf} 14
*frisee, goat cheese, grapefruit
macadamia nuts, caper citrusette*

CAESAR SALAD 14
baby romaine, parmesan, croutons, anchovy
ADD: CHICKEN 6, SHRIMP 9, FISH* 12, SCALLOPS* 12

SASHIMI & SUSHI

WILD AHI SASHIMI* ^{gf} 20

ORGANIC KING SALMON SASHIMI* 17

SASHIMI SAMPLER* ^{gf} 32
ahi, salmon, kampachi

KONA KAMPACHI TATAKI* ^{gf} 18
ginger truffle ponzu, chili thread

VEGETABLE ROLL* ^v 14
avocado, cucumber, sesame seeds

SUNSET ROLL* 25
*unagi, avocado, spicy ahi
ahi and salmon sashimi*

CALIFORNIA ROLL* 19
avocado, cucumber, crab

SPICY TUNA MAKI* 19
diced ahi, spicy mayo

KAUNA'OA ROLL* 26
*inside avocado, kampachi, shrimp
outside salmon, yuzu aioli, tobiko*

^v VEGETARIAN

^{gf} GLUTEN FREE

^{gv} GLUTEN FREE & VEGETARIAN

HOURS

lunch 11:30am - 5:00pm

dinner 5:00pm - 9:30pm

late night 9:30pm - 10:30pm

LIVE ENTERTAINMENT

daily 5:30pm - 8:30pm

BRICK OVEN FLATBREADS

MARGHERITA	22
<i>fresh mozzarella, Kamuela tomato, basil</i>	
HAMAKUA MUSHROOM	22
<i>truffle, three cheese blend, white sauce</i>	
COCHON	23
<i>wild boar sausage, prosciutto three cheese blend, bacon</i>	
ROASTED PINEAPPLE	23
<i>three cheese blend, house made sausage</i>	

BUILD YOUR OWN

STARTING	17
ADDITIONAL TOPPINGS	2
SAUCE: <i>béchamel (white), marinara, pesto</i>	
VEGETABLES & PROTEIN: <i>bell pepper, onion, tomato, mushroom, pineapple pepperoni, bacon, prosciutto, chicken, sausage</i>	

ENTRÉES

DAILY FISH*	MP
<i>6 oz. chefs daily fresh fish feature</i>	
10 OZ. GRILLED RIBEYE* (gf)	39
<i>yukon gold mashed potatoes, baby carrots and broccolini, gorgonzola demi glaze</i>	
ROASTED CHICKEN (gf)	30
<i>leg and thigh, haricot verts garlic fried rice, orange soy glaze</i>	
PANIOLO CATTLE CO. GRASS FED BURGER	24
<i>wasabi aioli, shiitake, horseradish cheddar ADD: BACON 2, AVOCADO 4</i>	
SEARED HOKKAIDO SCALLOPS* (gf)	32
<i>bacon risotto, scallion pesto, green beans, shiitake mushrooms, paprika oil</i>	
BIG ISLAND GRILLED VEGETABLES (gv)	28
<i>grilled zucchini and yellow squash kamuela tomato coulis, balsamic reduction</i>	
COPPER RIBS	32
<i>half rack baby back ribs HOG (honey, orange, guava) BBQ sauce yukon gold mashed potatoes, broccolini</i>	
SHRIMP SCAMPI	31
<i>penne, garlic cream sauce, tomatoes, capers</i>	

SIDES

THICK CUT BACON (gf)	10
SZECHUAN GREEN BEANS (v)	7
MASHED POTATOES (gf)	4
PINEAPPLE COLE SLAW (gf)	8
BROCCOLINI (v)	7
STREET CORN (gf)	8

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 16% will be added for all parties of 6 or more.

RESTAURANT MANAGER

Kawana Ayoso, KAyoso@MaunaKeaBeachHotel.com

CHEF DE CUISINE

Moses Tavares, MTavares@MaunaKeaBeachHotel.com