



SNACKS & SIDES

OLIVES (gv)	7
<i>castelvetrano, nicoise</i>	
COPPER FRIES (gv)	8
<i>truffle oil, parmesan</i>	
THICK CUT BACON (gf)	10
<i>szechuan peppered, wasabi aioli</i>	
SZECHUAN-STYLE GREEN BEANS (v)	7
<i>slivered almonds</i>	
SAUTÉED BROCCOLINI	7
<i>lemon, red pepper, garlic</i>	
COPPER BUFFALO WINGS	16
<i>house buffalo sauce, bleu cheese or ranch</i>	

FROM THE LAND & SEA

FRESH CATCH FISH SANDWICH	24
PŪPŪ STEAK FRITES (gf)	25
<i>flat iron steak, roasted garlic miso butter house fries</i>	
PANIOLO CATTLE CO. GRASS FED BURGER	24
<i>wasabi aioli, shiitake, horseradish cheddar</i>	
ADD: BACON 2, AVOCADO 4	
BLT SANDWICH	24
<i>spiced bacon, tomato, butter lettuce wasabi aioli, fries</i>	
SEARED AHI POKE BOWL	18
<i>sushi rice, seaweed salad, spicy aioli</i>	

PASTA

PESTO SPAGHETTI	17
<i>basil pesto, parmesan reggiano</i>	

SOUP & GARDEN

TODAY'S SOUP	6/8
BUTTER LETTUCE (gv)	15
<i>asian pear, manchego, walnuts white balsamic vinaigrette</i>	
HEARTS OF PALM (gv)	15
<i>frisee, goat cheese, grapefruit macadamia nut, caper citrusette</i>	
CAESAR SALAD	14
<i>baby romaine, parmesan, croutons, anchovy</i>	
ADD: CHICKEN 6, SHRIMP 9, FISH 12	

FLATBREADS

MARGHERITA	22
<i>fresh mozzarella, kamuela tomato, basil</i>	
HAMAKUA MUSHROOM	22
<i>truffle, smoked provolone, white sauce</i>	
PEPPERONI	19
<i>tomato sauce, mozzarella, parmesan</i>	
ROASTED PINEAPPLE	23
<i>mozzarella, housemade sausage</i>	

SWEET & SAVORY

PIÑA COLADA SHAVE ICE	11
<i>condensed coconut milk, haupia pineapple, toasted coconut</i>	
CHOCOLATE FLOURLESS CAKE (gv)	13
<i>white chocolate kahlua shot passion fruit coulis</i>	
LOCAL ICE CREAM	7
<i>chocolate, coffee, macadamia nut, vanilla coconut cream, mango sorbet, guava sorbet</i>	

RESTAURANT MANAGER, *Kawana Ayoso*, Ext. 1855, KAyoso@MaunaKeaBeachHotel.com

CHEF DE CUISINE, *Moses Tavares*, Ext. 1855, MTavares@MaunaKeaBeachHotel.com

- (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

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.