

TROPICAL
COCKTAILS

FREDRICO \$17 *Mauna Kea's Signature Cocktail*
bacardi light rum & jack daniel's whiskey
blended with tropical juices

MAUNA KEA'S MAI TAI \$16 old lahaina silver
rum and dark rum, tropical fruit juices,
orgeat syrup, orange curacao

FROSÉ \$17 rosé wine, grey goose le citron,
strawberry puree, sweet & sour

BEACH DAY \$15 tito's vodka,
sweet & sour, lilikoi & strawberry puree, mint

AIRMAIL \$15 cutwater bali hai pineapple rum,
honey syrup, fresh lime juice, laluca prosecco

UNDER THE HAU TREE \$16 effen cucumber
vodka, germaine elderflower liqueur, sweet
& sour, watermelon puree, club soda

BEER

DOMESTIC \$7
Coors Light
Bud Light

IMPORT \$8
Heineken
Stella Artois
Corona

CIDER \$8
Ola Gold Pineapple Cider

LOCAL \$8
Kona Brewery
Big Wave Golden Ale
Longboard Lager

Mehana
Mauna Kea Pale Ale

Mau'i Brewing Co
Bikini Blonde Lager

Ola Brewing
IPA

WINE

LALUCA *Prosecco, Veneto, Italy* **\$13 | \$59**

VILLAVIVA *Rosè, Cotes de Thau, France* **\$13 | \$59**

ZENATO *Pinot Grigio, Veneto, Italy* **\$13 | \$59**

PACIFICANA *Chardonnay, California* **\$13 | \$59**

MAUNA KEA CHARDONNAY **\$15 | \$67**
Niner Winery Private Label

HANGTIME *Pinot Noir, California* **\$13 | \$59**

SPELLBOUND *Cabernet Sauvignon, Napa, California* **\$13 | \$59**

MAUNA KEA RED BLEND **\$15 | \$67**
Niner Winery Private Label

STARTERS

SHRIMP COCKTAIL
shrimp on a bed of
greens with avocado,
traditional cocktail sauce **\$15**

**EDAMAME HUMMUS
& CRUDITE {V/GF}**
baby carrot,
cucumber, celery **\$14**

WILD AHI SASHIMI* {GF}
wasabi, pickled ginger,
namasu, soy sauce **\$19**

CRISPY GYOZA {V}
vegetable dumplings,
smoked ponzu sauce **\$13**

SURF & TURF FRITES
beef & shrimp skewers,
french fries, chimichurri,
guava bbq sauce **\$16**

CHIMICHURRI FRITES {V}
cotija cheese **\$9**

BASKET OF FRENCH FRITES {V}
\$7

SALADS

COBB SALAD
hearts of romaine, chicken,
bacon, egg, tomato,
avocado, blue cheese **\$18**

SUMMER BEACH SALAD {V}
mixed greens, tomato,
artichoke, avocado,
cucumber, kalamata olives,
herb lime vinaigrette **\$17**

CAESAR SALAD
hearts of romaine,
parmesan cheese, anchovies,
brioche croutons, **\$14**

SUPERFOOD SALAD {V/GF}
kale, baby spinach,
shaved fennel, dried cranberries,
toasted pumpkin seeds,
quinoa, goat cheese,
lilikoi vinaigrette **\$16**

GRILLED FISH **\$12**
GRILLED CHICKEN, BEEF,
SHRIMP SKEWER **\$6**
FRESH SASHIMI **\$10**

+ADD
to any salad

BEVERAGES

**ICED TEA &
SOFT DRINKS** **\$3.75**

MANGO ICED TEA **\$4**

ARNOLD PALMER **\$4**

TRENT JONES **\$4**

PASSION ICED TEA **\$4**

SMOOTHIE/SLUSHIE

choice of banana,

mango, strawberry,
passion fruit,

pineapple, coconut,

guava, chocolate

\$8/\$7

DESSERTS

OVALTINE FROTH \$8

MACADAMIA NUT BROWNIE \$7

LILIKOI MERINGUE TART \$11

MAINS

choice of fruit, coleslaw or chips

HAU TREE BURGER
brioche bun, lettuce, tomato, onion, choice of cheddar or swiss **\$20**

CLUB SANDWICH
wheat bun, turkey, bacon, lettuce, tomato,
avocado crema, dijonnaise spread **\$18**

KAUNA'OA GRILLED CHEESE {V}
swiss cheese, cheddar cheese, truffle oil, country bread **\$15**

BEYOND BURGER {V}
brioche bun, lettuce,
tomato, onion **\$18**

FRESH CATCH TACOS* {GF}
corn tortilla, taco cabbage slaw,
pineapple pico de gallo, fresh avocado **\$24**

TUNA SANDWICH
wheat bun, tuna salad with capers, pickled red onions,
lettuce, tomato **\$17**

BUILD YOUR OWN POKE BOWL*

topped wih furikake or bubu arare **\$20**

1. CHOOSE A BASE

won ton chips | mixed greens & cherry tomatoes | jasmine rice

2. CHOOSE A POKE

traditional hawaiian style shoyu poke | spicy poke
tofu poke "gomadare sauce"

3. CHOOSE A SAUCE

wasabi aioli | spicy aioli | unagi sauce

+ADD
to any poke
bowl \$2

AVOCADO TOBIKO

KIMCHI SEAWEED SALAD

EDAMAME



Parker Ranch®
est. 1847

Parker Ranch cattle graze the natural volcanic grasslands on the slopes of the majestic Mauna Kea and Kohala Mountains. Grass fed Parker Ranch beef delivers a unique flavor and tenderness. Parker Ranch Paniolo (cowboys) have over 170 years of ranching traditions and land stewardship, and many Paniolo spent their evenings at Parker Pavilion here on Kauna'oa Bay. We are proud to offer this superb, 'Mea 'Ono' (good tasting) Parker Ranch beef.

{V} vegetarian {GF} gluten free

A service charge of 16% will be added for all parties of 6 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.