

KALEO'S DINNER MENU

STARTERS

SOUP OF THE DAY	\$ 6
KALUA PORK WONTONS - HOUSE FAVORITE!!!!	\$ 7
SAUTEED MUSHROOMS – GARLIC BUTTER & WHITE WINE	\$ 7
FRESH SPINACH ▸ SAUTÉED WITH GARLIC, PINE NUTS, AND PARMESAN	\$ 7
MOZZARELLA MARINARA – WITH ZESTY MARINARA & FRESH BASIL PESTO	\$ 9
CALAMARI — SERVED WITH LEMON CAPER REMOULADE	\$ 9
BUFFALO WINGS ▸ SERVED WITH HOT SAUCE AND RANCH DRESSING	\$ 9
TEMPURA AHI ROLL – HOUSE FAVORITE SERVED WITH SPICY LILIKOI SAUCE	\$10
ASIAN LETTUCE WRAPS ▸ MINCED CHICKEN, WOK SEARED W/SHIITAKE, CARROTS, ONION, WATER CHESTNUT, SZECHUAN SAUCE	\$10
CRAB CAKES – WITH PINEAPPLE SALSA AND SPICY MANGO AIOLI	\$12
POKE – FRESH AHI, SWEET ONION, TOMATO, AVOCADO, SESAME SOY DRESSING	\$12
FISH & CHIPS ▸ FRESH FISH, TEMPURA BATTERED, CRISPY FRIES, TARTAR SAUCE	\$12
BABY BACK RIBS –SLOW ROASTED & SLATHERED WITH KALEO'S BBQ SAUCE	\$12
BLACKENED AHI SASHIMI - SEARED RARE WITH PINEAPPLE SALSA	MARKET PRICE
MEDITERRANEAN PLATTER - PESTO TOMATOES, GRILLED VEGGIES, HUMMUS, ARTICHOKE HEARTS, FETA, OLIVES, CUCUMBERS, WARM FLATBREAD	\$15

SALADS

HOUSE	\$ 7
ORGANIC GREENS, CARROTS, TOMATO, CUCUMBER, CITRUS DRESSING	
CAESAR	\$ 8
CRISP ROMAINE, PARMESAN, GARLIC CROUTONS, ANCHOVIES UPON REQUEST	
ORZO FLORENTINE	\$ 9
ORZO, SPINACH, TOMATO, OLIVES, FETA, CAPERS, PARMESAN, PINE NUTS, LEMON	
HAIKU	\$ 9
ORGANIC GREENS, VEGGIES, BLUE CHEESE, RAISINS, WALNUTS, CITRUS DRESSING	
CAPRESE	\$ 9
FRESH MOZZARELLA, VINE RIPENED TOMATOES, MIXED GREENS, EXTRA VIRGIN OLIVE OIL	
GREEK	\$ 9
ORGANIC GREENS, FETA, OLIVES, CUCUMBER, TOMATOES, ONION, LEMON DRESSING	

ADD TO ANY SALAD: GRILLED CHICKEN \$3.00

GRILLED MAHI \$5.00

ENTREES

COCONUT CHICKEN CURRY	\$15
BREAST OF CHICKEN SIMMERED IN MILD THAI COCONUT CURRY	
KALEO'S LEMON CHICKEN	\$18
BREAST OF CHICKEN WITH SPINACH AND GOAT CHEESE, LEMON CAPER CREAM	
BABY BACK PORK RIBS	\$18
KALEO'S BBQ SAUCE AND SERVED WITH BAKED BEANS, COLE SLAW, CRISPY FRIES	
TOP SIRLOIN	\$22
12 OZ OF CERTIFIED ANGUS CHAR GRILLED TO PERFECTION	
BEEF TENDERLOIN	\$27
LEAN AND FLAVORFUL WITH SAUTÉED MUSHROOMS, RED WINE REDUCTION	
PRIME RIB (FRIDAYS & SATURDAYS ONLY)	\$25
SLOW ROASTED, HERB CRUSTED 12 OZ, AU JUS WITH HORSERADISH CREAM	

FROM THE SEA

FRESH FISH	MARKET PRICE
COCONUT CRUSTED SERVED WITH SWEET & SPICY LILIKOI SAUCE	
VOLCANO SPICED SERVED WITH FRESH PINEAPPLE SALSA	
SESAME CRUSTED WITH WASABI VINAIGRETTE	
SAUTÉED WITH TOMATO, SHALLOTS, GARLIC, LEMON, AND WHITE WINE	
COCONUT SHRIMP	\$18
CRISPY, CRUNCHY, COCONUT SHRIMP SERVED WITH SWEET THAI CHILI	
SEAFOOD DYNAMITE	\$22
FRESH FISH, SCALLOPS, MUSHROOMS, ZUCCHINI, ONIONS, BAKED IN SPICY AIOLI	

PASTAS SERVED WITH GARLIC BREAD

TOMATO BASIL	\$12
SWEET TOMATO, FRESH BASIL, GARLIC, PARMESAN, EXTRA VIRGIN OLIVE OIL	
MARINARA	\$12
VINE RIPENED TOMATOES, FRESH HERBS, CHUNKY VEGETABLES	
BOLOGNESE	\$14
TRADITIONAL MEAT SAUCE, PARMESAN, AND FRESH ITALIAN PARSLEY	
PESTO	\$14
FRESH BASIL PESTO CREAM, OLIVES, GARLIC, PARMESAN	
WILD MUSHROOM	\$14
MUSHROOMS AND ONIONS IN A PARMESAN GARLIC CREAM	
CHICKEN PARMESAN	\$18
BREAST OF CHICKEN, MELTED MOZZARELLA, HOMEMADE MARINARA	
GARLIC SHRIMP LINGUINI	\$18
SAUTÉED WITH WHITE WINE, LEMON, AND GARLIC BUTTER	
SEAFOOD	\$22
SCALLOPS, SHRIMP, FRESH FISH, MUSHROOMS SAUTÉED IN CREAMY MARINARA	

ADD SIDE SALAD \$2.00

CHICKEN \$3.00

MAHI OR SHRIMP \$5.00

KALEO'S – DINNER MENU

STARTERS

SOUP OF THE DAY	\$ 6
HUMMUS - SERVED WITH WARM PITA BREAD AND HAMAKUA TOMATO GARNISH	\$ 8
KALUA PORK WONTONS - EVERYBODY'S FAVORITE!	\$ 8
SAUTEED MUSHROOMS - GARLIC BUTTER & WHITE WINE	\$ 7
SPINACH FETA SPRING ROLLS -WITH LEMON GARLIC DRESSING	\$ 8
MOZZARELLA MARINARA - SLABS OF MELTING CHEESE W/ ZESTY MARINARA	\$ 9
BUFFALO WINGS - SERVED WITH HOT SAUCE AND RANCH DRESSING	\$ 9
COCONUT SHRIMP - SERVED WITH SWEET THAI CHILI	\$10
CRISPY CALAMARI - COCONUT PANKO CRUSTED! A NEW HOUSE FAVORITE!	\$10
TEMPURA AHI ROLL - HOUSE FAVORITE SERVED WITH SPICY LILIKOI SAUCE	\$12
CRAB & ARTICHOKE DIP - WITH TOASTED FLATBREAD	\$12
POKE - FRESH AHI, ONION, TOMATO, SESAME SOY DRESSING, CRISPY WONTONS	MP
FISH & CHIPS - ISLAND FRESH FISH, TEMPURA BATTERED AND SERVED WITH CRISPY FRIES, TARTAR SAUCE & LEMON	\$15
BLACKENED AHI SASHIMI – SEARED RARE WITH PINEAPPLE SALSA	MP
MEDITERRANEAN PLATTER	\$15
GRILLED VEGGIES, HUMMUS, PESTO TOMATOES, ARTICHOKE HEARTS, FETA, OLIVES, CUCUMBERS, AND WARM FLATBREAD	

SALADS

HOUSE	\$ 8
ORGANIC GREENS, CARROTS, TOMATO, CUCUMBER, CITRUS DRESSING	
CAESAR	\$ 8
CRISP ROMAINE, PARMESAN, GARLIC CROUTONS, ANCHOVIES UPON REQUEST	
ORZO	\$ 9
ORZO PASTA, SPINACH, FETA, PARMESAN, TOMATO, OLIVES, CAPERS, LEMON DRESSING	
HAIKU	\$ 9
ORGANIC GREENS, VEGGIES, BLUE CHEESE, RAISINS, WALNUTS, CITRUS DRESSING	
GREEK	\$10
ORGANIC GREENS, TOMATO, CUCUMBER, FETA, OLIVES, LEMON GARLIC DRESSING	
CAPRESE	\$10
VINE RIPENED TOMATOES, FRESH MOZZARELLA, MIXED GREENS, BALSAMIC DRESSING	
GRILLED STEAK SALAD	\$15
WITH ORGANIC GREENS, TOMATOES, RED ONIONS, BLUE CHEESE, BALSAMIC DRESSING	

**** ADD TO ANY OF THE ABOVE SALADS ****

GRILLED CHICKEN \$4

SHRIMP \$6

FRESH FISH MARKET PRICE

ENTREES

KALEO'S LEMON CHICKEN	\$18
BREAST OF CHICKEN WITH SPINACH AND GOAT CHEESE, LEMON CAPER CREAM	
BABY BACK PORK RIBS	\$20
SMOTHERED IN GUAVA BBQ SAUCE AND SERVED WITH COLE SLAW, CRISPY FRIES	
GRILLED KULANA STEAK & POTATOES	\$22
12 OZ OF LOCAL FREE RANGE BEEF SERVED WITH MASHED POTATOES OR FRIES	
BEEF TENDERLOIN	\$32
LEAN AND FLAVORFUL WITH SAUTÉED MUSHROOMS & RED WINE DEMI	
PRIME RIB (FRIDAYS, SATURDAYS, & SUNDAYS ONLY)	\$26
SLOW ROASTED, HERB CRUSTED 12 OZ, AU JUS WITH HORSERADISH CREAM	

FROM THE SEA

FRESH FISH	MARKET PRICE
COCONUT CRUSTED SERVED WITH SWEET & SPICY LILIKOI SAUCE	
VOLCANO SPICED SERVED WITH FRESH PINEAPPLE SALSA	
SESAME CRUSTED SERVED WITH WASABI VINAIGRETTE	
SAUTÉED WITH TOMATO, GARLIC, WHITE WINE, AND LEMON	
COCONUT SHRIMP	\$20
CRISPY, CRUNCHY, COCONUT SHRIMP SERVED WITH SWEET THAI CHILI	
COCONUT SEAFOOD CURRY	\$24
FRESH FISH, SHRIMPS, AND SCALLOPS IN MILD THAI COCONUT CURRY	
DYNAMITE	\$22
SCALLOPS, SHRIMP, FISH, MUSHROOMS, AND VEGGIES BAKED IN SPICY MAYO	

PASTAS SERVED WITH GARLIC BREAD

TOMATO BASIL	\$14
VINE RIPENED TOMATOES, FRESH BASIL, GARLIC, PARMESAN, EVOO	
PRIMAVERA	\$14
MARKET FRESH VEGGIES TOSSED WITH MARINARA, FRESH HERBS, & PARMESAN	
PESTO	\$14
FRESH BASIL PESTO CREAM, OLIVES, GARLIC, AND PARMESAN	
MUSHROOM CHICKEN	\$16
CHICKEN, MUSHROOMS AND ONIONS IN A PARMESAN GARLIC CREAM	
CHICKEN PARMESAN	\$18
BREAST OF CHICKEN WITH MELTED MOZZARELLA OVER MARINARA PASTA	
GARLIC SHRIMP LINGUINI	\$20
SAUTÉED WITH WHITE WINE, LEMON, AND GARLIC BUTTER	
SEAFOOD	\$24
SCALLOPS, SHRIMP, FRESH FISH, MUSHROOMS SAUTÉED IN CREAMY MARINARA	

ADD SIDE SALAD \$4

LOCAL FAVORITES

SERVED WITH RICE AND GREEN SALAD

KALUA PORK & CABBAGE	\$12
SLOW COOKED PORK SAUTÉED WITH FRESH CABBAGE	
CHICKEN KATSU	\$12
CRISPY, BONELESS CHICKEN SERVED WITH BBQ OR SWEET THAI CHILI SAUCE	
HAWAIIAN TERIYAKI CHICKEN	\$15
MARINATED, CHARGRILLED AND SERVED WITH GRILLED PINEAPPLE	
COCONUT CHICKEN CURRY	\$15
BREAST OF CHICKEN, MIXED VEGGIES AND MILD COCONUT CURRY	
ASIAN CHICKEN STIR FRY	\$15
WOK FRIED WITH FRESH LOCAL VEGGIES	
MAHI TEMPURA	\$15
ISLAND FISH, LIGHTLY BATTERED, SERVED WITH HOMEMADE TARTAR SAUCE	
KAL BI RIBS	\$15
SPICY KOREAN BONELESS SHORT RIBS, MARINATED AND CHAR GRILLED	
FILET TIPS IN BRANDY MUSHROOM CREAM	\$16
HOUSE FAVORITE!	

BURGERS & SANDWICHES

SERVED WITH LETTUCE, TOMATO, PICKLES, ONION, CHOICE OF CRISPY FRIES OR SALAD

KALEO'S BIG BEEF BURGER	\$10
CHAR GRILLED, 1/2 POUND OF CERTIFIED ANGUS BEEF, PLAIN OR TERIYAKI	
CHEESE BURGER	\$12
CHOICE OF AMERICAN, CHEDDAR, OR SWISS	
BLACK & BLUE BURGER	\$12
VOLCANO SPICED WITH CRISPY BACON & BLUE CHEESE	
BBQ BACON CHEDDAR BURGER	\$12
CRISPY BACON, MELTED CHEDDAR CHEESE, KALEO'S BBQ SAUCE	
DA KINE CHEESE BURGER	\$15
CRISPY BACON, SAUTEED MUSHROOMS, GRILLED ONIONS, FRESH AVOCADO	
PINEAPPLE TERI CHICKEN SANDWICH	\$12
MARINATED, CHARGRILLED AND SERVED WITH GRILLED PINEAPPLE	
BBQ PORK SANDWICH	\$12
SLOW COOKED SHREDDED PORK, CRISPY ONION RINGS, KALEO'S BBQ SAUCE	
FRESH ISLAND FISH SANDWICH	\$14
GRILLED AND SERVED WITH HOMEMADE TARTAR SAUCE AND LEMON	
BLACKENED MAHI BLT	\$15
SERVED WITH AVOCADO AND MANGO MAYO	

MAHALO FOR DINING WITH US!!!

PRICES AND SELECTIONS SUBJECT TO CHANGE WITHOUT NOTICE.

\$10 CORKAGE FEE

BURGERS & SANDWICHES

SERVED WITH LETTUCE, TOMATO, PICKLES, ONION, CHOICE OF CRISPY FRIES OR SALAD

KALEO'S BIG BEEF BURGER	\$10
CHAR GRILLED, 1/2 POUND OF CERTIFIED ANGUS BEEF, PLAIN OR TERIYAKI	
CHEESE BURGER	\$12
CHOICE OF AMERICAN, CHEDDAR, OR SWISS	
BLACK & BLUE BURGER	\$12
VOLCANO SPICED WITH CRISPY BACON & BLUE CHEESE	
BBQ BACON CHEDDAR BURGER	\$12
CRISPY BACON, MELTED CHEDDAR CHEESE, KALEO'S BBQ SAUCE	
DA KINE CHEESE BURGER	\$15
CRISPY BACON, SAUTEED MUSHROOMS, GRILLED ONIONS, FRESH AVOCADO	
FRESH ISLAND MAHI SANDWICH	\$12
GRILLED OR CRISPY FRIED WITH LEMON AND HOMEMADE TARTAR SAUCE	
BIG MYKE'S BLACKENED MAHI BLT	\$15
EXACTLY WHAT MYKE ORDERED WITH AVOCADO AND MANGO MAYO	
BBQ PORK SANDWICH	\$12
SLOW COOKED SHREDDED PORK, GRILLED SWEET ONIONS, HOMEMADE BBQ SAUCE	

LOCAL FAVORITES

SERVED WITH RICE AND GREEN SALAD

KALUA PORK & CABBAGE	\$12
SLOW COOKED PORK SAUTÉED WITH FRESH CABBAGE	
CHICKEN KATSU	\$12
CRISPY, BONELESS CHICKEN SERVED WITH JAPANESE BBQ SAUCE	
ASIAN CHICKEN STIR FRY	\$14
WOK FRIED WITH FRESH LOCAL VEGGIES	
MAHI TEMPURA	\$14
ISLAND FISH, LIGHTLY BATTERED, SERVED WITH HOMEMADE TARTAR SAUCE	
CHOP STEAK	\$14
TENDER SLICES OF STEAK, TOMATO, MUSHROOM, AND ONIONS	
KAL BI RIBS	\$15
SPICY KOREAN BEEF SHORT RIBS, MARINATED AND CHAR GRILLED	
FILET TIPS IN BRANDY MUSHROOM CREAM	\$15
HOUSE FAVORITE! NEED WE SAY MORE?	

MAHALO FOR DINING WITH US!!!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.
PRICES AND SELECTIONS SUBJECT TO CHANGE WITHOUT NOTICE.
SPLIT CHARGE \$8.00

KALEO'S – LUNCH MENU

STARTERS

SOUP OF THE DAY	\$ 6
HUMMUS - WITH WARM PITA BREAD AND HAMAKUA TOMATO & FETA GARNISH	\$ 8
SAUTEED MUSHROOMS – GARLIC BUTTER AND WHITE WINE	\$ 8
KALUA PORK WONTONS – HOUSE FAVORITE!	\$ 8
SPINACH SPRING ROLLS - WITH FETA, PARMESAN & LEMON GARLIC DRESSING	\$ 8
MOZZARELLA MARINARA -SERVED WITH ZESTY MARINARA, BASIL PESTO	\$ 9
BUFFALO WINGS - SERVED WITH HOT SAUCE AND RANCH	\$ 9
CRISPY CALAMARI – COCONUT PANKO CRUSTED!	\$10
COCONUT CRUSTED SHRIMP – HOUSE FAVORITE !!!	\$10
TEMPURA AHI ROLL* – HOUSE FAVORITE SERVED WITH SPICY LILIKOI SAUCE	\$12
POKE* - FRESH AHI, SWEET ONION, SESAME SOY DRESSING AND WON TON CHIPS	MP
CRAB & ARTICHOKE DIP - SERVED WITH TOASTED FLATBREAD	\$12
MEDITERRANEAN PLATTER – PESTO TOMATOES, GRILLED VEGGIES, HUMMUS, ARTICHOKE HEARTS, FETA, KALAMATA OLIVES, CUCUMBERS, WARM FLATBREAD	\$15

SALADS

HOUSE – ORGANIC GREENS, CARROTS, TOMATO, CUCUMBER, CITRUS DRESSING	\$ 8
CAESAR – ROMAINE, PARMESAN, GARLIC CROUTONS, ANCHOVIES UPON REQUEST	\$ 8
HAIKU - ORGANIC GREENS, ASSORTED VEGGIES, BLUE CHEESE, RAISINS, WALNUTS MANDARIN ORANGES, CITRUS DRESSING	\$10
ORZO PASTA -WITH SPINACH, FETA, TOMATO, OLIVE, CAPERS, PARMESAN, LEMON	\$10
CAPRESE - MOZZARELLA, HAMAKUA TOMATOES, GREENS, BALSAMIC DRESSING	\$10
COBB - GRILLED CHICKEN, APPLEWOOD SMOKED BACON, GORGONZOLA, AVOCADO, HAMAKUA TOMATO, OLIVES, EGG, ORGANIC GREENS	\$15
GRILLED STEAK* –LOCAL GRASS FED FLANK STEAK WITH ORGANIC GREENS, TOMATO, BLEU CHEESE, RED ONION, BALSAMIC DRESSING	\$16

PASTAS

SERVED WITH ORGANIC GREEN SALAD AND FRESH GARLIC BREAD	
PRIMAVERA - FRESH VEGGIES, HOMEMADE MARINARA, HERBS, PARMESAN	\$14
PESTO – FRESH BASIL PESTO CREAM, OLIVES, GARLIC, AND PARMESAN	\$14
MUSHROOM CHICKEN – IN PARMESAN GARLIC CREAM	\$16
GARLIC SHRIMP - TOMATOES, WHITE WINE, LEMON, GARLIC BUTTER	\$16

ADD TO ANY OF THE ABOVE: GRILLED CHICKEN \$4

GRILLED SHRIMP \$6

ISLAND FAVORITES

FISH & CHIPS — TEMPURA BATTERED, CRISPY FRIES, TARTAR SAUCE & LEMON	\$15
COCONUT CHICKEN CURRY — CHICKEN BREAST AND MILD COCONUT CURRY	\$12
HIBACHI CHICKEN • MARINATED, CHARGRILLED AND SERVED WITH PINEAPPLE	\$15
CHICKEN KATSU — CRISPY BONELESS CHICKEN BREAST, JAPANESE BBQ SAUCE	\$12
KALUA PORK & CABBAGE — TENDER SMOKED PORK AND SAUTÉED CABBAGE	\$12
KAL BI RIBS • KOREAN BONELESS SHORT RIBS, MARINATED AND CHAR GRILLED	\$15
BBQ RIBS — GUAVA GLAZED AND SERVED WITH COLE SLAW AND CRISPY FRIES	\$18
MAHI TEMPURA —SERVED WITH RICE AND ORGANIC GREEN SALAD	\$15
COCONUT CRUSTED MAHI OR SHRIMP WITH SWEET & SPICY LILIKOI SAUCE	\$16

BURGERS*

SERVED WITH LETTUCE, TOMATO, PICKLES, ONION, CHOICE OF CRISPY FRIES OR SALAD

DA BURGER • 1/2 POUND OF LOCAL GRASS FED BEEF, PLAIN OR TERIYAKI	\$10
CHEESEBURGER • CHOICE OF AMERICAN, CHEDDAR, OR SWISS	\$12
BLACK & BLUE BURGER • VOLCANO SPICED WITH BACON & BLUE CHEESE	\$12
BACON CHEDDAR BURGER • CRISPY BACON, MELTED CHEDDAR, BBQ SAUCE	\$12
DA KINE CHEESEBURGER • CRISPY BACON, SAUTÉED MUSHROOMS & ONIONS FRESH AVOCADO, CHOICE OF CHEESE	\$15

SANDWICHES & WRAPS CHOICE OF CRISPY FRIES OR ORGANIC GREENS

GRILLED CHEESE — CHOICE OF AMERICAN, SWISS, OR CHEDDAR	\$8
VEGGIE WRAP — GRILLED VEGGIES, TOMATO, FETA, GREENS, RICE, HUMMUS	\$10
MOZZARELLA & TOMATO — GARLIC GRILLED BAGUETTE, FRESH BASIL PESTO	\$10
CHICKEN & AVOCADO MELT — CHICKEN BREAST, SWISS CHEESE, AVOCADO	\$10
PRIME RIB DIP • WITH SWISS CHEESE, MUSHROOMS, ONIONS, AU JUS	\$15
BBQ PORK — SHREDDED PORK, CRISPY ONIONS, HOMEMADE BBQ SMOTHER	\$12
BLACKENED MAHI WRAP — VOLCANO SPICED MAHI, AVOCADO, SALAD GREENS BROWN RICE, FRESH PINEAPPLE SALSA, SPICY LILIKOI SAUCE	\$12
FRESH ISLAND FISH SANDWICH — SERVED WITH HOMEMADE TARTAR SAUCE	\$14
BLACKENED FRESH CATCH BLT • W/ AVOCADO, SPROUTS, MANGO MAYO	\$15

MAHALO FOR DINING WITH US!!!

PRICES AND SELECTIONS MAY VARY ACCORDING TO AVAILABILITY.

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

DRINK MENU

POMEGRANATE MARGARITA - PATRON SILVER, GRAND MARNIER FLOAT \$10

CLASSIC MOJITO - HAND PRESSED MINT, FRESH LIME AND BACARDI RUM TOPPED WITH SPRITE OR CLUB SODA (ADDITIONAL FLAVORS OF POMEGRANATE, MANGO, GINGER, AND PINEAPPLE) \$10

MAI TAI - BACARDI RUM, PINEAPPLE & ORANGE JUICE, GRENADINE, MEYER'S DARK RUM FLOAT \$8

PINA COLADA - BACARDI RUM, COCONUT AND PINEAPPLE, AN ISLAND TRADITION \$8

LAVA FLOW - OUR PINA COLADA WITH STRAWBERRY SWIRL \$8

KAI GINGER - KAI PREMIUM LYCHEE VODKA, GINGER ALE, FRESH LEMON \$8

LA FRESCA - SAUZA SILVER, LEMONADE, SPRITE, FRESH LIME AND MINT \$7

KALEO'S PUNCH - MALIBU COCONUT RUM, LILIKOI AND LEMONADE, SPLASH OF SPRITE \$7

KALAPANA COOLER - STOLI BERRY, LEMONADE & CRANBERRY JUICE, SPLASH OF CHAMBORD \$8

MARGARITAS - SAUZA SILVER, CUERVO, COINTREAU, FRESH LIME \$8

(CHOICE OF MANGO, PASSION FRUIT, OR STRAWBERRY)

MARTINIS \$9

COSMOPOLITAN — ABSOLUT VODKA, COINTREAU, FRESH LIME, SPLASH OF CRANBERRY

PAMA COSMO - PAMA LIQUEUR, ABSOLUT VODKA, FRESH LIME, SPLASH OF CRANBERRY

GINGER COSMO - CANTON GINGER LIQUEUR, ABSOLUT VODKA, CRANBERRY, AND LIME

RASPBERRY LEMON DROP - STOLI VODKA, CHAMBORD, COINTREAU, FRESH LEMON

MAUNA KEA SUNRISE - BACARDI AND MALIBU RUM, PINEAPPLE, LILIKOI, CRANBERRY LAYERS

ZSA ZSA - MALIBU COCONUT RUM, MIDORI MELON, PINEAPPLE JUICE, SPLASH OF SPRITE

CHOCOTINI — STOLI VANILLA VODKA, GODIVA CHOCOLATE LIQUEUR, CHOCOLATE SWIRL

KEY LIME PIE — ABSOLUT VANILLA, KEKE KEY LIME LIQUEUR, PINEAPPLE JUICE, FRESH LIME

AND GRAHAM CRACKER RIM \$10

WINE LIST

<u>WHITE</u>			GLASS	BOTTLE
CHARDONNAY	LA TERRE	CALIFORNIA	\$5	\$18
CHARDONNAY	FIVE RIVERS	MONTEREY	\$6.50	\$20
CHARDONNAY	MACON VILLAGES	FRANCE	\$7	\$22
BLEND	MENAGE A TROIS	NAPA	\$6.50	\$20
PINOT GRIGIO	CAPOSALDO	ITALY	\$6.50	\$20
PINOT GRIGIO	LUNA	NAPA	\$8	\$28
VIOGNIER	BONTERRA	MENDOCINO	\$7	\$22
WHITE ZINFANDEL	BUEHLER	NAPA	\$6	\$18
RIESLING	KENDALL JACKSON	CALIFORNIA	\$7.50	\$22
SPARKLING	POEMA CAVA BRUT	SPAIN	\$8	\$28

RED

MERLOT	LA TERRE	CALIFORNIA	\$5	\$18
MERLOT	RED DIAMOND	WASHINGTON	\$7	\$22
CABERNET	CALINA RESERVA	CHILE	\$6.50	\$18
CABERNET	LIBERTY SCHOOL	PASO ROBLES	\$7.50	\$25
CABERNET BLEND	MENAGE A TROIS	NAPA	\$6	\$20
PINOT NOIR	MARK WEST	CENTRAL COAST	\$7	\$22

BEER

KONA BREWING COMPANY ON TAP

BIG WAVE GOLDEN ALE AND WAILUA WHEAT \$4

BY THE BOTTLE:

HEINEKEN, CORONA, STEINLAGER, NEWCASTLE, ST. PAULI GIRL, SIERRA NEVADA, MEHANA VOLCANO RED ALE, MEHANA MAUNA KEA PALE ALE, BUCKLER N.A. \$4.50

BUDWEISER, BUD LIGHT, COORS LIGHT \$4

ROYAL KONA COFFEE DRINKS

KALEO'S

MACADAMIA NUT LIQUEUR, BAILEY'S IRISH CREAM, AND COINTREAU

SEDUCTION

GODIVA DARK AND WHITE CHOCOLATE LIQUEUR AND AMARETTO

BORA BORA

DARK RUM AND COCONUT, HINT OF VANILLA

CHOCOLATE RASPBERRY TRUFFLE

GODIVA DARK CHOCOLATE, CRÈME DE CACAO, AND CHAMBORD

STARRY NIGHT

KAHLUA COFFEE LIQUEUR & DISARRONO

ALL COFFEE DRINKS ARE TOPPED WITH WHIPPED CREAM

AFTER DINNER DRINKS

TAYLOR FLADGATE 10 YEAR TAWNY PORT \$9

COURVOISIER VSOP \$12

REMY VSOP \$15

GLENLIVET 12 YR \$12

GRAND MARNIER \$10

DESSERTS

LILIKOI CHEESECAKE

CHOCOLATE DECADENCE CAKE

WARM LAVA CAKE WITH VANILLA ICE CREAM, CHOCOLATE SWIRLS, AND STRAWBERRY DRIZZLE

BANANA SPRING ROLLS WITH VANILLA ICE CREAM

HOT FUDGE BROWNIE SUNDAE