

pool bar

BEVERAGES | SERVED DAILY (11 AM – 8 PM)



HAPPY HOUR

Daily | 3 – 5:00 PM
\$3 off specialty
cocktails &
pool bites

smoothies & shakes

SURFER SUNRISE guava, mango, lime	14	STRAWBERRY SURF strawberries, banana	14
TROPICAL TWIST mango, strawberries, banana, pineapple, coconut	14	MILKSHAKES chocolate, strawberry, vanilla, mango	14

specialty cocktails

MAI TAI koloa light rum, orange curacao, lime, pineapple juice, orgeat syrup, koloa dark rum float	22	ALEPPO MARGARITA aleppo pepper infused souza tequila, lime juice, simple syrup, black salt	19
FROZEN DAIQUIRI OR MARGARITA choice of strawberry, mango, guava, cactus pear, lilikoi	20	FROZEN COCONUT MOJITO cruzan light rum, malibu rum, mint, lime juice, pineapple juice, coconut	18
STRAWBERRY BLISS drakes organic vodka, st. germaine, strawberry purée, lemonade	18	CACTUS PEAR MOJITO cruzan light rum, cactus pear purée, soda, lime, simple syrup, mint	19
ERIN'S FAIRY TALE drake's organic vodka, splash of lilikoi, club soda	18	MANGO MADNESS <small>mild or spicy</small> aleppo pepper infused rye, mango purée, lime, ginger beer	19
ISLAND MULE drake's organic vodka, guava purée, lime, ginger beer	18	KOLOA SOUR evan williams, fresh juice, lemon-lime sour, splash of guava and passion fruit	18
POIPU ON THE ROCKS cîroc mango vodka, passion fruit purée, sparkling wine	20	PINA COLADA choice of limoncello, pua, cactus pear, guava, strawberry, mango, lilikoi	20

wines & beers

BUBBLES

lucien albrecht brut rosé	22
gambino sparkling	17

WHITE WINE

il masso friuli pinot grigio	15
trinitas sauvignon blanc	16

RED WINE

rickshaw pinot noir	15
trinitas zinfandel	21

WINE OF THE MOMENT

please inquire and ask
your server for details

BEERS

kona hanalei island IPA	10
kona kua bay IPA	10
lanikai pillbox porter	15
kona light blonde ale	10
paradise lilikoi cider	11

DRAFT

kona longboard lager	10
kona big wave golden ale	10

other

HIGH NOON

pineapple, watermelon, lilkoi	11
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LUNCH MENU | SERVED DAILY (11:30 AM – 5:00 PM)



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pool bites

TRICOLOR CHIPS & MANGO SALSA	14	CHICKEN WINGS (6)	18
HUMMUS & GRILLED NAAN	16	jumbo breaded wings with choice of spicy buffalo or ranch, served with carrots and celery sticks	
MARGHERITA FLATBREAD	20	ISLAND POKE BOWL	23
fresh shredded mozzarella cheese, local kamuela tomato, basil, red salt, balsamic reduction		ahi poke, warm white rice, shredded cucumbers, avocado, wasabi aioli, sweet soy drizzle	
GF cauliflower crust \$4			
COCONUT SHRIMP (6)	18		
sweet chili sauce, lemon wedge			

salads

add chicken +10, shrimp +12, mahi mahi +12, ahi +12, awesome burger (plant based) +9, coconut shrimp +12

CAESAR SALAD	12	WATERMELON SALAD	18
romaine lettuce, herb croutons, parmesan, caesar dressing		arugula, goat cheese, red onions, mint, cucumbers, kalamata olives, citrus vinaigrette	
GREEN SALAD	13		
cherry tomatoes, cucumber, carrots, radishes, toasted sesame dressing			

entrées

served with seasoned waffle fries, hurricane waffle fries +3, truffle waffle fries +7

CHEESE QUESADILLA		KOBE BEEF BURGER	22
cheddar, mozzarella, sour cream, mango salsa		cheddar cheese, tomato, butter lettuce, brioche bun	
add chicken +10 or shrimp +12	16	AWESOME BURGER (PLANT BASED)	19
FISH & CHIPS		avocado, arugula, tomatoes, swiss cheese, basil aioli, brioche bun	
beer-battered ono, tartar sauce		BUCKWHEAT SOBA NOODLES	24
ISLAND FISH TACOS	24	seared ahi steak, bok choy, edamame, shimeji mushrooms, sesame soy vinaigrette	
blackened mahi mahi, citrus aioli, hawaiian slaw, mango salsa, flour tortilla	24		

snacks & sweets

HAWAIIAN SALTED EDAMAME	9	SEASONED WAFFLE FRENCH FRIES	10
HURRICANE POPCORN	12	LOCAL SEASONAL SORBET	10
arare furikake		TAHITIAN VANILLA ICE CREAM	10
TRUFFLE WAFFLE FRIES	17	AFFOGATO	14

County law prohibits outside alcoholic beverages or coolers. We reserve the right to add 20% gratuity to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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DINNER MENU | SERVED DAILY (5:30 PM – 8:00 PM)

appetizers & salads

CRISPY BRUSSELS SPROUTS GF	18	RED SALT STICKY RIBS GF	29
applewood smoked bacon, parmesan cheese, balsamic reduction		24 sous vide pork ribs, guava lilikoi bbq, carolina reaper, namasu, fresno pepper, cilantro, scallions	
AHI BRUSCHETTA	25	HEIRLOOM TOMATO SALAD GF	19
ahi poke, grilled crostini, avocado mousse, arugula, balsamic reduction		petite arugula, heirloom tomatoes, balsamic reduction	
KO'A KEA SLIDERS	29	LITTLE GEM CAESAR GF	19
caramelized onions, hydrated tomato, garlic truffle aioli, taro bun		gem romaine, creamy caesar dressing, white anchovies, seasoned parmesan crisp, fried capers	
RICE & VEGETABLES GF VG V	29		
cauliflower fried rice, haricots verts, mushrooms, tofu, root vegetables, chimichurri			

entrées

SEARED FURIKAKE AHI STEAK	49	HOISIN BRAISED SHORT RIB	55
ginger lemongrass & coconut milk infused forbidden black rice, asparagus, yuzu soy butter		yukon gold mashed potatoes, roasted root vegetables, natural jus	
CORNISH GAME HEN	65	RED SALT BURGER add foie gras +\$18	60
roasted garlic & herb mix marble potatoes, baby carrots, haricots verts, wilted kale, pear & port wine demi		wagyu beef, kona lobster, pineapple, smoked bacon, caramelized onions, cheddar cheese, garlic & gold truffle aioli, served with truffle waffle fries	
BLUE CRAB CRUSTED MONCHONG	65	AUSTRALIAN LAMB CHOPS	85
molokai sweet potato mash, baby bok choy, rainbow carrots, lemon beurre blanc, basil oil		parmesan herb crusted chops, okinawan sweet potato mash, roasted kabocha squash, macadamia nut chimichurri	

sides

TRUFFLE WAFFLE FRIES	17	SAUTÉED ASPARAGUS	15
MASHED POTATOES	12	LOBSTER TAIL	MP

desserts

SOUFFLE CHEESECAKE	14	S'MORES CLASSIC	25
strawberry compote, macadamia nut crumble, strawberry coulis		(available at the firepits only) hershey chocolate bars, graham crackers, marshmallows	
FLOURLESS CHOCOLATE CAKE	14	S'MORES DELUXE	45
tahitian vanilla ice cream, cocoa powder, raspberry coulis		(available at the firepits only) assorted chocolates, graham crackers, marshmallows, cookies, crackers	
TAHITIAN VANILLA ICE CREAM	10		
LOCAL SEASONAL SORBET	10	AFFOGATO	14

DINNER MENU PRESENTED BY: *red salt*

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LOCAL BEER DESCRIPTIONS

KONA BIG WAVE GOLDEN ALE

ABV: 4.4%

Big Wave is a lighter-bodied golden ale with a tropical hop aroma and flavor—smooth, easy drinking, and refreshing. The use of caramel malt contributes to the golden hue of this beer, and our special blend of hops provides a bright, quenching finish

KONA LONG BOARD ISLAND LAGER

ABV: 4.6%

Longboard Island Lager is a crisp, pale-gold lager made with choice malts and aromatic hops, brewed in a traditional lager style.

KONA LIGHT BLONDE ALE

ABV: 7.2%

Kona Light is a smooth, easy-drinking light beer with just 99 calories and crisp tropical flavor

KONA HANAIEI ISLAND IPA

ABV: 4.5%

Hanaiei Island IPA is an easy-drinking, sessional beer that combines the hoppy aroma of an IPA with a tropical Hawaiian twist. Passionfruit, orange and guava balance the hops to deliver a coppery, session-style ale that reflects the flavors

KONA KUA BAY IPA

ABV: 7.3%

Kua Bay IPA is a bright, bold, copper-colored India Pale Ale. Piney hops, spices, and a subtle caramel maltiness make it a delicious beer that's both full-bodied and flavorful.

KONA FIRE ROCK PALE ALE

ABV: 5.8%

Fire Rock pale ale is a copper-colored ale made from roasted malts and a selection of premium hops. With a Hawaiian style all its own, Fire Rock is smooth, yet bold in both flavor and aroma.

LANIKAI PILLBOX PORTER

ABV: 6.5%

Porter brewed with real vanilla beans. Sweet malts and caramel notes balanced by a touch of hop bitterness and a spicy, herbal aroma.

LEI'D BACK LILIKOI

ABV: 6%

Semi-sweet with a delicious tart finish.