

# M E N U

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## A P P E T I Z E R S

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**FRENCH ONION SOUP** ..... 14  
House made Sourdough, Gruyère

**GF CHICKEN WINGS & DRUMETTES** ..... 16  
Ke'olu Seasoned, Served with Crudité & Ranch

**BLACKENED LOBSTER WONTONS** ..... 24  
Yuzu Slaw, Papaya Salsa, Coriander Cream

**KONA COFFEE BBQ PORK RIBS** ..... 21  
Yuzu Slaw, Kahlua BBQ

## B U R G E R S & S A N D W I C H E S

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With choice of  
Onion Rings, Beer Fries, Mixed Green Salad  
Add Truffle Fries.....5

**SAND WEDGE** ..... 24  
Blackened Market Catch, Lettuce,  
Sprouts, Tomato, Lemon Caper Tartar  
Sauce on Brioche Bun

**TURKEY CLUB** ..... 23  
Slow Roasted Turkey Breast, Bacon,  
Lettuce, Kawamata Tomato, Avocado,  
Mayonnaise, Toasted Sourdough

**BACK NINE "REUBEN"** ..... 24  
Braised Short Ribs, Fennel Sauerkraut, Swiss  
Cheese, Sliced Pickle, Whole Grain Mustard  
Aioli, House Made Rye Bread

**BIG DOG** ..... 16  
Eisenberg Hot Dog, Cup of Chili

**IT'S ALL IN THE "DIPS"** ..... 24  
Roasted Prime Rib, Caramelized Onions,  
Gruyère on House Made Hoagie, served with  
Au Jus & Horseradish

**NASHVILLE HOT CHICKEN SANDWICH** .... 24  
Pimento Cheese, Yuzu Slaw, B&B Pickles on a  
Brioche Bun

**GARDEN BURGER** ..... 21  
Brown Rice and Mushroom Burger,  
Mozzarella, Cheddar, Lettuce, Tomato, Onion,  
Secret Sauce on Brioche Bun

**WAGYU BURGER** ..... 25  
8 oz. Beef, Smoked Mozzarella, Lettuce,  
Kawamata Tomato, Truffle Aioli, House Made  
Pickles on Brioche Bun

## B R U N C H T I M E

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**BREAKFAST BALL** ..... 18  
Two Eggs Any Style, Crispy Bacon, O'brien  
Potatoes, Choice of White or Wheat Toast

**CHICKEN & WAFFLES** ..... 22  
Bourbon Maple Syrup, Wai Meli Honey Butter,  
Mixed Berry Compote

**GF DOWNHILL LOCO MOCO** ..... 35  
Grilled Island Catch, XO Fried Rice, Kale,  
Lobster Demi Glace

## F A I R W A Y G R E E N S

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**GF KE'OLU WEDGE** ..... 21  
Hirabara Baby Romaine, Blue Cheese, Crispy  
Prosciutto, Kawamata Tomato, Soft Boiled Egg,  
Ranch Dressing

**THE BIRDIE** ..... 26  
Baby Romaine, Grilled Chicken, Roasted Bell  
Peppers, Black Beans, Corn, Guacamole,  
Cheddar & Jack Cheeses, Cilantro Lime  
Dressing, Tortilla Strips

**HEALTH NUT** ..... 21  
Kekela Farms Tuscan Kale Blend,  
Ancient Grain Mix, Papaya, Cashews,  
Lemon Vinaigrette

**CAESAR SALAD** ..... 14  
Hirabara Baby Romaine, Sourdough Croutons,  
Parmigiano Reggiano, Lemon

**Enhancements** ..... 10  
Chicken, Salmon, Local Catch, Shrimp, Tofu

*Ke'olu*

**GF** = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase risk of food borne illness.