

Starters

CHILLED TOMATO GAZPACHO GF VG BOWL 14 / CUP 9 <i>Scallions & crispy blue corn tortilla strips</i>	
CHIPS, SALSA & GUACAMOLE GF VG 19 <i>Pico de gallo, tomatillo salsa & guacamole with blue corn chips</i>	
GARLIC PARMESAN FRIES VG 15 <i>Parsley, parmesan reggiano, buttermilk chive dressing, harissa aioli</i>	
*YELLOWFIN AHI SASHIMI 28 <i>Local fresh ahi, pickled ginger, wasabi seaweed salad</i>	
CHICKEN FLAUTAS 18 <i>Tomato cucumber salad, guacamole, lime crema, tomatillo salsa</i>	
SHRIMP AND SCALLOP CEVICHE GF 26 <i>Tomato, cucumber, red onion, serrano chili, avocado, red radish, lime, cilantro, corn tortillas</i>	
CHILLED SEAFOOD COCKTAIL GF 27 <i>Jumbo prawns, snow crab legs, preserve lemon aioli, horseradish cocktail sauce</i>	

Entrées

(Choice of side: fries, onion rings, chips, salad or fruit)

PANIOLA BEACH HOUSE BURGER* 27 <i>8 oz. beef, apple smoked bacon, fried Maui onions, cheddar cheese, in-house barbecue sauce, lettuce, Waimea tomato, sesame roll, choice of side</i>	
CUBAN MELT 26 <i>Kalua pork, ham, Swiss cheese, dill pickle, whole grain mustard, sourdough bread, choice of side</i>	
CRAB CAKE SLIDERS 28 <i>Red crabmeat, shrimp, tomato, lettuce, red onion, Louie sauce, choice of side</i>	
LONGBOARD LAGER BATTERED ONO & CHIPS* 28 <i>Malt vinegar, lemon caper aioli</i>	
TOMBO TUNA MELT* 28 <i>House made tuna salad, Kawamata Farms tomato, avocado, havarti cheese, served on twelve grain bread with choice of side</i>	
BEEF BIRRIA TORTA 27 <i>Braised beef with guajillo chilis, Monterey jack and havarti cheese, avocado, refried beans, French roll, choice of side</i>	
GRILLED FISH TACOS* 27 <i>Local fresh catch, shaved sweet onion, cilantro-lime crema, tomatillo salsa, tomato avocado salad, cilantro rice pilaf, and flour tortillas</i>	

Salads

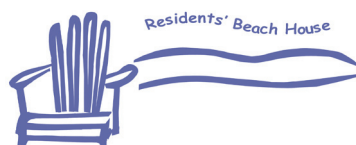
GLUTEN FREE OPTIONS AVAILABLE FOR ALL SALADS

POKE BOWL* 32 <i>Local fresh ahi, carrot, wakame, avocado, radish, cucumber & furikake rice</i>	
TOFU BOWL VG 26 <i>Tofu, carrot, wakame, avocado, radish, cucumber & furikake rice</i>	
SHRIMP LOUIE* GF 32 <i>Boiled shrimp, Waimea butter lettuce, red and yellow cherry tomato, avocado, cucumber, hard boiled egg, Hawaiian sea salt, Louie dressing</i>	
GREEK SALAD GF VG 24 <i>Heirloom cherry tomato, cucumber, red bell pepper, Kalamata olives, radish, feta cheese, red wine herb vinaigrette</i>	
THAI CHICKEN SALAD 28 <i>Hirabara greens, red and green cabbage, carrot, cherry tomato, cucumber, green papaya, red peppers, fresh mint, citrus peanut dressing</i>	
SALAD ENHANCEMENTS: 15 CHICKEN BREAST, JUMBO PRAWNS*, LOCAL CATCH*	

Signature Pizzas

GLUTEN FREE OPTIONS AVAILABLE FOR ALL PIZZAS

THE KANAK ATTACK 28 <i>Salami, pepperoni, prosciutto, Italian sausage</i>	
STEVE MCGARRETT 27 <i>Kalua pig, pineapple, Maui onion, barbecue sauce</i>	
CLASSIC MARGHERITA VG 24 <i>Kamuella tomatoes, buffalo mozzarella, basil</i>	
MUSHROOM TRUFFLE 27 <i>Hāmākua mushrooms, baby arugula, white truffle oil, parmesan reggiano</i>	
ITALIAN SAUSAGE AND SMOKED MOZZARELLA 27 <i>Fire roasted red peppers, tomato, jalepeño, Maui onion</i>	



VG = VEGETARIAN **GF = ITEM IS PREPARED GLUTEN FREE.**

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.