

M E N U

A P P E T I Z E R S

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

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, Sauerkraut, Relish

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

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

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.