



NEW YEAR'S EVE DINNER SPECIAL

DECEMBER 31 • 1700-2100 HOURS

FLAME BROILED FILET OSCAR

FILET MIGNON (8 oz) / KING CRABMEAT (2 oz)
ASPARAGUS / HOLLANDAISE SAUCE
ROASTED GARLIC MASHED POTATOES
FRESH GARDEN VEGETABLES

\$52



Menu selections designated "Heart Healthy" options containing 600 or less calories.

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

Please inform your server if there are any allergies to products of which we should know.

For groups of 8 or more, an automatic 18% service charge will be added. Menu availability and pricing subject to change without notice.

- APPETIZERS & SALADS -

Pina Colada Shrimp.....\$13
Fried Black Tiger Shrimp / Coconut Sweet Chili Dipping Sauce

Crab Cake.....\$13
Blue Crab Meat / Old Bay Seasoning / Sriracha Aioli

🍏 **Bibas Mixed Greens**.....\$10
Ewa Sweet Onions / Local Tomatoes / Candied Macadamia Nuts
Signature Papaya Seed-Lime Vinaigrette

🍏 **Kamuella Caesar Salad**.....\$11
Baby Romaine Lettuce / Garlic Croutons / Parmesan Crisps / Citrus Anchovy Dressing

🍏 **Kiawe Grilled Salmon Caesar Salad**.....\$26

🍏 **Luau Steak Salad**.....\$26
Baby Romaine Lettuce / Sliced NY Striploin / Cucumber / Smoked Pineapple
Local Tomatoes / Ewa Sweet Onions / Toasted Macadamia Nuts / Pineapple Vinaigrette

🍏 **Plant Based Luau Steak Salad**.....\$23
Baby Romaine Lettuce / Flame Grilled Impossible Burger / Cucumber / Smoked Pineapple
Local Tomatoes / Ewa Sweet Onions / Toasted Macadamia Nuts / Pineapple Vinaigrette

- PASTAS -

Black Tiger Shrimp & Maine Lobster Linguini.....\$29
White Wine / Lemon / Kaiulani Spice Herbs

Sauteed Cajun Shrimp Fettuccini Alfredo.....\$26
Kaiulani Spice / Parmesan Cream Sauce

- ENTREES -

Includes fresh garden vegetables & choice of garlic mashed potatoes, jasmine or brown rice

🍏 **Roasted Garlic Hawaiian Big Eye Ahi Tuna**.....\$31
Seared rare / Island Spice

Big Island Honey Glazed Garlic Baked Salmon.....\$28
Yamasa Soy Sauce / Lemon Garlic Drizzle

🍏 **Alaea Sea Salt Filet Mignon (6oz)**.....\$32

Kiawe Grilled Alaea Sea Salt Rib Eye (16oz).....\$38
Pineapple Chimichurri / Kiawe Smoked Beurre Monte

Rib Eye (16oz) & Cajun Shrimp (4oz).....\$45
Pele's Fire Cream Sauce - *lightly spiced*

Filet Mignon (6oz) & Lobster Tail (4oz).....\$48

Twin Cold Water Maine Lobster Tails (4oz).....\$44

- DESSERTS -

7 Layer Haupia Cake.....\$9
White Cake / Coconut (Haupia) Frosting / Shredded Coconut

Diamond Head Mud Pie.....\$9
Coffee Ice Cream / Oreo Cookie Crust / Chocolate and Caramel Drizzle

Pineapple Upside Down Cake.....\$8
Brown Sugar-Honey Glazed Pineapple / Cream Cheese Butter Cake

- BEVERAGES -

Coffee or Tea..... \$4
Coffee / Decaf Coffee / Hot Tea / Iced Tea

Fountain Drinks.....\$4
*Coke, Diet Coke, Sprite, Root Beer, Orange,
Fruit Punch, Raspberry Iced Tea, Lemonade*

- BEER -

Draft Short.....\$6.80

Draft Tall.....\$9.00
*Kona Longboard Lager,
Kona Big Wave Golden Ale,
Kona Castaway IPA, or Seasonal*

Bottled Domestic.....\$6.00
Coors Light, Miller Light, Michelob Ultra (Can)

Bottled Import.....\$6.60
*Stella Artois, Heineken, Guinness (Can),
Corona, Blue Moon Belgian White*

- TROPICALS - \$10

Mai Tai - *Hands down the best in Waikiki. White & dark rums, mixed with orange liqueur & pineapple juice.*

Blue Hawaii - *A favorite: Vodka, Blue Curacao & pineapple juice.*

Pina Colada/Chi Chi - *Rum or vodka blended with coconut cream. Add: Dark rum float \$4*

Lava Flow - *An erupting creamy blend of rum, coconut cream, pineapple & strawberry.*

Mango Flow - *Rum blended with coconut cream, pineapple juice & mango puree.*

Li-Hing Margarita - *Tequila, Li Hing Mui powder & margarita mix.*

- HALE KOA CREATIONS - \$10

Waikiki Mule - *(Our take on the Moscow Mule) Whiskey, ginger beer, lime juice & passion fruit puree.*

Wave Maker - *(A twist on the Boilermaker) 12 oz. Kona Big Wave & a shot of Regal scotch whiskey.*

Sailor’s Paradise - *Sailor Jerry Spiced Rum, Midori, guava & orange juice.*

Passion Punch - *Malibu Rum, pineapple juice, sweet and sour, passion fruit puree & dark rum float.*

Beauty and the Beach - *Absolut Mandarin, Apple Pucker & cranberry juice.*

Sunset Lemonade - *Gin, lychee liqueur, lemonade & strawberry puree.*

Paniolo “Hawaiian Cowboy”- *Whiskey, mango puree, lemonade & club soda.*

The Koa - *Coffee liqueur, Bailey’s, vanilla vodka, blended with coconut cream.*

Garza - *In Honor of one of our loyal and beloved patrons and all of our Fallen Heroes.
Patron Tequila, pink grapefruit juice, simple syrup with Li Hing Mui powder & Tajin salt rim.*

- WINES -

Bubbles (Bottle)

Cristalino Brut/ <i>cava/ spain</i>	\$29
La Marca/ <i>prosecco/ italy</i>	\$32
Domaine Chandon Brut/ <i>sparkling/ california</i>	\$49
Martini & Rossi Asti Spumante/ <i>sparkling/ italy</i>	\$37
Korbel Brut Split/ <i>sparkling/ california (187 mil)</i>	\$8

Chardonnay (Bottle/Glass)

Frei Brothers/ <i>russian river valley, california</i>	\$33
Kendall Jackson 'Vintner's Reserve' / <i>california</i>	\$35/\$7
Sonoma Cutrer/ <i>sonoma, california</i>	\$42
Stone Cellars/ <i>california</i>	\$30/\$6

Interesting Whites (Bottle/Glass)

Canyon Road/ <i>moscato/ california</i>	\$30/\$6
Zenato/ <i>pinot grigio/ italy</i>	\$30
Selbach/ <i>riesling/ germany</i>	\$35/\$7
Kenwood/ <i>sauvignon blanc/ sonoma, california</i>	\$33
Woodbridge/ <i>white zinfandel/ california</i>	\$30/\$6

Pinot Noir (Bottle/Glass)

Castle Rock/ <i>geyserville, california</i>	\$30
Deloach/ <i>california</i>	\$35/\$7

Merlot (Bottle/Glass)

Kendall Jackson 'Vintner's Reserve' / <i>california</i>	\$35/\$7
Rutherford Hill/ <i>napa, california</i>	\$40
Stone Cellars/ <i>california</i>	\$30/\$6

Cabernet Sauvignon (Bottle/Glass)

Kendall Jackson 'Vintner's Reserve' / <i>sonoma, california</i> ..	\$35
Louis Martini/ <i>sonoma, california</i>	\$35/\$7
Sterling/ <i>napa, california</i>	\$46
Stone Cellars/ <i>california</i>	\$30/\$6

Interesting Reds (Bottle/Glass)

Gascon/ <i>malbec/ argentina</i>	\$35/\$7
DaVinci Chianti/ <i>sangiovese/ tuscany, italy</i>	\$30
Ravenswood/ <i>zinfandel/ sonoma, california</i>	\$32