



# COURTYARD GRILL

## DINNER 1700-2000 HOURS

### APPETIZERS

- Pina Colada Shrimp** \$10  
Fried Black Tiger Shrimp /  
Pineapple-Coconut Dipping Sauce
- Shoyu Ahi Poke Lettuce Wrap** \$10  
Fresh Raw Big Eye Tuna / Hirabara Baby Romaine  
Kilauea Spicy Aioli Drizzle
- Crab Cake** \$10  
Blue Crab Meat / Old Bay Seasoning / Sriracha Aioli Drizzle

### SOUP

- French Onion Gratin** \$9  
Caramelized Onions / Beef Broth  
Sherry Wine / Swiss Cheese

### ENTREES

- Sauteed Garlic Shrimp Bowl** \$26  
Shrimp / Garlic Lemon Parsley Butter  
Jasmine or Brown Rice
- Grilled Shrimp Bowl** \$26  
Shrimp / Kaiulani Spices / Jasmine or Brown Rice
- Cajun Shrimp Alfredo** \$24  
Sauteed Shrimp / Kaiulani Cajun Marinade  
Parmesan Cream Sauce / Fettuccini Pasta
- Pineapple Roasted Chicken** \$24  
Half Chicken / Brown Sugar-Soy Pineapple Marinade  
*Served with fresh vegetables of the day & choice of starch*
- Spaghetti & Meatballs** \$16  
Italian Style Meatballs / Pasta / Marinara Sauce
- Roasted Garlic Ahi Tuna** \$26  
Hawaiian "Big Eye" Tuna / Island Spices  
Garlic Butter Sauce / Jasmine Rice
- Macadamia Nut Honey  
Glazed Garlic Salmon** \$25  
Baked Salmon / Yamasa Soy Sauce  
Lemon Garlic Drizzle
- Bombucha Fish n Chips** \$19  
Giant Beer Battered Premium Cod Fillet  
Yuzu Tartar Sauce / Steak Fries

### SALADS

- Seared Ahi Salad** \$18  
Hirabara Farms Mixed Greens / Cucumbers  
Tomatoes / Wasabi Mustard Soy Vinaigrette
- Kamuela Caesar Salad** \$14  
Baby Romaine Lettuce / Garlic Croutons  
Parmesan Crisps / Citrus Anchovy Dressing  
Add Grilled Salmon \$9
- Bibas Mixed Greens** \$8  
Ewa Sweet Onions / Candied Macadamia Nuts  
Local Tomatoes / Signature Papaya  
Seed-Lime Vinaigrette

- Flame Grilled Rib Eye(16oz)** \$34  
Alaea Red Sea Salt / Pineapple Chimichurri  
Kiawe Smoked Beurre Monte  
*Served with fresh vegetables of the day & choice of starch*
- Filet Mignon (6oz)** \$27  
Alaea Sea Salt / Grilled Asparagus  
Garlic Mashed Potatoes
- Bibas Burger** \$17  
Hawaii Rancher's Half Pound Beef  
Steak Fries / Toasted Brioche Bun  
Add Cheese \$1  
American / Cheddar / Blue Cheese  
Add Bacon \$2
- Twin Cold Water Maine  
Lobster Tails** \$36  
Two 5oz Tails / Drawn Butter / Jasmine Rice  
Fresh Vegetables of the day
- King Crab Platter** \$42  
1½ pounds Crab / Drawn Butter / Lemon  
*Served with fresh vegetables of the day & choice of starch*
- Reef & Beef -  
Steak & Seafood Combos**  
*Served with fresh vegetables of the day & choice of starch*
- Filet Mignon & Shrimp** \$36  
(6 Grilled Shrimp)
- Filet Mignon & Lobster** \$38



## DESSERTS

**Pineapple Upside Down Cake** \$8

Brown Sugar-Honey Glazed Pineapple  
Cream Cheese Butter Cake

**7 Layer Haupia Cake** \$9

White Cake / Coconut (Haupia) Frosting  
Shredded Coconut

**Diamond Head Mud Pie** \$9

Kona Coffee / Coconut / Vanilla Ice Cream  
Oreo Cookie Crust / Toffee Bits

## BEVERAGES

### TROPICALS

**Mai Tai** \$9

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

**Blue Hawaii** \$9

A favorite: Vodka, Blue Curacao & pineapple juice.

**Pina Colada/Chi Chi** \$9

Rum or vodka blended with coconut cream.

**Lava Flow** \$9

An erupting creamy blend of rum,  
coconut cream, pineapple & strawberry.

### BEER

#### Draft

**Short** \$6.60 **Tall** \$8.60

Kona Longboard Lager, Kona Castaway IPA,  
Kona Big Wave Golden Ale, or Blue Moon Belgian White

#### Bottled

**Domestic** \$5.80

Coors Light, Miller Light, or Michelob Ultra (Can)

**Import** \$6.40

Stella Artois, Heineken, Corona, or Guinness (Can)

## WINES

### BUBBLES (Bottle)

**Cristalino Brut** / cava/ spain \$29

**La Marca** / prosecco/ italy \$32

**Domaine Chandon Brut** \$49

sparkling/ california

**Martini & Rossi** \$37

Asti Spumante

**Korbel Brut Split** \$8

sparkling/ california (187 ml)

### PINOT NOIR (Bottle/Glass)

**Castle Rock** / geyserville, california \$30

**Deloach** / california \$30/\$7

### MERLOT (Bottle/Glass)

**Kendall Jackson** \$37/\$7

'Vinters Reserve' / california

**Rutherford Hill** / napa, california \$40

**Stone Cellars** / california \$27/\$6

### CHARDONNAY (Bottle/Glass)

**Frei Brothers** \$33

russian river valley, california

**Kendall Jackson** \$33/\$7

'Vintners Reserve' / california

**Sonoma Cutrer** / sonoma, california \$42

**Stone Cellars** / california \$27/\$6

### CABERNET SAUVIGNON (Bottle/Glass)

**Kendall Jackson** \$35

'Vinters Reserve'

sonoma, california

**Louis Martini** \$35/\$7.50

sonoma, california

**Sterling** / napa, california \$46

sonoma, california

**Stone Cellars** / california \$27/\$6

### INTERESTING WHITES (Bottle/Glass)

**Canyon Road** / moscato/ california \$26/\$6

**Zenato** / pinot grigio/ italy \$30

**Selbach** / riesling/ germany \$30/\$7

**Kenwood** / sauvignon blanc \$33

sonoma, california

**Woodbridge** \$27/\$6

white zinfandel/ california

### INTERESTING REDS (Bottle/Glass)

**Gascon** / malbec/ argentina \$32/\$6.80

**DaVinci Chianti** \$30

sangiovese/ tuscan, italy

**Ravenswood** \$32

zinfandel/ sonoma, california



# BIBAS

## SPECIALTY WINES

### SPARKLING

**Cristalino Brut Rose Cava**/spain ...\$29  
*Semi-sweet, on the drier side with hints of berry and cherry.*

**Domaine Chandon Brut**/california ...\$32  
*Hints of green apple, pear and citrus with a soft dry finish.*

**J Vineyards Brut**/california ...\$32  
*Tart pineapple and orange blossom aromas with a zesty finish.*

**Blanc de Bleu Brut**/california ...\$35  
*On the drier side. Hints of blueberry.*

**Charles Heidsieck Brut**/france ...\$53  
*Very dry and crisp. Hints of apple and grapefruit.*

**Perrier Jouet Grand Brut**/france ...\$58  
*Very dry with delicate floral aromas with hints of fresh fruit and vanilla.*

**Veuve Cliquot Brut**/france ...\$58  
*Very dry with grapefruit and apple aromas, palate of white peach and lemon.*

### SLIGHTLY SPARKLING

**Stella Rosa Bianco**/italy ...\$33  
*Semi-sweet, with hints of peach and honey.*

**Stella Rosa Rose**/italy ...\$33  
*Semi-sweet, with hints of strawberry.*

**Stella Rosa Rosso**/italy ...\$33  
*Semi-sweet, with hints of red berries.*

### WHITES

**Cakebread Cellars Chardonnay**  
napa valley 2016 ...\$45  
*Floral aromas, balanced on the palate.*

**Newton Chardonnay unfiltered**  
napa valley 2013 ...\$48  
*Fresh grapefruit and pear aromas, buttery lemony finish.*

### REDS

**Casa Lapostolle Grand Selection Carmenere**/chile 2013 ...\$33  
*A polished full bodied red wine with chocolate and dark berries on the palate.*

**Newman's Own Cabernet Sauvignon**/premier, california 2013 ...\$27  
*Full bodied, with hints of vanilla, black cherry, and oak.*

**The Seven Deadly Zins Zinfandel Lodi Old Vines**/lodi, california 2013 ...\$27  
*Full bodied, with hints of dark cherry, plums, and blackberry.*

**Osso Anna Merlot**/napa valley 2012 ...\$33  
*Full bodied. Hints of vanilla, oak, and blackberry.*

**Neilson Pinot Noir**  
santa maria valley 2014 ...\$35  
*Light to medium bodied. Hints of cherry and strawberry with an oaky finish.*

**Frei Brothers Cabernet Sauvignon**/sonoma county 2014 ...\$35  
*Full bodied. Oak and cherry aromas with an elegant long finish.*

**Macmurray Pinot Noir**  
sonoma county 2015 ...\$35  
*Medium bodied. Raspberry and cherry aromas with a smooth oaky finish.*

**Kendall Jackson 'Jackson Estate' Pinot Noir**/anderson valley 2014 ...\$40  
*Rich and concentrated red wine with savory spice notes.*

**Bolla Amarone Della Valpolicella**/italy ...\$45  
*Bold, dark fruit, with hints of cedar and spice.*

**Spring Valley "Uriah"**/red blend 2015...\$51  
*Broad and Expressive. Black cherry and peppery flavors.*

**Newton Cabernet Sauvignon unfiltered**/napa valley 2012 ...\$52  
*Lush and silky on the palate, dark cherry and berries aromas.*