

APPETIZERS

Ahi Spoons... 11

Fresh Raw Big Eye Tuna served over Jasmine Rice

Choice of preparation style...

- Traditional - Ewa Sweet Onion / Sea Salt / Soy Sauce
- Spicy Sriracha - Asian Hot Sauce / Sea Salt / Mayonaise

Coconut Calamari Steak... 9

Panko Flake Breading / Coconut Milk / Yuzu Tartar Sauce

Manoa Lettuce Wrap... 9

Bean Sprout / Carrot / Stir Fried Chicken / Peanuts

Cilantro / Mint / Thai Basil / Sweet Chili Vinegar Dip

Vegan Lettuce Wrap... 8

Okinawan Sweet Potato / Taro / Zucchini

Yellow Squash / Eggplant / Bean Sprouts / Mint Thai Basi /

Sweet Chili Vinegar Dip

Pina Colada Shrimp Tempura... 9

Black Tiger Shrimp / Koloa Rum-Pineapple Dipping Sauce

Crab Cakes... 11

Blue Crab Meat / Old Bay Seasoning / Bread Crumbs /

Sriracha Aioli

SOUPS

French Onion Gratinee... 7

Caramelized Onions / Beef Broth / Sherry Wine / Swiss

Cheese / Toasted Baguette

Chef's Daily Soup Creation... 5

SALADS

Hirabara Farm Mixed Greens... 8

Ewa Sweet Onion / Caramelized Macadamia Nuts / Local

Tomato / Signature Papaya Seed-Lime Vinaigrette

Kamuela Caesar... 14

Hirabara Farm Baby Romaine Lettuce / Garlic Croutons

Parmesan Crisps / Citrus Anchovy Dressing

Grilled Shrimp... 21

Grilled Salmon... 19

FLATBREADS

Italian Herb and Cheese... 15

Zesty Red Tomato Sauce

Pepperoni... 15

Pepperoni / Italian Cheese Blend / Zesty Red Tomato Sauce

Hawaiian... 16

Fresh Pineapples / Canadian Bacon / Italian Cheese Blend /

Zesty Red Tomato Sauce

- *Gluten-free flatbread crusts are available upon request, however are not prepared in a gluten-free environment.*



ENTREES

*All Entrees are served with fresh Seasonal Vegetables,
Choice of Steamed Jasmine Rice / Brown Rice / Roasted Garlic Mashed
Potato or French Fries*

Guava Glazed Roast Chicken... 22

Western Style Sweet BBQ Sauce / Local Guava Puree / Yamasa

Soy Sauce

18 oz Bone-In Ribeye Steak... 36

Alae'a Red Sea Salt / Chimichurri / Beurre Monte

Lilikoi BBQ Baby Back Ribs... 26

Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce

Shrimp Scampi... 23

Garlic Butter / White Wine / Tomato / Herbs / Fried Capers /

Parmesan / Angel Hair Pasta

Steamed Alaskan King Crab Legs... 39

1.5 lbs Crab Legs / Drawn Butter

Twin Cold Water Maine Lobster Tails... 35

2 Five ounce Tails / Drawn Butter

Fresh Island Catch... 24

Caught from Hawaiian Waters. Chef's inspirational preparation.

Steak & Lobster... 38

6 ounce Filet Mignon / 5 ounce Maine Lobster Tail

*Prices and menus are subject to change.
For groups of 8 or more, an 18% service charge will be added.
Consuming raw or uncooked foods may increase your risk of
foodborne illness.*



Mele Kalikimaka

BIBAS CHRISTMAS SPECIAL

December 25th • 1600–2000 Hours

Duet Filet of Mignon & Black Tiger Shrimp

Essence of Pinot Noir and Chervil Sauce

**Garlic Mashed Potato
Grilled Asparagus**

\$29

BiBAS
COURTYARD GRILL