BIBAS COURTYARD GRILL

APPETIZERS

Ahi Spoons... 11
Fresh Raw Big Eye Tuna served over Jasmone 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

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 Mignot / 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