





APPETIZERS

Jumbo Shrimp Cocktail Chilled shrimp, served with a house crafted guava cocktail sauce	\$14
Lobster Crab Cake Sweet Blue Crab and tender Maine Lobster, lightly bound and golden seared served with a rich, aromatic truffle butter sauce	\$14

SALADS – FRESH FROM THE GARDEN

Bibas Mixed Greens Local greens, sweet Ewa onions, tomatoes, candied macadamia nuts signature papaya seed dressing	\$10 
Kamuela Caesar Salad Crisp locally grown romaine tossed with garlic croutons and Parmesan crisps finished with a house made citrus anchovy dressing	\$11 
Lobster and Shrimp Salad Chilled lobster and shrimp served over Hirabara mixed greens finished with our signature papaya seed dressing	\$22
Grilled Salmon Caesar Salad Fresh grilled salmon atop crisp romaine, garlic croutons, and shredded Parmesan tossed in our house made citrus anchovy dressing	\$26 
Grilled Steak Salad Sliced 6 oz filet mignon over Hirabara mixed greens with vine ripened tomatoes Ewa sweet onions, and crumbled bleu cheese, finished with a honey balsamic dressing	\$32 

PASTAS - CLASSIC COMFORTS

Served with Focaccia Bread

Sauteed Cajun Shrimp Alfredo Tender shrimp sauteed with bold Cajun and Kaiulani spices tossed with fettuccini in a rich, velvety Parmesan cream sauce	\$27
Classic Italian Meatballs Italian meatballs simmered in a rich marinara sauce, served over al dente spaghetti.	\$21
Shrimp and Maine Lobster Symphony Succulent shrimp and tender Maine lobster gently sauteed over linguini finished with a delicate white wine reduction and Kaiulani spice herbs	\$30
Waygu Beef Ravioli Tender Wagyu beef ravioli paired with mushrooms, finished with a luscious bacon garlic cream sauce infused with black truffle	\$30

Christmas Special \$36


Pan-Seared Island Mahimahi Topped with a Blue Crab Crust.
Served with Steamed Okinawan Sweet Potatoes and Sauteed Choy Sum.
Drizzled with Soy Shiso Ginger Sauce.



WhistlePig Whiskey on the Rocks \$9.75

FROM THE SEA

- Fresh Hawaiian Waters Catch of the Day** - *gluten free option available*
Hand selected from local waters and prepared with a chef inspired touch to highlight seasonal flavors


\$32 
- Big Island Honey Glazed Garlic Baked Salmon**
Oven baked salmon with a sweet Big Island honey garlic glaze topped with Yamasa soy sauce and a splash of lemon garlic

\$29
- Twin Cold Water Maine Lobster Tails**
Two succulent 4 oz Maine lobster tails, steamed to perfection and served with drawn butter

\$45

FROM THE LAND

- Beef Braised Boneless Short Rib**
Tender beef slow braised to perfection, served with a rich red wine demi-glace

\$30 
- Alaea Sea Salt Filet Mignon**
Tender 6 oz center cut filet mignon, seasoned with earthy Hawaiian (Alaea) sea salt

\$34
- Flame Grilled Rib Eye Steak**
16 oz ribeye grilled over open flames, topped with tangy pineapple chimichurri finished with a kiawe-smoked beurre monte

\$39
- Kurobuta Pork “Tonkatsu”**
Crispy panko-breaded Berkshire pork cutlet fried golden served with a savory Madeira wine sauce for a rich and refined twist on a Japanese classic

\$27
- Guava-Glazed BBQ Baby Back Ribs for Two**
1 ½ Rack, slow-roasted baby back ribs generously seasoned with Hawaiian spice dry rub, glazed with sweet and smoky guava-infused BBQ sauce

\$45

FAVORITE DUETS


- Rib Eye and Garlic Shrimp**
16 oz premium grilled Rib Eye steak paired with 4 oz succulent garlic marinated shrimp finished with a garlic butter drizzle

\$46
- Filet Mignon and Lobster Tail**
6 oz tender, center cut filet mignon, paired with a 4 oz sweet, buttery lobster tail served with warm drawn butter

\$48
- Filet Mignon and Fresh Catch of the Day**
3 oz of today’s market fresh catch, paired with a 6 oz tenderloin of beef served with a complimentary sauce and seasonal garnish

\$45

Entrees include sauteed fresh vegetables & choice of garlic mashed potatoes, jasmine or brown rice

 Menu selections designated as “Heart Healthy” contains 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.

BIBAS 12.25.25

COCKTAILS & SPECIALTY DRINKS			
BEVERAGES & FOUNTAIN DRINKS			\$4.00
Coke, Diet Coke, Sprite, Root Beer, Fruit Punch			
Lemonade, Raspberry Iced Tea, Iced Tea			
Hot Tea, Coffee, Decaf			
DRAFT BEERS			
Kona Big Wave Golden Ale, Kona Longboard Lager	Short		\$7.00
Kona Castaway IPA, Rotating Tap	Tall		\$9.50
DOMESTIC BOTTLED BEERS			\$6.50
Coors Light, Miller Lite, Michelob Ultra, O’Doul’s (Non-Alcoholic)			
IMPORTED BOTTLED BEERS			\$7.00
Stella Artois, Heineken, Corona, Blue Moon Belgian White, Guinness (Can)			
TROPICAL DRINKS ON THE ROCKS			\$10.75
Hale Koa Mai Tai			
Light & Dark Rums, Orgeat Syrup, Orange Curacao, Sour Mix, Pineapple Juice			
Blue Hawaii			
Vodka, Blue Curacao, Sour Mix, Pineapple Juice			
Waikiki (Moscow) Mule			
Whiskey, Ginger Beer, Lime, Passion Fruit Puree			
Sunset Lemonade			
Gin, Lychee Liqueur, Lemonade, Strawberry Puree			
Hawaiian Punch			
Vodka, Amaretto, Southern Comfort, Pineapple Juice, Grenadine			
Passion Punch			
Malibu Rum, Pineapple Juice, Sour Mix, Passion Fruit Puree, Dark Rum Float			
Beauty and the Beach			
Absolut Mandarin, Apple Pucker, Cranberry Juice			
Paniolo “Hawaiian Cowboy”			
Whiskey, Mango Puree, Lemonade, Club Soda			
Li Hing Margarita			
Tequila, Sour Mix, Triple Sec, Lime, Li Hing Mui Powder			
Rainbow			
Malibu Rum, Melon Liqueur, Pineapple Juice, Cranberry Juice			
Garza - In Honor of our Fallen Heroes			
Tequila, Grapefruit Juice, Simple Syrup, Tajin Salt Rim			
TROPICAL DRINKS BLENDED			\$10.75
Add Dark Rum Float			\$5.25
Lava Flow		Koala Bear	
Light Rum, Coconut Cream, Pineapple Juice		Coffee Liqueur, Baileys, Coconut Cream	
Strawberry Puree			
Mango Flow		Strawberry Daiquiri	
Light Rum, Coconut Cream, Pineapple Juice		Light Rum, Sour Mix, Lime, Strawberry Puree	
Mango Puree			
Pina Colada			
Light Rum, Coconut Cream, Pineapple Juice			

Wines & Desserts

	Bottle	Glass
BUBBLES		
Cristalino Brut Cava <i>Spain</i>	\$29	
La Marca Prosecco <i>Italy</i>	\$32	
Martini & Rossi Asti Spumante <i>Italy</i>	\$37	
Domaine Chandon Brut <i>California</i>	\$49	
Korbel Split <i>California</i>		\$8.50

Wine Special

La Marca Prosecco \$23

A crisp, light-bodied Italian sparkling wine with notes of green apple, citrus, and honeysuckle.
Refreshing and versatile — perfect on its own, for celebrations, or in cocktails like Mimosas.

CHARDONNAY

Guenoc California	\$27	\$7
Kendall Jackson Vintner’s Reserve California	\$31	\$8
Sonoma Cutrer California	\$42	

INTERESTING WHITES

Beringer White Zinfandel California	\$29	
Zenato Pinot Grigio Italy	\$32	
Juggernaut Sauvignon Blanc New Zealand	\$31	\$8
Selbach Riesling Germany	\$36	

PINOT NOIR

Castle Rock California	\$34	
Deloach California	\$31	\$8

MERLOT

Guenoc California	\$27	\$7
Kendall Jackson Vintner’s Reserve California	\$31	\$8
Rutherford Hill California	\$40	

CABERNET SAUVIGNON

Guenoc California	\$27	\$7
Kendall Jackson Vintner’s Reserve California	\$31	\$8
Louis Martini California	\$36	
Sterling California	\$46	

INTERESTING REDS

DaVinci Chianti Italy	\$32	
Michele Chiarlo Le Orme Barbera d’Asti Italy	\$39	

Desserts

Mango Cheesecake	\$9	Seven Layer Haupia Cake	\$9
With a graham cracker crust, topped with raspberry coulis		Seven layers of white cake, layered with coconut haupia frosting and a sprinkle of shredded coconut	
Diamond Head Mud Pie	\$10	Pineapple Upside Down Cake	\$9
Coffee ice cream on an Oreo cookie crust toasted coconut and almonds with chocolate and caramel sauces		Moist cream cheese butter cake with caramelized brown sugar and honey glazed pineapple	