BIBAS COURTYARD GRILL

APPETIZERS

Coconut Calamari Steak... 10
Panko Flake Breading / Coconut Milk /
Yuzu Citrus Tartar Sauce

Kalua Pig Quesadilla... 12
Hawaiian Style Pulled Pork / Mozzarella & Jack Cheese /
Flour Tortilla / Salsa / Sour Cream / Guacamole

Pina Colada Shrimp Tempura... 10
Black Tiger Shrimp / Koloa Rum / Coconut-Pineapple
Dipping Sauce

Crab Cakes... 12
Blue Crab Meat / Old Bay Seasoning / Breadcrumbs /
Sriracha Aioli

Caprese Martini... 9
Heirloom Cherry Tomato / Fresh Mozzarella / Sweet
Basil Pesto

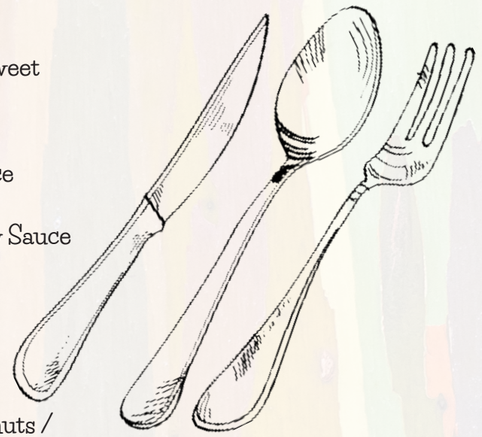
Ahi Poke Spoons... 12
Fresh Raw Big Eye Tuna served over Jasmine Rice
Choice of preparation style...
- Traditional - Ewa Sweet Onion / Sea Salt / Soy Sauce
- Spicy - Sriracha Aioli / Sea Salt

Edamame Basket... 5
Steamed Soy Beans / Sea Salt

Chicken Manoa Lettuce Wrap... 10
Bean Sprout / Carrot / Stir Fried Chicken / Peanuts /
Cilantro / Mint / Thai Basil / Sweet Chili Vinegar Dip

Vegan Lettuce Wrap... 8
Okinawan Sweet Potato / Zucchini / Yellow Squash /
Taro / Eggplant / Bean Sprout / Mint / Thai Basil
Sweet Chili Vinegar Dip

Bread Sticks... 4
Parmesan Crusted Twisted Bread Sticks with
Black Lava Sea Salt Butter



All entrées marked with this symbol contains 500 or less calories.

Prices & menu items 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.

SALADS

Hirabara Farms Mixed Greens... 8
Ewa Sweet Onion / Candied Macadamia Nuts /
Local Tomato / Signature Papaya Seed-Lime Vinaigrette

Seared Ahi Salad... 19
Hirabara Farms Mixed Greens / Cucumbers / Tomatoes /
Wasabi Mustard Soy Vinaigrette

Chilled Shrimp Salad with Lemon Grass... 25
Hirabara Farm Greens / Tear Drop Tomato /
Lemon Grass / Ginger

Kamuela Caesar Salad... 14
Hirabara Farms Baby Romaine Lettuce / Garlic Croutons /
Parmesan Crisps / Citrus Anchovy Dressing

Kameula Salmon Caesar Salad... 19
Hirabara Farms Baby Romaine Lettuce / Grilled Salmon /
Garlic Croutons / Parmesan Crisps / Citrus Anchovy Dressing

Add Shrimp to any Salad... 2 (per piece)





SOUPS

French Onion Gratinee... 8
Caramelized Onion / Beef Broth / Sherry Wine /
Swiss Cheese / Toasted Baguette

Chef's Daily Soup Creation... 5



FLATBREADS

Italian Herb & Cheese... 16 Cheese Blend / Zesty Tomato Sauce

Margherita... 16 Island Tomato / Fresh Basil / Italian Cheese Blend / Zesty Tomato Sauce

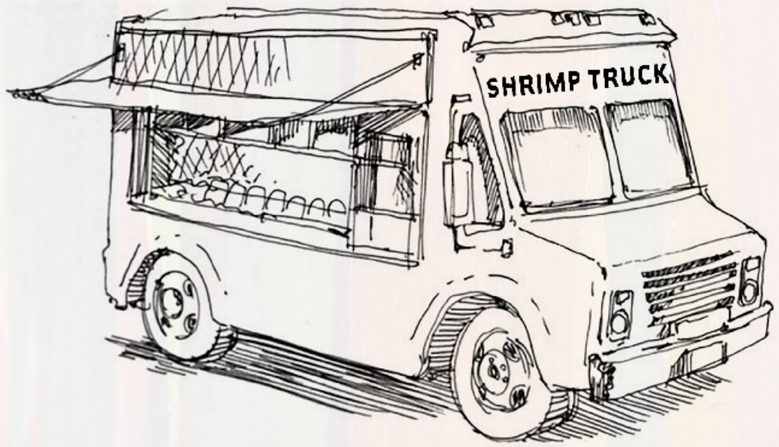
Pepperoni... 16 Italian Cheese Blend / Zesty Tomato Sauce

Hawaiian... 17 Canadian Bacon / Fresh Pineapple / Italian Cheese Blend / Zesty Tomato Sauce

Meat Lovers... 17 Spicy Italian Sausage / Pepperoni / Smokehouse Country Ham /
Italian Cheese Blend / Zesty Tomato Sauce

White Shrimp... 17 Parmesan Cream Sauce / Italian Cheese Blend / Basil

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



SHRIMP BOWLS

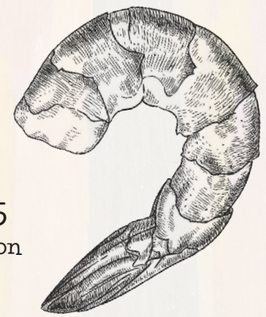
dishes served over jasmine rice

Garlic Shrimp... 25
Lemon Parsley Butter

Lava Shrimp... 25
Pele's Fire Cajun Seasoning

Shoot'em Up Fried Shrimp... 25
Sweet Chili Sauce / Sriracha Aioli

Kaiulani Flame Grilled Shrimp... 25
Island Style Sea Salt Blend / Olive Oil / Lemon



PASTA

Spaghetti & Meatballs... 16
Italian Style Meatballs / Marinara Sauce / Pasta

Shrimp Scampi... 23
Garlic Butter / White Wine / Tomato / Herbs / Fried Capers / Parmesan / Angel Hair Pasta

Chicken Alfredo... 21
Macadamia Nut Pesto Cream / Hon Shimeji Mushroom / Fettucine Pasta

LOCAL FAVORITES

Paniolo Beef Burger... 16
A blend of ground chuck from Hawaiian born cattle using no hormones, antibiotics or genetically modified grains with Kamuela Greens / Tomato / Ewa Sweet Onion / Toasted Brioche Bun
Choice of Cheddar, American or Blue Cheese / Potato Fries
Add Bacon... 17

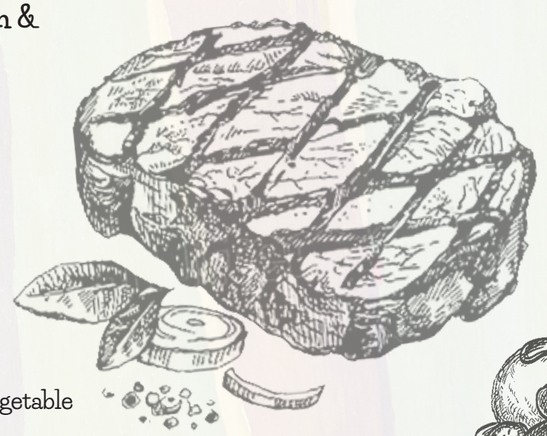
Ono-licious Loco Moco... 17
Flame Broiled Hawaiian Beef Patty / Bacon / Sauteed Ewa Sweet Onion / Burgundy Wine Demi Glaze / Sunny Side-Up Egg / Steamed White Rice

Guava Glazed Roast Chicken... 23
Our Western Style Sweet Guava BBQ Sauce
Served with side and seasonal vegetable

Lilikoi BBQ Baby Back Ribs... 28
Hawaiian Spice Dry Rub / Lilikoi BBQ Sauce
Served with side and seasonal vegetable

"Surfer Boy" Fish Tacos... 19
Pele's Fire Pan Seared Mahi-Mahi / Flour Tortilla / Cabbage Slaw

Guava Roast Chicken & Ribs Combo... 26
Served with side and seasonal vegetable



STEAKS

18 oz Bone-in Rib Eye... 36
Alae'a Red Sea Salt /
Chimichurri / Beurre Monte
Served with side and seasonal vegetable

6 oz Filet Mignon... 27
Alae'a Red Sea Salt /
Grilled Asparagus / Garlic Mashed Potato

Steak & Lobster... 38
6 oz Filet / 5 oz Maine Lobster Tail
Served with side and seasonal vegetables

SEAFOOD

Mai Tai "Big Eye" Tuna... 26
Tropical Cocktail Reduction / Pineapple Fruit Salsa / Jasmine Rice

Kiawe Wood Smoked Pacific Salmon... 24
Maui Lavender Honey Lacquer / Soy Vinaigrette / Jasmine Rice

Twin Cold Water Maine Lobster Tails... 35
2 Five Ounce Tails / Drawn Butter / Jasmine Rice
(500 calorie recipe served without drawn butter)

Steamed Alaskan King Crab Legs 1.5 lb... 39
Drawn Butter / Jasmine Rice
(500 calorie recipe served without drawn butter)

Bombucha Fish & Chips... 18
Giant Beer Battered Premium Cod Fillet / Potato Fries / Yuzu Tartar Sauce

Fresh Island Catch... 26
Freshly caught fish from Hawaiian Waters that is auctioned off at Pier 38. Chef's Inspirational Preparation

Island Catch can also be Flamed Grilled and served over Brown Rice for healthy fare preparation

DESSERTS

Pineapple Upside Down Cake... 8
Brown Sugar-Honey Glazed Pineapple / Cream Cheese Butter Cake / Vanilla Ice Cream

Diamond Head Mud Pie... 9
Kona Coffee / Coconut / Vanilla Ice Cream / Oreo Cookie Crust / Chocolate Toffee Bits

Coconut Haupia Cake... 9
Seven Layers / Shredded Coconut / Chocolate Sauce



Mason Jar Sundae... 9
Home Made Chocolate Brownie / Vanilla Ice Cream / Fresh Whipped Cream / Chocolate & Caramel Sauce

Seven Layer Chocolate Cake... 9
Dark Chocolate Sauce

Hale Koa Ice Cream... 7
Vanilla / Chocolate / Strawberry / Macadamia Nut / Flavor of the Month