

Hāli'i KaiSM
AT WAIKOLOA

Ocean Club

Bar and Grill

Using only the freshest products the Big Island has to offer...

Executive Chef Jeffrey Manzo invites you
to experience our Hawaiian inspired menu created for you with aloha.

E Komo Mai

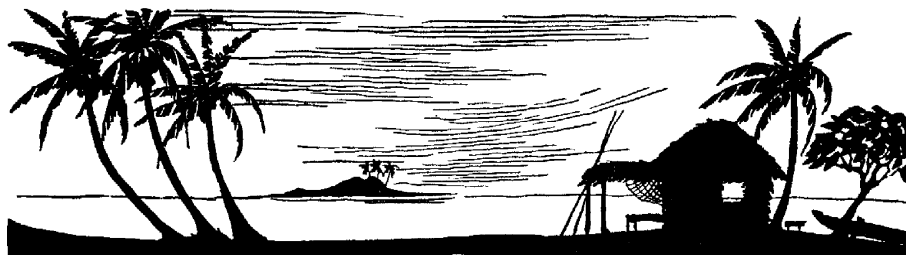
Welcome!

Open Monday through Saturday, Closed Sundays

Come join us for our Continental Breakfast Buffet 7am~10:30am

Lunch, Pupus and Cocktails 11:30am ~ 8pm

Last Call for Food 7:15pm, Last Call for Bar 7:30



18% service charge will be added for parties of 8 or more

PUPUS

Crispy Calamari with Trio of Sauces

Pesto Aioli, Lemon Shoyu Vinaigrette, Spicy Wasabi Cocktail Sauce

\$ 11

Fried Jumbo Chicken Wing Drumettes

Done Up Spicy Buffalo Style or Korean Style or American Barbecue Style

\$9

Grilled Brochette of Garlic Herb Marinated Jumbo Shrimp

Lemon Scampi Butter

\$ 12

Kalua Pig and Pepper Jack Cheese Quesadilla

Guacamole, Tomato Salsa and Sour Cream

\$ 11

Basket of Beer Battered Onion Rings or Hand Sliced Crispy Potato Fries

Buttermilk Ranch Dip

\$8

House Made Red, Blue and Yellow Tortilla Chips

Guacamole, Tomato Salsa and Sour cream

\$9

Fresh Steamed Edamame

Seasoned with Fresh Ginger and Chili Pepper

\$7

SALADS AND COLD ENTREES

Halʻi Kai Ocean Club Sandwich

On Toasted Nine Grain Bread

Choice of Beef Pastrami, Ham or Turkey, and Choice of Cheese

Apple wood Smoked Bacon, Maui Onion, Waimea Tomato, Avocado and Clover Sprouts

Hilo's Atebara Kettle Fried Potato Chips

\$ 14

Grilled Hawaiian Catch of the Day Salad

Avocado, Papaya, Maui Onion, Cashews

Kekela Farms Island Greens and Kamuela Tomato

Papaya Seed Vinaigrette and Grilled Baguette Crouton

\$ 16

Asian Tofu and Vegetable Salad

Grilled, Fried or Chilled Tofu, Kekela Farms Island Greens

Kamuela Tomato, Hearts of Palm, Japanese Cucumber, Scallion

Lemon Shoyu Vinaigrette and Wonton Crisps

\$ 14

Baby Romaine Caesar Salad

Grilled Marinated Jumbo Shrimp or Chicken Breast

Kekela Farms Baby Hearts of Romaine

Fresh Grated Parmigiano-Reggiano and Grilled Baguette Crouton

\$ 15

Traditional Hawaiian Poke

Raw Diced Ahi Tuna Garnished with Tobiko and Wasabi Tobiko
Red and Green Onion, Limu, Shoyu, Lemon
Chili Pepper, Inamona and Hawaiian Alaea Salt
\$ 15

HOT SANDWICHES AND ENTREES

Waikoloa Pulehu of Beef Sirloin Cheese Steak Sandwich

Sirloin, Mushrooms, Maui Onion, Kamuela Tomato and Provolone Cheese on a Fresh Baked Demi Baguette
Hand Sliced Crispy Potato Fries
\$ 14

Big & Juicy Big Island Burger

8 oz of Prime Black Angus Beef Cooked to Your Liking on a Fresh Baked Onion Kaiser Bun
With Any Combination of Baby Romaine Lettuce, Kamuela Tomato
Maui Onion, Avocado, Sautéed Mushrooms, Applewood Smoked Bacon
Choice of Cheese and Hand Sliced Crispy Potato Fries
\$ 15

Charbroiled Garden Burger

On a Fresh Baked Onion Kaiser Bun with Clover Sprouts
Choice of Any Accompaniment from the Big Island Burger
Steamed Edamame Seasoned with Fresh Ginger and Chili Pepper
\$ 14

Kalua Pig and Cabbage Wrap

Poi Aioli Spread in a Spinach Tortilla, Lomi Lomi Salmon
Hilo's Atebarra Taro Chips and Pineapple Coleslaw
\$ 14

Barbecue Pulled Pork Sandwich

On a Fresh Baked Onion Bun, Pineapple Coleslaw, Maui Onion, Kamuela Tomato
Hand Sliced Crispy Potato Fries
\$ 14

Cajun Blackened Chicken Breast Caesar Wrap

Kekela Farms Baby Romaine Lettuce, Fresh Grated Parmigiano-Reggiano in a Garlic Herb Wrap
Kamuela Tomato with Opal and Green Basil Sprouts, Hilo's Atebarra Purple Sweet Potato Chips
\$ 14

Teriyaki Chicken Breast Sandwich

Grilled and Glazed with Teriyaki Sauce, On a Fresh Baked Tomato Basil Focaccia Bun
Maui Onion, Kamuela Tomato, Hilo's Atebarra Taro Chips
\$ 14

Chicken Katsu

Hand Breaded Chicken Cutlet with "Japanese Style" Panko and Tonkatsu Sauce for Dipping
Pineapple Coleslaw and Choice of Steamed Jasmine Rice or Hand Sliced Crispy Potato Fries
\$ 15

Grilled Hawaiian Catch of the Day on Fresh Baked Tomato Basil Focaccia

Local Grown Arugula, Macadamia Nut Pesto
Maui Onion and Kamuela Tomato
Hilo's Atebarra Purple Sweet Potato Chips
\$ 16

SIDES

- Hand Sliced Crispy Potato Fries \$4
Beer Battered Onion Rings \$4
Hilo's Atebara Potato, Purple Sweet Potato or Taro Chips \$2
Tossed Salad with Choice of Dressing \$5
Kim Chee \$4
Pineapple Coleslaw \$4
Whole Fruit \$4

KEIKI MENU

(Children 12 and under please)

- Cheeseburger with Chips or Fries \$8
Chicken Nuggets with Chips or Fries \$6
Grilled Cheese with Chips or Fries \$6
Hot Dog with Chips or Fries \$7
Peanut Butter and Guava Jelly Sandwich with Potato Chips \$5
Kraft Macaroni and Cheese \$6
Celery and Carrot Sticks with Ranch Dressing Dip \$5
Plate of Orange Wedges \$4
Bowl of Red Seedless Grapes \$4

DESSERT TEMPTATIONS

Warm Fresh "Baked to Order" Macadamia Nut Chocolate Chip Cookie
With Scoop of Ice Cream
\$10

Liliko'i Cheese Cake

Baked on a Crunchy Macadamia Nut Shortbread Crust
\$9

Assorted "Tropical Dreams" Ice Creams and Sorbets

A Local Favorite
\$8

Big Island Bounty of Tropical and Exotic Seasonal Sliced Fruits

\$12