

APPETIZERS

TODAY'S SOUP	6 / 8
COPPER FRIES ^{gf}	8
<i>truffle, parmesan</i>	
COPPER BUFFALO WINGS	16
<i>house buffalo sauce, bleu cheese or ranch</i>	
CALAMARI	16
<i>cabbage slaw, sriracha aioli</i>	
EDAMAME	8
<i>sweet and sour sauce</i>	
KFC ^v	18
<i>korean fried cauliflower, crispy garlic</i>	

SALADS

CAPRESE ^{gf}	14
<i>rustic croutons, basil, balsamic, evoo</i>	
BUTTER LETTUCE ^{gf}	15
<i>asian pear, manchego</i> <i>white balsamic vinaigrette, walnuts</i>	
CHILLED SOBA NOODLE SALAD	16
<i>pickled vegetable, pea tendril</i> <i>bubu arare</i>	
CAESAR SALAD	14
<i>baby romaine, parmesan, croutons, anchovy</i>	

ADD: CHICKEN 6, SHRIMP 9, FISH*12, SCALLOPS*12

- ^v VEGETARIAN
- ^{gf} GLUTEN FREE
- ^{gv} GLUTEN FREE & VEGETARIAN

HOURS

lunch 11:30am - 5:00pm
dinner 5:00pm - 9:30pm
late night 9:30pm - 10:30pm

LIVE ENTERTAINMENT

daily 5:30pm - 8:30pm



Parker Ranch
est. 1847

Parker Ranch cattle graze the natural volcanic grasslands on the slopes of the majestic Mauna Kea and Kōhala Mountains. Grass fed Parker Ranch beef delivers a unique flavor and tenderness. Parker Ranch Paniolo (cowboys) have over 170 years of ranching traditions and land stewardship, and many Paniolo spent their evenings at Parker Pavilion here on Kaunā'oa Bay. We are proud to offer this superb, 'Mea 'Ono' (good tasting) Parker Ranch beef.



COPPER
BAR

SASHIMI & SUSHI

WILD AHI SASHIMI* ^{gf}	20
ORGANIC KING SALMON SASHIMI* ^{gf}	17
SASHIMI SAMPLER* ^{gf}	32
<i>ahi, salmon, kampachi</i>	
KONA KAMPACHI TATAKI* ^{gf}	18
<i>ginger truffle ponzu, chili thread</i>	
VEGETABLE ROLL* ^v	14
<i>avocado, cucumber, sesame seeds</i>	
SUNSET ROLL*	25
<i>unagi, avocado, spicy ahi</i> <i>ahi and salmon sashimi</i>	
CALIFORNIA ROLL*	19
<i>avocado, cucumber, crab</i>	
SPICY TUNA MAKI*	19
<i>diced ahi, spicy mayo</i>	
KAUNA'OA ROLL*	26
<i>inside avocado, kampachi, shrimp</i> <i>outside salmon, yuzu aioli, tobiko</i>	

BRICK OVEN FLATBREADS

MARGHERITA 22

fresh mozzarella, Kamuela tomato, basil

HAMAKUA MUSHROOM 22

truffle, three cheese blend, white sauce

COCHON 23

*wild boar sausage, prosciutto
three cheese blend, bacon*

ROASTED PINEAPPLE 23

*three cheese blend, house made sausage
green onions*

BUILD YOUR OWN

STARTING 17

ADDITIONAL TOPPINGS 2

SAUCE: *béchamel (white), marinara, pesto*

VEGETABLES & PROTEIN:

*bell pepper, onion, tomato, mushroom, pineapple
pepperoni, bacon, prosciutto, chicken, sausage*

ENTRÉES

DAILY FISH* MP

6 oz. chefs daily fresh fish feature

10 OZ. 30-DAY DRY AGE BIG ISLAND RIBEYE* (gf) 43

*yukon gold mashed potatoes, baby carrots
and broccolini, gorgonzola, demi glace*

ROASTED PUNA CHICKEN 34
TSUKEMEN

*fresh ramen noodles, poached egg
bok choy, ali'i mushroom, dashi butter*

PARKER RANCH GRASS FED BURGER 24

*wasabi aioli, shiitake, horseradish cheddar, fries
ADD: BACON 2, AVOCADO 4*

SEARED DIVER SCALLOPS* (gf) 36

*bacon risotto, scallion pesto, green beans,
paprika oil*

VEGETABLE LAKSA (v) (gf) 28

*bean thread noodle, cabbage, bean sprouts
green bean, banana heart, coconut curry*

CHAR SIU PORK RIBS

*cantonese style cured and roasted baby back ribs
entree: jasmine rice, grilled broccolini*

APPETIZER 19 / ENTRÉE 34

KONA SHRIMP YAKI UDON 37

mixed vegetables

SIDES

THICK CUT BACON (gf) 10

SZECHUAN GREEN BEANS (v) 7

MASHED POTATOES (gf) 4

PINEAPPLE COLE SLAW (gf) 8

BROCCOLINI (v) 7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 16% will be added for all parties of 6 or more.

RESTAURANT MANAGER

Michael Hofstedt, MHofstedt@MaunaKeaBeachHotel.com

CHEF DE CUISINE

Joey Keomany, JKeomany@MaunaKeaBeachHotel.com