



## Signature Drinks of Number 3

16.00

### Hello Sunshine

Organic Ocean Vodka, Aperol, Disaronno  
Passion Fruit Puree, Orange Slices

### Uptown Mojito

Kula Toasted Coconut Rum, Fresh Mint,  
Lime Juice, Lavender Syrup, Club Soda

### Blushing Rosè

Lillet Rosè, Organic Ocean Vodka,  
Strawberry Puree, Lemon & Grapefruit Juices

### Eastside Rickey

Cutwater Gin, Fresh Lime Juice,  
Simple Syrup, Mint, Cucumber, Club Soda

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## Tropical Drinks

### Lava Flow- 16.00

Silver Rum, Coconut Syrup, Pineapple Juice, Vanilla Ice  
Cream Blend and Strawberry Puree

### Blue Hawaii- 16.00

Silver Rum, Blue Curacao, Lemon Juice  
and Pineapple Juice

### Mauna Kea Mai Tai- 16.00

Old Lahaina Silver and Dark Rum, Tropical Fruit Juices,  
Orgeat Syrup, Orange Curacao

### Fredrico - 17.00

Refreshing Blend of Rum, Whiskey & Passion,  
Orange, & Guava Juices

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## Wines

### Roederer Estate, Sparkling Brut

Anderson Valley, California  
17.00/Glass 72.00/Bottle

### LaLuca Prosecco

Treviso, Italy  
13.00/Glass 55.00/Bottle

### Frenzy, Sauvignon Blanc

Marlborough, New Zealand  
13.00/Glass 55.00/Bottle

### Zenato, Pinot Grigio

Veneto, Italy  
13.00/Glass 55.00/Bottle

### Rombauer, Chardonnay

Napa Valley, California  
22.00/Glass 98.00/Bottle

### VillaViva, Rosè

Cotes de Thau, France  
13.00/Glass 59.00/Bottle

### Hangtime, Pinot Noir

California  
13.00/Glass 55.00/Bottle

### Spellbound Cabernet Sauvignon

Lodi, California  
13.00/Glass 55.00/Bottle

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## Beers

### Imported Beers

Heineken  
Corona  
Guinness  
Kirin Ichiban

### Domestic Beers

Budweiser  
Bud Light  
Coors Light  
Beck's Non-Alcoholic

### Local Beers

Kona Big Wave Golden Ale  
Ola Brew IPA

### Draft Beers

Big Island Brewhaus, Graham Pilsner  
Kona Brew Longboard Lager  
Maui Brewing Co., Big Swell IPA  
Maui Brewing Co., Bikini Blonde

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*A Service Charge of 18% will be added to all parties of 6 or more*



## Starters & Salads

### \*Ahi Sashimi

Wasabi, Pickled Ginger,  
Yamasa Soy  
19

### Hirabara Caesar Salad

Romaine, Avocado, Caesar  
Dressing, Shaved Parmesan Cheese,  
White Anchovy, Herb Croutons  
Half 12 | Full 18

### Shrimp Tempura

Shrimp, Sweet Potato,  
Broccolini, Sweet Onion, Tempura  
Sauce, Spicy Mayo  
16

### Nachos al Carbon

Chicken al Carbon, Black Beans, Salsa  
Fresca, Crema, Pickled Jalapeno,  
Olives, Tomato, Cilantro  
16

### Asian Chop Salad

Mixed Greens, Cilantro, Cashews,  
Cucumber, Crispy Won Ton, Sweet  
Chili Vinaigrette  
Half 11 | Full 17

### Ulu Hummus

Vegetable Crudite, Grilled Peppers,  
Lavosh, Taro Chips  
19

### Salad Additions

Chicken 7, Shrimp 10,  
\*Fresh Catch 12, \*Ahi Sashimi 12

## Sandwiches & Entrees

All Sandwiches, Burgers, and Hot Dogs come with French Fries, Sweet Potato Fries, Sliced Pineapple, Side Caesar or Taro Chips

### \*Fishwich

Grilled or Tempura  
Fresh Catch, Lettuce,  
Tomato, Avocado, Aioli  
24

### \*Parker Ranch Beef Burger

Brioche Bun, Lettuce, Tomato,  
Onion, Aioli, Cheddar Cheese  
21

### Jerk Chicken Sandwich

Grilled Chicken Breast,  
Lettuce, Tomato, Red Onion,  
Avocado, Pepperjack Cheese  
22

### BLTA

Spiced Bacon, Kekela Lettuce,  
Heirloom Tomato, Avocado,  
Chipotle Mayo  
19

### Quarter Pound Hot Dog

Grilled All Beef Dog, Toasted Bun  
14

### \*Grilled Fish Tacos

Fresh Catch, Corn or Flour Tortilla,  
Cabbage, Tomatillo Dressing,  
Tomato, Cilantro  
23

### \*Fish n Chips

Beer Battered Catch,  
Tartar Sauce, Grilled Lemon  
21

### Kim Chi Reuben

Corned Beef, Marble Rye Bread,  
Kim Chi, Swiss Cheese, Spicy Mayo  
20

## Desserts

### Tropical Banana Split

Mac Nut Ice Cream, Pineapple,  
Toasted Coconut, Whip Cream, Cherries  
14

### Flourless Chocolate Brownie

Strawberries, White Chocolate,  
Cocoa Nibs, Whip Cream  
12

### Assorted Local Ice Cream & Sorbets

6



**Parker Ranch**<sup>®</sup>  
est. 1847

Parker Ranch cattle graze the natural volcanic grasslands on the slopes of the majestic Mauna Kea and Kohala 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 Kauna'oa Bay. We are proud to offer this superb, 'Mea 'Ono' (good tasting) Parker Ranch beef.

**A Service Charge of 18% will be added to all parties of 6 or more**

We provide the freshest of ingredients in the preparation of our cuisine. In the event a certain product is not available, we will use a similar product to ensure quality and/or freshness.

Please let your server know if there are any allergies to products of which we should know.

\*Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness.