

SMALL PLATES

PUMPKIN BISQUE SOUP <i>shrimp, sour cream</i>	10
COPPER FRIES (gf) <i>truffle, parmesan</i>	8
COPPER BUFFALO WINGS <i>house buffalo sauce, bleu cheese or ranch</i>	16
CALAMARI <i>cabbage slaw, sriracha aioli</i>	16
GRILLED OCTOPUS <i>ulu, radish, roasted beets, romesco sauce</i>	19
EDAMAME (gf) <i>sweet and sour sauce</i>	8
KFC (v) <i>korean fried cauliflower, crispy garlic</i>	18
THICK CUT BACON (gf) <i>szechuan peppercorn dust</i>	13
GREEN BEANS (v) <i>szechuan sauce, almonds</i>	7
MASHED POTATOES (gf) <i>citrus vinaigrette</i>	4
PINEAPPLE COLE SLAW (gf) <i>citrus vinaigrette</i>	8
BROCCOLINI (v) <i>sautéed, crispy garlic</i>	7
CAPRESE SALAD (gf) <i>rustic croutons, basil, balsamic, terracusa</i>	14
BUTTER LETTUCE SALAD (gf) <i>asian pear, manchego</i> <i>white balsamic vinaigrette, candied walnuts</i>	15
HEARTS OF PALM SALAD (gf) <i>mix green lettuce, goat cheese, grapefruit</i> <i>macadamia nuts, caper citrusette</i>	14
CAESAR SALAD <i>baby romaine, parmesan, croutons, anchovy</i>	14

SALAD ADDITIONS:

CHICKEN 7, SHRIMP 10, FISH*12, SCALLOPS*12



COPPER

BAR

SASHIMI & SUSHI

WILD AHI SASHIMI* (gf)	20
ORGANIC KING SALMON SASHIMI* (gf)	17
SASHIMI SAMPLER* (gf) <i>ahi, salmon, kanpachi</i>	32
KONA KANPACHI TATAKI* (gf) <i>ginger truffle ponzu, chili thread</i>	18
CALIFORNIA ROLL* <i>avocado, cucumber, crab</i>	19
VOLCANO ROLL* <i>shrimp tempura, unagi, topped with spicy ahi,</i> <i>jalepeno, bubu arare, black tobiko, spicy aioli,</i> <i>unagi sauce</i>	25
SPICY TUNA MAKI* <i>spicy tuna, tamagoyaki, asparagus,</i> <i>wasabi tobiko, spicy aioli</i>	22
GREEN FLASH ROLL (v) <i>pickled daikon, cucumber, asparagus,</i> <i>topped with avocado, vegan aioli</i>	21
PLUMERIA ROLL* <i>spicy tuna, avocado, pickled daikon, topped</i> <i>with salmon, kanpachi, ahi, garlic aioli</i>	28
RED DRAGON ROLL* <i>crab mix, tamagoyaki, avocado, topped with</i> <i>torched ahi, yuzu tobiko, garlic aioli, unagi sauce</i>	24

(v) VEGAN

(gf) GLUTEN FREE

(gv) GLUTEN FREE & VEGAN

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 18% will be added for all parties of 6 or more.

BRICK OVEN FLATBREADS

MARGHERITA 22
fresh mozzarella, kamuela tomato, basil

HAMAKUA MUSHROOM 22
truffle sea salt, three cheese blend, white sauce

COCHON 23
wild boar sausage, prosciutto three cheese blend, bacon

ROASTED PINEAPPLE 23
three cheese blend, wild boar 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

LARGE PLATES

DAILY FISH* MP
6 oz. chefs daily fresh fish feature

GRILLED 12 OZ. RIBEYE* (gf) 43
yukon gold mashed potatoes, baby carrots and broccolini, gorgonzola, demi glace

PARKER RANCH GRASS FED BURGER 24
brioche bun, wasabi aioli, shiitake, horseradish cheddar, fries
ADD: BACON 2, AVOCADO 4

SEARED DIVER SCALLOPS* (gf) 38
bacon risotto, scallion pesto, green beans, paprika oil

VEGETABLE LAKSA (gf) 25
rice noodle, cabbage, bean sprouts, green bean, coconut curry
ADD: KONA SHRIMP 12

CRISPY PORK BELLY 29
steamed rice, tomato-onion relish, pipinola shoot salad

BABY BACK RIBS 35
adobo dry rub pork ribs, mauna kea honey-bbq sauce, sauteed braising greens, crispy fingerlings potato

HULI-HULI CHICKEN 34
garlic fried rice, atchara, spicy citrus-soy



Parker Ranch®
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.

DIRECTOR OF RESTAURANTS
Michael Hofstedt II, MHofstedt@MaunaKeaBeachHotel.com

SOUS CHEF
F. Mark Agustin, FAgustin@MaunaKeaBeachHotel.com