

SMALL PLATES

CHEF'S SOUP	10
<i>often changing chef's choice</i>	
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>	
GRILLED OCTOPUS	19
<i>ulu, radish, roasted beets, romesco sauce</i>	
EDAMAME (gv)	8
<i>sweet and sour sauce</i>	
KFC (v)	18
<i>korean fried cauliflower, crispy garlic</i>	
THICK CUT BACON (gf)	13
<i>szechuan peppercorn dust</i>	
GREEN BEANS (v)	7
<i>szechuan sauce, almonds</i>	
MASHED POTATOES (gv)	4
PINEAPPLE COLE SLAW (gv)	8
<i>citrus vinaigrette</i>	
BROCCOLINI (gv)	7
<i>sautéed, crispy garlic</i>	
CAPRESE SALAD (v)	14
<i>rustic croutons, basil, balsamic, terracusa</i>	
BUTTER LETTUCE SALAD (gv)	15
<i>asian pear, manchego</i> <i>white balsamic vinaigrette, candied walnuts</i>	
HEARTS OF PALM SALAD (gv)	14
<i>mix green lettuce, goat cheese, grapefruit</i> <i>macadamia nuts, caper citrusette</i>	
CAESAR SALAD	14
<i>baby romaine, parmesan, croutons, anchovy</i>	

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

BRICK OVEN FLATBREADS

MARGHERITA (v) 22
fresh mozzarella, kamuela tomato, basil

HAMAKUA MUSHROOM (v) 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 (gf) 34
garlic fried rice, atchara, spicy citrus-soy

(v) VEGETARIAN

(gf) GLUTEN FREE

(gv) GLUTEN FREE & VEGETARIAN

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.

RESTAURANT GENERAL MANAGER

Shaun Sweeney, SSweeney@MaunaKeaBeachHotel.com

CHEF DE CUISINE

Hector Morales, HMorales@MaunaKeaBeachHotel.com