



LUNCH MENU | 11 – 5

SNACK SHARE

DOUBLE DIP (DF) 20

ulu hummus & smoked fish dip | pita bread | local chips
red pepper oil

CHARCUTERIE 35

10" pretzel | cheese | cured meats | bourbon grain mustard

WHOLE FRESH CHILLED PINEAPPLE (V, VG, GF, DF) 11

li hing mui

VOLCANO FRIES (V, DF) 16

chipotle aioli | sweet soy | green onion | crispy onions
furikake

AVOCADO FRIES (V, VG, DF) 21

panko crusted | spicy aioli | sweet soy | crispy garlic
arugula | corn shoots

GREENS

All salads are dressed. Dressings: papaya seed vinaigrette,
ranch dressing, thousand island, poha vinaigrette or
balsamic vinegar.

ADD PULEHU GRILLED CHICKEN BREAST (GF, DF) 8

FRESH CATCH (GF, DF) 13 | GRILLED SHRIMP (GF, DF) 11

GINGER MARINATED TOFU (V, VG) 6

ROASTED BEET SALAD (GF) 20

arugula | spicy toasted macadamia nuts | reduced balsamic
goat cheese | baby corn shoots

ISLAND CAESAR SALAD (DF) 18

crispy ulu croutons | baby romaine | shaved parmesan
house-made caesar dressing

GARDEN SALAD (VG, GF, DF) 18

mixed island greens | cucumber | grape tomato | radish
carrots | papaya seed vinaigrette

BOWLS

HAWAIIAN POKE* (DF) 28

inamona | sweet onion | ogo | chili pepper | kimchee
furikake white rice | crispy onions | alaea salt | namasu
sub ginger marinated tofu (V, VG, DF)

LOCO MOCO 25

braised Korean short rib | kimchi fried rice
mushroom gravy | sunny egg | crispy onions | green onion

CRISPY WINGS (9) 23

bed of shredded cabbage | celery sticks | white rice
choice of: ranch, buffalo sauce, Korean chili-honey glaze,
(honey produced by our OUTRIGGER beehives)

HANDHELD

Served with choice of crispy French fries, local chips, Maui
chips or island mixed greens

OUTRIGGER CHICKEN SANDWICH 24

OUTRIGGER beehive honey tamari glazed chicken breast
arugula | sliced mozzarella | pickled onions | house aioli garlic

KEAUHOU BURGER 20

kuahiwi ranch prime beef | brioche bun | house garlic aioli
cheddar, swiss cheese or pepper jack cheese
lettuce | tomato | sweet onions | pickle spear

ADD DOUBLE BEEF 5 | TRIPLE BEEF 8 | BACON 3 | GRAVY 3

sub ali'i mushroom (V)

WBLT 19

whiskey caramel bacon | baby romaine | chipotle aioli
sundried tomato gremolata | toasted pita bread | pickle spear

ADD GOUDA CHEESE 3

MAINS

FISH TACOS (3) (GF, DF) 26

warm double cheese corn tortilla | cajun crusted fresh catch
papaya seed vinaigrette coleslaw | spicy aioli | pineapple salsa
fresh jalapeño | lime

FLATBREAD 16

house infused garlic oil | mozzarella-parmesan cheese
arugula

ADD PEPPERONI 5 | BRAISED BEEF 9 | BACON 6

CHICKEN 8 | SHRIMP 11 | PORTABELLA MUSHROOM 10

FISH & CHIPS (DF) 28

tempura battered fresh catch | citrus
house made tartar sauce | crispy fries

ADD ON

GRAVY 5

RICE 3

MUSHROOMS 8

FRIES 10

A \$2 eco fee will be charged for each to-go order.

A \$5 fee for split plate

A 20% service charge will be added to parties of 6 or more

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

DF = DAIRY FREE

All prices are inclusive of Hawaii State GET.

*Consuming raw or uncooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness



SUNSET | 5 – 8
GREEN FLASH HOUR | 7 – 8

HEINEKEN & HEINEKEN LIGHT 5

SNACK & SHARE

DOUBLE DIP 20

ulu hummus & smoked fish dip | pita bread | local chips | red pepper oil

CHARCUTERIE 35

10" pretzel | cheese | cured meats | bourbon grain mustard

WHOLE FRESH CHILLED PINEAPPLE (VG, GF) 11

li hing mui

VOLCANO FRIES (VG) 16

chipotle aioli | sweet soy | green onion | crispy onions | furikake

AVOCADO FRIES (V) 21

panko crusted | spicy aioli | sweet soy | crispy garlic | arugula

SOUP & GREENS

KEAUHOU CHOWDER (VEG) 16

ulu | ali'i mushrooms | herb & chili oil

ADD LOCAL CATCH OF THE DAY 5

HUNTERS STEW 18

island gathered protein | bone broth | spice blend

BABY ROMAINE CAESAR 23

shaved parmesan | rustic crouton | cracked black pepper

ADD PUNA CHICKEN 15 | 'ŌPAE CHIP 18 | FRESH CATCH 23

HANDHELD

Served with choice of crispy french fries, local chips, maui chips

KEAUHOU BURGER 20

kuahiwi ranch prime beef | brioche bun | house garlic aioli | cheddar, swiss cheese or pepper jack cheese
lettuce | tomato | sweet onions | pickle spear
sub ali'i mushroom (V)

KALUA PORK SLIDERS (2) 21

pulled kalua pork | house-made sweet rolls | bbq sauce
papaya seed vinaigrette coleslaw | crispy onions

DESSERTS

TROPICAL DREAMS SORBET (GF) 7

inquire for seasonal selection

TROPICAL DREAMS ICE CREAM (GF) 7

tahitian vanilla | chocolate | kona coffee | toasted coconut

V = Vegetarian | VG = Vegan | GF = Gluten Free | DF = Dairy Free

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 20% service charge will be added to parties of 6 or more

A \$2 Eco Fee will be charged for each to-go order. \$5.00 Split Plate Fee. All prices are inclusive of Hawaii State GET.



DRINKS | 5 – 8

OUR SPECIALTIES

APEROL SPRITZ 17

Aperol | Cinzano Prosecco | Club Soda

THE POG SLAMMA 18

A homage to the classics. POG, slam, repeat.
Huihui Rum | Lilikoi & Orange Blossom Coconut
Water | Guava Honey | Lime Juice

BIG ISLAND ICED TEA 20

Hawaiian spirits & mamaki tea.
Pau Vodka | Fid Street Gin | Mahina Rum
Dry Curacao | Mamaki Honey | Lemon Juice

PIDGIN 18

"Paloma" is spanish for pigeon. A "Nadda one" is pidgin for Hana Hou.
Real Del Valle Tequila | Grapefruit | Lime
Hawaiian Chili Agave | Orange Blossom

BLOOD & SANDPIPER 17

Blood and sand meet the jungle bird in this complex island refresher.
Koloa Rum | Pineapple Juice | Aperol | Lime
Hibiscus & Pomegranate Cordial

MURAKAMI 17

An aromatic and refreshing homage to two authors. Don't say you don't like gin until you've tried it.
Fid Street Gin | Yuzu | Jasmine | Angostura Bitters

UBE HAWAII 17

Mike read about the blue Hawaii in a cocktail book...
Koloa Coconut | Ube | Coconut Cream

STRAWBERRY BANANA DAIQUIRI 18

We promised her we wouldn't call this drink Lana banana... that doesn't mean you can't order it that way.
Mahina Rum | Giffard Banana | Strawberry & Banana Puree | Lime

KEAUHOU SMASH 18

Kaua balanced this local whiskey with mint lemon and lilikoi.
Old Pali Road Whiskey | Lilikoi | Lemon | Mint

SELTZER

LOCAL 8

Ola Seltzers Ginger | Lemon Lime | Lemongrass

IMPORT 8

-196 Grapefruit | Lemon

NON-ALCOHOLIC 8

Big Island Booch Kombucha Lilikoi Lush | Blue Green Dream

BEER

DRAFT 8

Kona Brewing Co. Big Wave | Kua Bay

LOCAL CANNED 8

Kona Brewing Co. Kona Light | Longboard
Maui Brewing Co. Bikini Blonde | Coconut Porter
Ola Brew IPA

DOMESTIC 7

Budweiser | Bud Light | Coors Light | Michelob Ultra

IMPORT 8

Corona | Heineken | Heineken Light | Modelo

WINE BY THE GLASS

DOMAINE CHANDON, 'CLASSIC', BRUT, CA, 187ML 16

CINZANO, CUVEÉ STORICA, PROSECCO, NV, ITALY 15

TERRE DEI BUTH, FRIZZANTE ROSE, VENETO, ITALY 14

MICHEL PICARD, LE PETIT PERROY, SANCERRE, FR 15

TRIENNES, SAINTE FLEUR, VIOGNIER, FRANCE 14

ERATH, RESPLENDENT, PINOT NOIR, OREGON 15

PAITIN, STARDA, NEBBIOLO, LANGHE, ITALY 16

WINE POOLSIDE BUBBLE BOTTLES

CINZANO, CUVEÉ STORICA, PROSECCO, NV, ITALY 39

TERRE DEI BUTH, FRIZZANTE ROSE, VENETO, ITALY 45

PERRIER-JOUET, GRAND BRUT, EPERNAY FRANCE 125

NON-ALCOHOLIC DRINKS

SODA 5

Coke | Diet Coke | Sprite | Fruit Punch | Lemonade | Iced Tea
Ginger Ale

SMOOTHIES 9 (*dairy-free options are available*)

Vanilla | Chocolate | Strawberry | Banana | Mango
Passion Fruit | Coconut | Pina Colada

JUICE 5

POG | Guava | Pineapple | Orange | Apple | Cranberry

WAI KOKO COCONUT WATER 5

WAIKEA WATER 6

All prices are inclusive of Hawaii State GET.