

APPETIZERS

CRISPY CALAMARI 17.95

Delicately Fried, Sliced Red Bell Pepper, Red Onion, Hot Sauce Aioli, Lemon Wedge

ROASTED GARLIC CHEESE DIP 17.50 🌿

Fried Taco Shell, Roasted Garlic, Parmesan Cheese, Cream Cheese, Pita Chips, Fresh Veggie Sticks

HAPA WING PLATTER 17.95

Wings and Drumets, Fries, Tossed In Your Choice of Sauce: BBQ, Spicy Buffalo, Mango-Chili, Hawaiian Style BBQ

AHI GINGER STACK \$14.95

Ahi, Fried Wonton, Rice, Ginger Syrup, Sesame Soy Sauce, Furikake

LANAI CHEESE QUESADILLA \$14.95

Cheddar Cheese, Flour Tortilla, Crema, Avocado Mash, Pico de Gallo

Add: Kalua Pork or Seasoned Ground Beef 3

LOADED NACHOS 16.50 🍷

Corn Chips, Jalapeno Queso, Crema, Pickled Jalapenos, Avocado Mash, Salsa

Add: Kalua Pork or Seasoned Ground Beef 6

SALADS

CAESAR SALAD 15.50 🍷

Romaine Hearts, Parmesan, Grilled Pita, Creamy Caesar Dressing
Make It A Wrap! 16.50

COBB SALAD 17.50

Baby Greens, Romaine, Grape Tomatoes, Maui Seasoned Chicken, Boiled Egg, Chopped Bacon, Avocado, Cheddar Cheese
Make It A Wrap! 18.50

FRIED MOZZARELLA 13.50 🍷

Deep Fried, Pomodoro Sauce

COCONUT SHRIMP 16.95

Coconut Flakes, Mango Chili Sauce, Island Salsa

CHOICE OF HOUSE DRESSINGS:

**BLEU CHEESE • RANCH • THOUSAND ISLAND
CHAMPAGNE VINAIGRETTE**

Add: Grilled Chicken Breast 6 • Chicken Tenders 6
Sauteed Shrimp 7 • Grilled Fresh Catch 8
Vegan Beyond Patty 10

Ask your server for
our daily specials!



BURGERS (WAGYU BEEF)

GASTRO PUB 21

Swiss Cheese, Bleu Cheese Crumble, Bacon-Jalapeno Jam, Caramelized Onion, Arugula, Horseradish Aioli

OLD TIMEY 19.50

American Cheese, Applewood Smoked Bacon, Caramelized Onion, Lettuce, Tomato, 1000 Island

BIG TEX 20.50

Cheddar Cheese, Applewood Smoked Bacon, Pickle Chips, Onion Rings, BBQ Sauce, Garlic Aioli

THE BIG KAHUNA 21

Swiss Cheese, Grilled Maui Pineapple, Spam, Lettuce, Tomato, Teriyaki Sauce, Garlic Aioli

BUFFALO CHICKEN SANDWICH 19

Fried Chicken Tenders, Buffalo Sauce, Swiss Cheese, Lettuce, Tomato, Brioche Bun

DA BOMB 20.50

Ghost Pepper, Pepper Jack Cheese, Thick Cut Bacon, Lettuce, Tomato, Pickled Jalapenos, Chipotle Mayo
This burger is a spicy favorite! Be sure you ready yourself for extreme spicy heat.

Add-on's

Avocado Mash 3 • Green Leaf Lettuce 2
Tomato 2 • Sunny Side Up Egg 3
Applewood Smoked Bacon 5 • Spam 3
Pickled Jalapeno 2

Sides

Seasoned Fries 6
Sweet Potato Fries 7
Battered Onion Rings 7
Jalapeno-queso 5
Basket of Tortilla Chips 5

**All burgers served on a toasted brioche bun. Gluten-free buns available on request

** All burgers served with choice of seasoned fries or side salad



CHEF FEATURES

FRESH ISLAND CATCH 24

Fresh Island Catch, Island Salsa, Coconut Curry Sauce, Seasonal Vegetables, Herbed Rice

LANAI GARLIC SHRIMP 24

Seasoned Jumbo Shrimp, Roasted Garlic Sauce, Seasonal Vegetables, Herbed Rice

FISH AND CHIPS 21.50

Battered Catch, Cole Slaw, Seasoned Fries, Tartar Sauce

KALUA PORK DIP 19.99

Housemade Kalua Pork, Caramelized Onion, Mozzarella, Hoagie Roll, Au Jus, Seasoned Fries

PANILOLO RIBEYE 16oz (Market Price)

Fire Grilled, House Steak Rub, Choice of 2 Sides

PASTA

CLASSIC MAC N CHEESE 16

Cheddar Cheese Sauce, Bacon

PASTA ALFREDO 17.50

Alfredo Sauce, Served with Garlic Bread

PASTA WITH POMODORO SAUCE 17.50

Pomodoro Sauce, Parmesan, Served with Garlic Bread

Add: Grilled Chicken Breast 6 • Chicken Tenders 6 • Sauteed Shrimp 7 • Grilled Fresh Catch 8 • Vegan Beyond Patty 10

LASAGNA RING \$22.95

Lasagna, Parmesan Cheese, Bechamel Sauce, Garlic Bread

Our lasagna is made daily. Limited availability.

DESSERTS

SEASONAL DESSERT (Market Price)

BROWNIE SUNDAE 11.50

Warmed Brownie, Vanilla Ice Cream, Fresh Whipped Cream, Chocolate Sauce, Cherry

Add: Applewood Smoked Bacon 2

CHEESECAKE 9

Add: Seasonal Fruit for 3

ICE CREAM 6

Please ask your server for the flavors of the week



BEVERAGES

SOFT DRINKS 5

Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade

JUICES 6

Guava, Pineapple, Apple, Orange

SPARKLING WATER 7.00

PLANTATION ICED TEA 5.50

KONA COFFEE & HOT TEA 5.50

 Chef Specialties  Gluten Free Option  Vegetarian

There will be an automatic gratuity of 20% added to parties 8 or more.

Due to outrageous merchant fees and to be fair to all other paying guest to get them processed in a timely manner a charge of \$1 per person on each credit card transaction over 3 per check/per table/per party will apply. We will split payments up to 3 cards and there will be a \$1 charge for each additional card. We appreciate your understanding and value you as a guest.

