



KOAST

zero proof cocktails

ube horchata
ube, rice, coconut
+ cinnamon
14

spritz
lyres italian orange
+ soda
12

G+T
lyres pink gin
+ tonic
14

paloma
lyres agave +
grapefruit soda
12

spicy margarita
lyres agave, chili
water + lime
12

mai tai
lyres rum + house
made POG
14

jungle bird
lyres rum, bitter
+ pineapple
12

E+T
lyres coffee,
espresso + tonic
14

lycheetini
lyres pink gin,
lychee + yuzu
14

wines

by the glass

red

coming soon **86**
coming soon **86**
coming soon **86**
coming soon **86**

coravin poured

coming soon **86**
coming soon **86**

white

coming soon **86**
coming soon **86**
coming soon **86**
coming soon **86**

rosé

coming soon **86**

sparkling

coming soon **86**
coming soon **86**



splashable

koko mary **12**

mac nut espressotini **12**

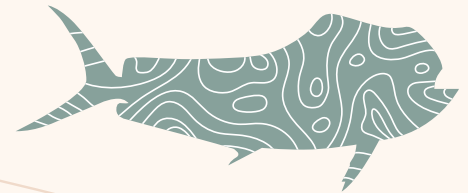
cool as a kiwi cooler **12**

tropical mule **10**

hibiscous arnold palmer **10**

cucumber + elderflower collins **10**

frozens



athletic non-alcoholic beer **10**

coke products **5**

maui brewing root beer **6**

vitalitea kombucha **10**

coconut water **8**

tropical koolatta
pineapple, orange, guava
+ passionfruit
10

frozen hot chocolate
milk chocolate + marshmallow
10

haleakala flow
strawberry + banana
10

starters

kona kanpachi crudo*
sunflower, yuzu + serrano
20

kiawe wood grilled fish collar
chili, curry leaf, cocoa nib +
thai basil
25

venison zampini sausage
clams, olive, tomato
+ jalapeño
27

charred leeks au vinaigrette
yuzu, macadamia nut
+ inamona
17

clam fritters
island tartar sauce
16

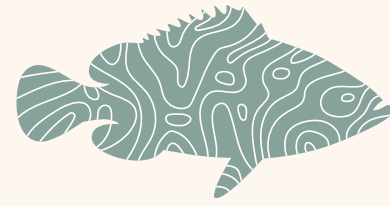
heart of palm + celery caesar
lemon anchovy vinaigrette
18

lacinato kale
roasted avocado dressing,
toasted bird seed +
surfing goat cheese
15

raw of the day*
whatever looks great
MP

crispy calamari & pig's ear
pickled peppers, cilantro
+ hawaiian chili aioli
22

pate de campagne
pickles, pistachio, grilled
bread + mustard
19



suppers

ono*
eggplant, okra, herbs + smoked tako xo sauce
32

spaghettini
egg yolk, aleppo chili + dried aku
26

nairagi*
kabocha squash, tatsoi, tangerine + turmeric
28

whole fried fish
cabbage, cucumber, chili + charred citrus
MP

chicken piri piri
sweet peppers, fennel + olive
38

"ham" burger
pork patty, gruyere, onion, arugula + dijon
22

lopes farm pork*
grilled broccolini + salsa verde
MP

charred sweet potato
smoked yogurt + macadamia nut dukkah
24

whole roasted kona kanpachi
green papaya slaw + green chili sauce
(feeds 2-4)
MP

koast steaks*
lillikoi au poivre, maui onion + spinach

hanger steak / 37
bavette steak / 42

ask about kombu dry aged
westholme wagyu

something extra

upcountry mushrooms
garlic, lemon + parsley
17

coffee roasted carrots
yogurt + carrot top chimichurri
12

bumper crop
doing the farmer a favor
14

ember roasted arrowhead cabbage
sea urchin butter
15

milk bread
kaya + salted butter
7

where land meets sea

Koast Surf + Turf*

chef chris's daily combo MP



*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Parties of 6 or more adds an automatic gratuity of 20%.