



KOAST

libations

ube horchata
rum, ube, rice, coconut
+ cinnamon
18

clean + dirty martini
kastra elion vodka,
vermouth + olive air
18

G+T
gin, tonic + koastal
botanicals
17

dragon fruit daiquiri
rum, lime +
dragonfruit popsicle
18

man-about-town
rye whiskey, cynar
+ rhubarb bitters
18

spicy margarita
tequila, chili shrub
+ volcanic foam
17

**spiked farmer's
market juice**
mezcal, green juice,
pineapple + soda
17

pisco sour al pastor
pisco, yuzu
+ pineapple
17

derby highball
bourbon, strega,
orange shrub +
grapefruit soda
17

wines

by the glass

sparkling

cantina pizzolato *prosecco* 13
billecart salmon *brut champagne* 35

white

livio felluga *pinot grigio* 19
spy valley 'satellite' *sauvignon blanc* 15
weinkultur preiss 'flo' *grüner veltliner* 18
sean minor *chardonnay* 18

rosé

rose gold *rosé* 14

red

carpineto *chianti classico riserva* 18
truchard vineyards *pinot noir* 18
birichino scylla *red blend* 17
niner wine estates *cabernet sauvignon* 20

coravin poured

lloyd cellars *chardonnay* 28
peju reserve *cabernet sauvignon* 54



brews

kona brewing co. *longboard lager* 8

kohola brewery *lokahi pilsner* 9

kohola brewery *red sand amber ale* 9

maui brewing co. *mango stickee rice IPA* 9

maui brewing co. *big swell IPA* 9

maui brewing co. *coconut hiwa porter* 9

zero proof

athletic non-alcoholic beer 10

coke products 5

maui brewing root beer 6

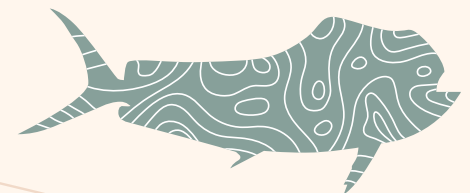
vitalitea kombucha 10

coconut water 8

tropical mule
ginger beer, lime
+ tropical fruit ice
10

tai mai
lyre's rum
+ house made POG
10

haleakala flow
strawberry + banana
10



starters

kona kanpachi crudo*
sunflower, yuzu + serrano
23

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

venison zampini sausage
clams, olive, tomato
+ jalapeño
27

**heirloom tomato & stone
fruit panzanella**
black sesame crouton +
green fennel brodo
19

clam fritters
island tartar sauce
16

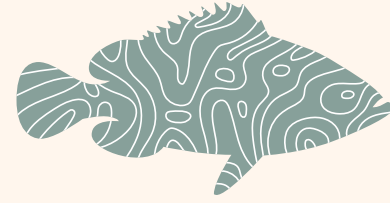
heart of palm + celery caesar
lemon anchovy vinaigrette
19

lacinato kale
roasted avocado dressing,
toasted bird seed +
surfing goat cheese
18

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

ahi*
eggplant, okra, herbs + smoked tako xo sauce
45

spaghettini
egg yolk, aleppo chili + dried aku
26

nairagi*
kabocha squash, tatsoi, tangerine + turmeric
29

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

chicken piri piri
sweet peppers, fennel + olive
38

"ham" burger
pork patty, gruyere, onion, lettuce + 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*
lilikoi au poivre + rosemary potato

hanger steak / 39
filet mignon / 69
ny strip / 85

ask about kombu dry aged
westholme wagyu

something extra

wagyu fat eggplant
garlic, chili + mint
16

coffee roasted carrots
yogurt + carrot top chimichurri
12

bumper crop
doing the farmer a favor
MP

ember roasted arrowhead cabbage
sea urchin butter
15

milk bread
kaya + salted butter
8

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%.