



KOAST

libations

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

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

spicy margarita
tequila, chili shrub + volcanic foam
17

G+T
gin, tonic + koastal botanicals
17

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

dragon fruit daiquiri
rum, lime + dragonfruit popsicle
18

pisco sour al pastor
pisco, yuzu + pineapple
17

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

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

wines

by the glass

sparkling

cantina pizzolato prosecco
billecart salmon brut champagne
13
35

white

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

rosé

rose gold rosé
14

red

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

coravin poured

lloyd cellars chardonnay
peju reserve cabernet sauvignon
28
54



brews

kona brewing co. longboard lager
8

kohola brewery lokahi pilsner
9

kohola brewery red sand amber ale
9

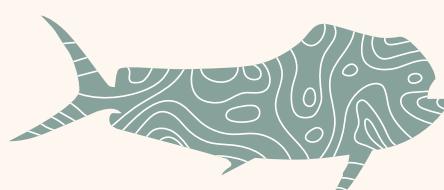
maui brewing co. mango stickee rice IPA
9

maui brewing co. big swell IPA
9

maui brewing co. coconut hiwa porter
9



zero proof



athletic non-alcoholic beer
10

coke products
5

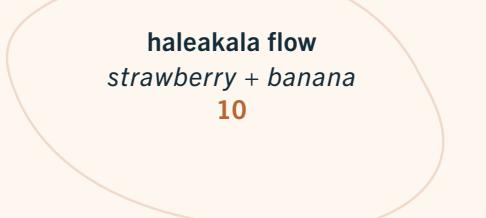
maui brewing root beer
6

vitalitea kombucha
10

coconut water
8

tropical mule
ginger beer, lime + tropical fruit ice
10

tai mai
lyre's rum + house made POG
14



20.6872° N, 156.4392° W

starters

wagyu zabuton tataki*
cacao, ginger + scallion
32

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

venison zampini sausage
clams, olive, tomato
+ jalapeño
27

strawberry + edamame
cress, surfing goat cheese +
balsamic vinaigrette
21

clam fritters
island tartar sauce
16

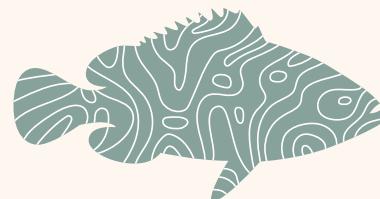
heart of palm + celery caesar
lemon anchovy vinaigrette
19

lapa'au farm greens
farm vegetables +
mac nut ranch
19

raws 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
18



suppers

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

spaghettini
clams, garlic + white wine sauce
30

striped marlin*
kabocha squash, tangerine + turmeric
29

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

chicken piri piri
sweet peppers, fennel + olive
38

rigatoni
dry aged wagyu ragu + basil
29

lopes farm pork*
cut of the day
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
14

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%.