

K KOAST

libations

island frost
*tito's vodka, yellow chartreuse, ginger,
yuzu + tropical fruit nectar*
22

koast cup
*house made pimm's,
gin, citrus + spice*
18

spicy margarita
*tequila, chili shrub +
volcanic foam*
17

leeward sunset
*mezcal, pog, orgeat +
red wine float*
18

ono coconut
*sake ono, lychee,
coconut water + yuzu*
18

dragon fruit daiquiri
*rum, lime +
dragonfruit popsicle*
18

lilikoi whisky sour
*nonino amaro +
citrus*
17

cherry old fashioned
*rye whiskey +
cherry coke syrup*
22

salty collins
*gin, grapefruit beer +
citrus*
17

wines

by the glass

sparkling

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

white

jermann *pinot grigio* **19**
te pa *sauvignon blanc* **15**
weinkultur preiss 'flo' *grüner veltliner* **18**
sean minor *chardonnay* **18**

rosé

rose gold *rosé* **14**
chateau musar *rosé* **19**

red

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

coravin poured

lloyd cellars *chardonnay* **28**
silver oak *cabernet sauvignon* **39**



brews

kona brewing co. *longboard lager* **8**

lahaina brewing co. *pilsner* **9**

maui brewing co. *coconut hiwa porter* **9**

maui brewing co. *mango stickee rice IPA* **9**

maui brewing co. *big swell IPA* **9**

round for the kichen **15**

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

ube horchata
ube, rice, cinnamon + coconut milk
14

haleakala flow
*coconut, pineapple +
strawberry swirl*
10



starters

wagyu tataki*
sauce verte, mushroom +
caper
33

hudson valley foie gras
mango + black pepper
35

charred octopus toast
nduja + pickled shallots
29

beet + strawberry
surfing goat cheese, shiso +
raspberry vinegar
22

leeks au vinaigrette
yuzu + macadamia nut
19

heart of palm + celery caesar
lemon anchovy vinaigrette
19

lapa'au farm greens
shaved vegetables, quinoa +
calamansi vinaigrette
17

raws of the day*
whatever looks great
MP

collard green salad
ham hock vinaigrette +
pork corn
18

"maui hot" crispy calamari
black garlic ranch dressing
24



suppers

ahi*
lilikoi au poive, spinach + yukon gold potato
47

squash lumache
kale pesto, surfing goat cheese + pepita
28

local line caught fish
bouillabaisse sauce, carrot, fennel + rouille
MP

whole fried fish
lettuce, sprouts, herbs + chili pepper water
MP

chicken fra diavolo
arugula, starfruit, 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
25

whole roasted kona kanpachi
green papaya slaw + green chili sauce
(feeds 2-3)
180

koast steaks*
charred maui onion + horseradish gremolata

8oz prime hanger steak / 44
8oz dry aged westholme wagyu ny strip / 85
20oz dry aged westholme wagyu ribeye
for two / 185

something extra

long beans
grilled macadamia nut
15

cauliflower
garlic, caper, chili + mint
15

crispy fried potatoes
rosemary + aioli
14

ember roasted cabbage
citrus miso butter + breadcrumb
15

milk bread
coconut jam + 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%.