



# LAVA'S

ON POIPU BEACH

## FRESH START

### Classic Breakfast 18

Eggs any style, side of bacon, served with breakfast potatoes

### Garden Island Omelet 17

Three egg omelet, roasted hamakua mushrooms, kale, tomato lomi served with potatoes

### Tropical Paradise 13

Oatmeal, macadamia nuts, tropical granola, honey, fresh pineapple slices

### Breakfast Sandwich 18

Over-hard egg, crispy bacon, local Kailani Farms greens, avocado, sliced tomato, pickled red onions, sriracha aioli on a toasted brioche bun served with potatoes

### Spam "Musubi" 15

Pan fried soy-ginger spam, sunny-side egg, furikake sticky rice

### Papaya Bowl 13

Local papaya, Greek yogurt, tropical granola, local honey, and pineapple slices

### Loco Moco 19 Double Beef 6 GF

4oz Wagyu beef patty, over easy egg, sticky rice, hamakua mushrooms, scallions, pickled red onions, red wine beef gravy, sriracha aioli

### Kau'i Paradise Waffles 17

Diced pineapple, macadamia nut-honey butter, ling hing mui powdered sugar

## SIDES

### Breakfast Potatoes 3

### Smoked Bacon 4 GF

### White, Wheat Toast 5

### Bagel 5

### Low-Fat Greek Yogurt 7 GF

### Strawberry Yogurt 7 GF

### Half Papaya 7 GF

### Pineapple Slices 5 GF

### Portuguese Sausage 4 GF

### Breakfast Pastry 5

Blueberry, Chocolate, Seasonal

### Cold Cereal 9

Cinnamon Toast Crunch, Lucky Charms, Coco Puffs, Honey Nut Cheerios GF, Chex GF, Cheerios GF

## BUBBLY COCKTAILS

### Mimosa 11

Champagne with choice of: orange, pineapple, passion orange guava, cranberry, or strawberry juice

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A 19% service charge will be added for parties of 6 or more guests and \$3 packaging fee for all takeout orders.

\*The Department of Public Health advises that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.





## PUPUS

**Garlic Hummus 15** GF

Traditional style hummus, local farm grape tomato gremolata, cauliflower flatbread

**Poached Shrimp 13** GF

Served with a cocktail sauce

**Chicken Wings 13**

Tossed in Frank's Hot Sauce, served with blue cheese dressing

**Pot Stickers 11**

Pork stuffed pot stickers served with a sesame-ginger dipping sauce

**Coconut Shrimp 15**

Served with a sweet chili dipping sauce

## GARDEN ISLAND FARE

Salad Enhancements: *Togarashi rubbed mahi mahi 9, grilled chicken 6, poached shrimp 10*

**Caesar Salad 15** GF

Chopped romaine hearts, fried garlic, crushed pink peppercorns, parmesan cheese, dressing

**Wonton Salad 15**

Local Kailani Farms greens served with cabbage, carrots, bell peppers, cilantro, fried wontons, macadamia nuts, sesame vinaigrette

**Island Salad 16** GF

Local Kailani Farms greens, cucumbers, grape tomatoes, fresh papaya, avocado, papaya seed dressing

**Papaya Bowl 13**

Local papaya, Greek yogurt, tropical granola, local honey and pineapple slices

## ENTRÉES

All sandwiches served with Maui Potato chips. Enhancements for Sandwiches: Waffle fries add 1.

Parmesan fries, onion rings, fruit or garden salad 3.

**Classic Burger Single 17 Double 20**

4oz Wagyu beef patty with American cheese, local grown lettuce, sliced tomato, b&b pickles and 1000 island dressing on a toasted brioche bun

**Dakine Sandwich 15**

Crispy bacon, local Kailani Farms greens, avocado, sliced tomato, pickled red onions & sriracha aioli on a toasted brioche bun

Add dakine: *Togarashi rubbed mahi mahi 9, grilled chicken 6, grilled shrimp 10*

**Garlic Pasta 22** GF

Sautéed shrimp, garlic beurre blanc, parmesan, kale, gluten-free rotini pasta

**Teriyaki Burger 17**

4oz Wagyu beef patty served with teriyaki sauce, roasted Hamakua mushrooms, Swiss cheese, pickled red onions and greens on a brioche bun  
\*Sub Beyond Burger™ 4

**Kalbi Rib Bento 17**

Kalbi marinated beef ribs, pineapple namasu, Brussels sprouts kimchee, sticky rice

**Mochiko Chicken Bento 16**

Marinated and fried chicken thighs, pineapple namasu, Brussels sprouts kimchee, sticky rice, sriracha aioli, furikake

**Ahi Poke Bowl 19**

Furikake rice, cucumber, 'inamona, pickled red onions, scallion, sweet soy and spicy aioli

**Sautéed Shrimp Bento 20**

Garlic Butter sautéed shrimp, pineapple namasu, Brussels sprout kimchee, sticky rice

## SIDES

**French Fries 6**      **Half Papaya 7** GF

**Onion Rings 8**      **Pineapple Slices 8** GF

**House Salad 8** GF      **Side Rice 5** GF

## DESSERTS

**Kō Bakery Chocolate Layer Cake 11**

**Kō Bakery Carrot Cake 11**

**Kō Bakery Lilikoi Cheesecake 9**

**Lappert's Ice Cream Cups 7** GF



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## PUPUS

**Garlic Hummus 15** GF  
Traditional style hummus, local farm grape tomato gremolata, cauliflower flatbread

**Poached Shrimp 13** GF  
Served with a cocktail sauce

**Chicken Wings 14**  
Tossed in Frank's Hot Sauce, served with blue cheese dressing

## SALAD

*Enhancements: Togarashi rubbed mahi mahi 9, grilled chicken 6, poached shrimp 10*

**Caesar Salad 15** GF  
Chopped Romaine Hearts, fried garlic, crushed pink peppercorns, parmesan cheese, dressing

**Wonton Salad 15**  
Local Kailani Farms greens served with cabbage, carrots, bell peppers, cilantro, fried wontons, macadamia nuts, sesame vinaigrette

## ENTRÉES

**Huli Huli Prime Rib 38**  
Marinated and slow roasted prime rib sliced into 10oz steaks served with mashed potatoes, fried Brussels sprouts, au jus, and sour cream horseradish

**Short Rib 32**  
6 oz braised boneless beef short rib served with mushroom raviolis, local braised greens, lomi lomi, and a red wine braising jus

**Kung Pao Tofu 24**  
Vegetarian stir-fried pepper and Brussels sprouts served with fried tofu, macadamia nuts, and kung pao sauce

**Macadamia Nut Crusted Mahi Mahi 34**  
Served with mashed potatoes, local baby bok choy, lobster cream sauce

**Garlic Pasta 31** GF  
Sautéed shrimp, garlic beurre blanc, parmesan, kale, gluten-free rotini pasta

## SIDES

**French Fries 6**  
**Mashed Potatoes 6** GF  
**House Salad 8** GF  
**Half Papaya 7**  
**Pineapple Slices 8** GF  
**Side Rice 5**

**Pot Stickers 11**  
Pork stuffed pot stickers served with a sesame-ginger dipping sauce

**Coconut Shrimp 15**  
Served with a sweet chili dipping sauce

**Island Salad 16** GF  
Local Kailani Farms greens, cucumbers, grape tomatoes, fresh papaya, avocado, papaya seed dressing

**Papaya Bowl 13**  
Local papaya, Greek yogurt, tropical granola, local honey and pineapple slices

**Kalbi Ribs 29**  
8 oz marinated and grilled kalbi ribs, pineapple namasu, Brussels sprouts kimchee, sticky rice, sriracha aioli, furikake

**Mochiko Chicken 28**  
Marinated and fried chicken thighs, pineapple namasu, Brussels sprouts kimchee, sticky rice, sriracha aioli, furikake

**Chilled Ahi Soba Noodle Salad 28**  
Seared rare ahi rubbed with togarashi sliced thin and served on a soba noodle salad with carrot, red pepper, red onions, and sesame

**Sautéed Shrimp 29**  
Garlic butter sautéed shrimp, pineapple namasu, Brussels sprouts kimchee, sticky rice

## DESSERTS

**Kō Bakery Chocolate Layer Cake 11**

**Kō Bakery Lilikoi Cheesecake 9**

**Kō Bakery Carrot Cake 11**

**Lappert's Ice Cream Cups 7** GF

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# LAVA'S

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## BEER

**DRAFT—16oz 8**  
 Kona Fire Rock, Pale Ale  
 Kona Longboard, Lager  
 Maui Big Swell, IPA  
 Aloha Blonde, Ale  
 Aloha Hop Lei, IPA  
 Maui Dragon Fruit, Seltzer

### CANS Domestic 6

Budweiser, Lager  
 Blue Moon, Wheat Ale  
 Budlight, Light Lager  
 Coors Light, Light Lager  
 Michelob Ultra, Light Lager  
 Samuel Adams, Lager

### CANS Import 7

Corona, Lager  
 Heineken, Pale Lager  
 Heineken 0.0, Non-Alcoholic  
 Modelo Especial, Lager  
 Stella Artois, Lager

## WINE

Charles De Fere, Brut, France	13 / 40
Mionetto, Prosecco DOC Brut, Italy	10 / 40
Fleurs de Prairie, Rosé, Cotes de Provence	10 / 40
Pighin, Pinot Grigio, Italy	13 / 42
Sonoma Cutrer, Chardonnay, CA	13 / 45
J. Lohr "Riverstone", Chardonnay, CA	14 / 56
Kim Crawford, Sauvignon Blanc, NZ	13 / 45
Meiomi, Pinot Noir, CA	15 / 48
Avalon, Cabernet Sauvignon, CA	15 / 45
Troublemaker, Red Blend, Central Coast	14 / 56

## SPECIALTY COCKTAILS

<b>Russian Rum Slinger</b>	<b>14</b>
Koloa Coconut Rum, Koloa Coffee Rum, Half and Half Cream	
<b>Shipwrecks</b>	<b>14</b>
Long Island meets the Hawaiian Islands, Smirnoff Vodka, other White Spirits, Pineapple Juice, Sierra Mist, Grenadine	
<b>King's Tide Mai Tai</b>	<b>14</b>
Cruzan Rum, Passionfruit, OJ, Pineapple, Lime Juice, Dark Rum Float	
<b>Tiki Tai Chi</b>	<b>14</b>
Malibu Coconut Rum, Spiced Rum, Pineapple, Lime Juice, Mango Puree, Coconut Cream	
<b>Hawaiian Shaka</b>	<b>13</b>
Pineapple Juice Mixed with Tropical Vodka and Passion Orange Guava Puree	
<b>Jurassic Juice</b>	<b>13</b>
Grey Goose, Hawaiian Passionfruit, Soda	
<b>Island Spritzer</b>	<b>14</b>
Aperol, Soda press, passionfruit lemonade, prosecco	

## FROZEN

<b>Lava's Mud Slide</b>	<b>14</b>
Baileys Irish Cream, Vodka, Amaretto, Ice Cream, Chocolate Syrup	
<b>Big Kahuna</b>	<b>16</b>
Brandy, Vodka, Cruzan Rum 137 mixed well with mango, passion orange guava juice, pina colada	
<b>Pina Colada</b>	<b>14</b>
Light rum, Coconut Cream, Pineapple Juice	
<b>Lava Flow</b>	<b>14</b>
Light rum, Amaretto, pina colada, pineapple juice, strawberry puree	
<b>Funky Monkey</b>	<b>14</b>
Vodka, Kahlúa, Banana Puree, Ice Cream	
<b>Lilikoi Lemonade</b>	<b>14</b>
Vodka spiked lemonade kissed with mango and passion fruit juice	