



FRESH START

North Shore Frittata 15 GF

Baked egg whites with kale, lomi tomato, local farm lettuce salad (or breakfast potatoes)

Papaya Bowl 13

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

Tropical Paradise 13

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

No Loco Moco 21 Double Patty 6 GF

Vegan version of a Hawaiian classic, 4oz Beyond Burger™ patty, sliced avocado, sticky rice, scallions, pickled red onions, Hamakua mushroom gravy, Cholula™

Kalaheo Flatbread 18

Smoked salmon, cream cheese, cauliflower flatbread, Ok farms lettuce, pickled red onions, everything spice, scallions, lomi tomato, sea asparagus, citron oil, fresh pineapple slices

Aloha Bowl 14

Local papaya, açai-yogurt blend, tropical granola, local honey, and pineapple slices

SIDES

Breakfast Potatoes 3

Smoked Bacon 4 GF

White, Wheat Toast 5

Bagel 5

Low-Fat Greek Yogurt 7 GF

Strawberry Yogurt 7 GF

Tomato Slices 5 GF

RISE & GRINDZ

SPAM® "Musubi" 15 GF

Pan fried soy-ginger SPAM®, sunny-side up egg, furikake sticky rice

Loco Moco 19 Double Beef 6 GF

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

Pina Colada Waffles 17

Diced pineapple, toasted coconut, coconut syrup, macadamia nut honey butter, ling hing mui powdered sugar

Entrée enhancements: Entrées served with breakfast potatoes. Substitute tomato slices for 1, pineapple slices or garden salad 2.

Classic Breakfast 18

Eggs any style, side of bacon

Garden Island Omelet 17

Three egg omelet, roasted hamakua mushrooms, kale, mozzarella cheese, lomi tomato

Breakfast Sandwich 18

Over-hard egg, crispy bacon, butter lettuce, avocado, sliced tomato, pickled red onions, sriracha aioli on a toasted brioche bun

Half Papaya 7 GF

Pineapple Slices 5 GF

Portuguese Sausage 4

Breakfast Pastry 5

Blueberry, Chocolate, Seasonal

Selection of Cold Cereals 9

Ask your server for GF options

COCKTAILS

Mimosa 11

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

Cutwater Spirits 12oz can 8

Mild Bloody Mary

Strawberry Margarita

Tiki Rum Punch

Spicy Bloody Mary

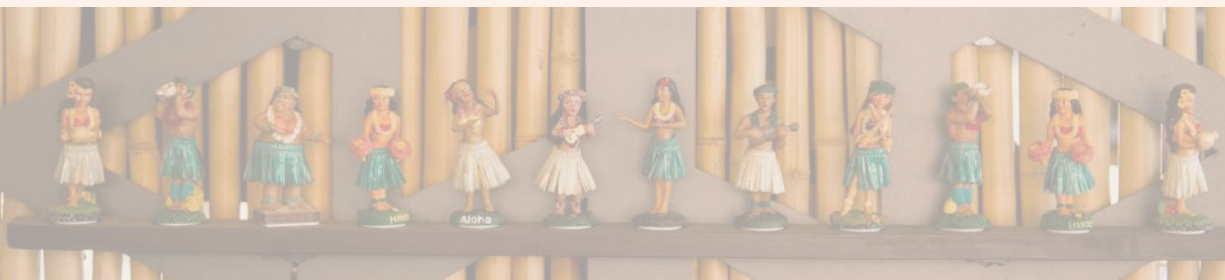
Mango Margarita

Tiki Rum Mai Tai

GF Gluten Free. Dish is created without wheat ingredients. Possible cross contamination can exist so please inform your server for celiac concerns.

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 GF
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 Lava's secret sauce, and 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-bacon 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 GF
Kalbi marinated beef ribs, pineapple namasu, brussels sprouts kimchee, sticky rice

Mochiko Chicken Bento 16 GF
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 GF
Garlic Butter sautéed shrimp, bacon, 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

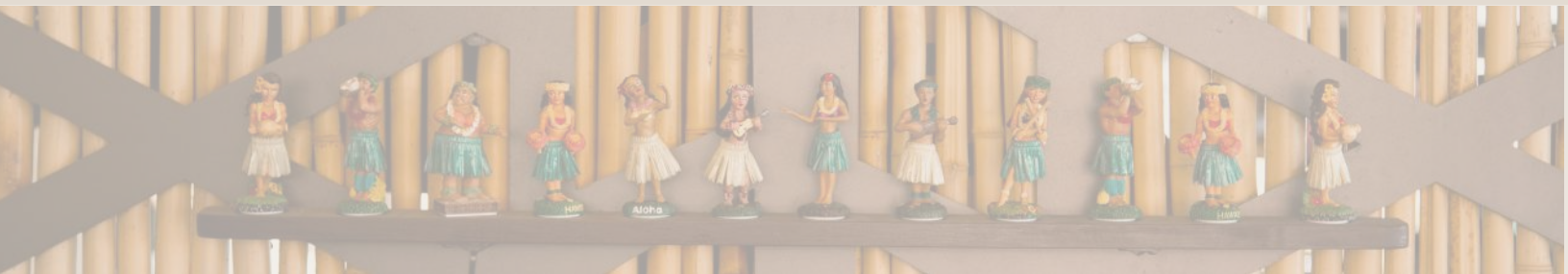
DESSERTS

Kō Bakery Chocolate Layer Cake 11
Kō Bakery Carrot Cake 11

Kō Bakery Lilikoi Cheesecake 9
Lappert's Ice Cream Cups 7 GF
Lappert's Mango Sorbet 7 GF

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Poached Shrimp 13 GF

Served with a cocktail sauce

Chicken Wings 14 GF

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

Ahi Poke Flatbread 28

Avocado, wakame salad, mozzarella, wasabi aioli, sweet soy, furikake

SALAD

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

Caesar Salad 15 GF

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

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

Brother's Ribs 27 GF

Crispy pork ribs tossed in a mango bbq sauce, served with French fries, Brussels sprouts kimchee and pineapple namasu

Kung Pao Tofu 24 GF

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-bacon beurre blanc, parmesan, kale, gluten-free rotini pasta

Togarashi Meatloaf 25

Two 4oz beef meatloaf slices rubbed with togarashi spice, served with fried Brussels sprouts, mushroom gravy, and mashed potatoes

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

Uncle's Burger 27

Two wagyu beef patties, two slices American cheese, two slices bacon, two shrimp, mango bbq sauce, sriracha aioli, avocado, and parmesan waffle fries

SIDES

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

DESSERTS

Kō Bakery Chocolate Layer Cake	11
Kō Bakery Lilikoi Cheesecake	9
Kō Bakery Carrot Cake	11
Lappert's Ice Cream Cups	7 GF
Lappert's Mango Sorbet	7 GF

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LAVA'S

ON POIPU BEACH

SPECIALTY COCKTAILS

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

BEER

DRAFT—16oz	8	IMPORT	7
Kona Fire Rock, Pale Ale		Corona	
Kona Longboard, Lager		Heineken	
Maui Big Swell, IPA		Modelo Especial	
Aloha Blonde, Ale		Stella Artois	
Aloha Hop Lei, IPA		Guinness Irish Stout	
Maui Dragon Fruit Seltzer		Heineken 0.0, Non-Alcoholic	

WINE

WHITE WINE

Chateau Ste Michelle, Riesling, WA	42
Fleurs de Prairie, Rosé, Cotes de Provence	10 / 40
The Palm, Rosé, France	68
Pighin, Pinot Grigio, Italy	12 / 48
Brancott Estate, Sauvignon Blanc	10 / 40
Kim Crawford, Sauvignon Blanc, NZ	12 / 48
J. Lohr "Riverstone", Chardonnay, CA	10 / 40
Kenwood "Six Ridges", Chardonnay, CA	14 / 56
Sonoma Cutrer, Chardonnay, CA	15 / 60

SPARKLING

Mionetto, Prosecco DOC Brut, Italy	10 / 40
Chandon, Brut,	16 / 60

FROZEN

Lava's Mud Slide	14
Baileys Irish Cream, Vodka, Amaretto, Ice Cream, Chocolate Syrup	
Big Kahuna	16
Brandy, Vodka, Cruzan Rum 137 mixed well with Mango, Passion Orange Guava Juice, Pina Colada	
Pina Colada	14
Light rum, Coconut Cream, Pineapple Juice	
Lava Flow	14
Light rum, Amaretto, Pina Colada, Pineapple Juice, Strawberry Puree	
Funky Monkey	14
Vodka, Kahlúa, Banana Puree, Ice Cream	
Lilikoi Lemonade	14
Vodka Spiked Lemonade kissed with Mango & Passion Fruit Juice	
MOCKTAIL	
Southern Sunset	6
Red bull, Pineapple, Grenadine	

DOMESTIC 6

Budweiser	Michelob Ultra
Bud Light	Samuel Adams
Blue Moon	Truly, Hard Seltzer
Coors Light	

RED WINE

Meiomi, Pinot Noir, CA	13 / 56
Erath, Pinot Noir, Oregon	34
Alamos, Malbec, Argentina	14 / 50
St. Francis, Merlot, Sonoma, CA	16 / 64
Columbia Crest "H3", Merlot, WA	70
Josh Cellars, Cabernet Sauvignon, CA	10 / 40
Kendall Jackson, Cabernet Sauvignon, CA	18 / 73
The Hess Collection "Allomi Vineyard", CA	80
Troublemaker, Red Blend, Central Coast	14 / 56
Edmeades, Zinfandel, CA	11 / 44
Charles De Fere, Brut, France	13 / 40
Veuve Clicquot, Brut "Yellow Label", France	140

We are honored that you entrust us with serving your personal wine. If you would like to bring a special selection not currently featured on our wine list, a \$25 per bottle corkage fee, plus state taxes will apply.

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