

SMALL PLATES

CLAM CHOWDER 10
focaccia bread

COPPER FRIES ^{gv} 8
truffle sea salt, parmesan

COPPER WINGS 16
house buffalo sauce or korean sauce

CALAMARI ^s 16
cabbage slaw, sriracha aioli

EDAMAME ^{gv} 8
sweet and sour sauce

KFC ^v 18
korean fried cauliflower, crispy garlic

THICK CUT BACON ^{gf} 13
szechuan peppercorn dust

GREEN BEANS ^{gv} 7
szechuan sauce, almonds

FRIED EGGPLANT ^v 14
sesame soy vinaigrette, scallion, crispy garlic

MASHED POTATOES ^{gv} 4

BROCCOLINI ^{gv} 7
sautéed, crispy garlic

CAPRESE SALAD ^v 14
rustic croutons, basil, balsamic reduction, EVOO

ROASTED BEET SALAD ^{gv} 14
*roasted beets, arugula, radish,
local goat cheese, white balsamic vinaigrette*

HEARTS OF PALM SALAD ^{gv} 14
*mix green lettuce, goat cheese, grapefruit
macadamia nuts, caper citrusette*

CAESAR SALAD 14
baby romaine, parmesan, croutons, anchovy

SALAD ADDITIONS:
CHICKEN 7, SHRIMP 10, FISH*12



COPPER
BAR

SASHIMI & SUSHI

WILD AHI SASHIMI* ^{gf} 20

ORGANIC KING SALMON SASHIMI* ^{gf} 17

SASHIMI SAMPLER* ^{gf} 32
ahi, salmon, kanpachi

CALIFORNIA ROLL* ^{gf} ^s 19
avocado, cucumber, crab

VOLCANO ROLL* ^s 25
*shrimp tempura, unagi, topped with spicy ahi,
jalepeno, bubu arare, black tobiko, spicy aioli,
unagi sauce*

SPICY TUNA MAKI* ^{gf} 22
*spicy tuna, tamagoyaki, asparagus,
wasabi tobiko, spicy aioli*

RAINBOW VEGGIE ROLL ^{gv} 19
*cucumber, carrots, avocado
pickled daikon*

PLUMERIA ROLL* ^{gf} 28
*spicy tuna, avocado, pickled daikon, topped
with salmon, kanpachi, ahi, garlic aioli*

RED DRAGON ROLL* ^s ^{gf} 24
*crab mix, tamagoyaki, avocado, topped with
torched ahi, yuzu tobiko, garlic aioli, unagi sauce*

BRICK OVEN FLATBREADS

MARGHERITA (v) 22
fresh mozzarella, kamuela tomato, basil

HAMAKUA MUSHROOM (v) 22
truffle sea salt, three cheese blend, white sauce

COCHON 23
wild boar sausage, prosciutto three cheese blend, bacon

SHRIMP PESTO (s) 23
fresh mozzarella, sweet onion, shaved parmesan cheese

BUILD YOUR OWN

STARTING 17
ADDITIONAL TOPPINGS 2

SAUCE: béchamel (white), marinara, pesto

VEGETABLES & PROTEIN:
bell pepper, onion, tomato, mushroom, pineapple pepperoni, bacon, prosciutto, chicken, sausage

LARGE PLATES

DAILY FISH* MP
chefs daily fresh fish feature

NEW YORK STEAK* (gf) 55
ali'i mushroom, oyster mushroom, copper frites garden grown marungay gremolata

TAGLIATELLE ALLA BOLOGNESE (gf) 42
housemade tagliatelle, wild boar bolognese, parmigiano reggiano, baby basil

PARKER RANCH GRASS 24
FED BURGER

brioche bun, chipotle aioli, b&b pickles, horseradish cheddar, french fries
ADD: BACON 2, AVOCADO 4

SEARED WILD CAUGHT HAWAIIAN AHI* (gf) 48
kabocha puree, seasonal island root vegetables, shiso pesto, chili oil

STIR FRIED NOODLES (v) 29
yakisoba sun noodles, bok choy, green beans, shiitake mushroom, sweet onion, atsUAGE, mushroom sauce

BABY BACK RIBS (gf) 35
adobo dry rub pork ribs, mauna kea honey-bbq sauce, sauteed braising greens, crispy fingerlings potato

(v) VEGETARIAN (gf) GLUTEN FREE & VEGETARIAN
(gf) GLUTEN FREE (s) SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 18% will be added for all parties of 6 or more.

ASSISTANT DIRECTOR OF FOOD & BEVERAGE
Keith Mallini, KMallini@MaunaKeaResort.net

CHEF DE CUISINE
F. Mark Agustin, FAgustin@MaunaKeaBeachHotel.com