



In Room Dining

please touch 23 for assistance



Breakfast

6:30AM - 10:30AM

Tropical Fruits

Acai Canoe	15
<i>seasonal tropical fruit, papaya, berries, mauna kea resort honey</i>	

Cereals & Yogurts

Steel Cut Oatmeal	15
<i>sliced bananas, raisins</i>	
Greek Yogurt and Granola	15

Hot Off the Griddle

Ube Cream, Maple Syrup, Berries

Buttermilk Pancakes	27
Belgian Waffle	27

Breakfast Features

++Items Served with Manta Breakfast Potatoes

Waimea Paniolo Loco Moco 🌸	32
<i>big island grass fed hamburger steak, two island eggs, steamed white rice, big island mushroom gravy</i>	

Two Egg Breakfast	28*
<i>two eggs any style, choice of meat ++</i>	

Manta Omelet	29*
<i>three egg omelet, choice of vegetables, meat & cheese ++</i>	

Avocado Toast	27
<i>whole wheat bread, 2 eggs, arugula</i>	

+ add bacon or smoked bacon	+6
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Side Dishes

Smoked Ham	
Pork Link Sausage,	11*
Chicken Apple Sausage,	
Portuguese Sausage,	
Bacon, Canadian Bacon or Turkey Bacon	
Steamed Rice	8
Manta Breakfast Potatoes 🌸	9



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If you have any concerns regarding food allergies, please alert your server prior to ordering.

GF - gluten free V - vegetarian GFV - gluten free & vegetarian

Delivery charge of \$8.00, plus service charge of 21% and sales tax will be added.

Lunch

10:30AM - 5:00PM



Starters

Ahi Sashimi GF <i>wasabi, pickled ginger, lemon, yamasa soy</i>	22
Clam Chowder <i>rustic croutons, fresh herbs</i>	13

Salads

Kekela Caesar Salad <i>baby romaine, avocado, caesar dressing, shaved parmesan cheese, white anchovy, herb croutons</i>	19
Cajun Hawaiian Salad GF <i>blackened mahimahi on mixed greens, papaya, avocado, tomato, mango vinaigrette</i>	28
Crab & Grilled Shrimp Louie Salad GF <i>mixed greens, crab meat, shrimp, avocado, asparagus, tomatoes, cucumber, boiled egg, crab louie dressing, red wine vinaigrette</i>	32

+ Add to Any Salad

Chicken	12
Fresh Catch*	15
Ahi Sashimi*	21

Sandwiches & Entrees

All sandwiches, burgers, and hot dogs come with french fries, sweet potato fries, sliced pineapple, or side caesar

Wild Catch Sandwich* <i>fresh catch of the day, brioche bun, lettuce, tomato, avocado, garlic aioli</i>	30
Parker Ranch Beef Burger* <i>brioche bun, lettuce, tomato, onion, truffle aioli, cheddar cheese</i>	26
Fresh Catch* <i>chef's daily preparation</i>	MP
BLTA <i>toasted wheat, spiced bacon, lettuce, heirloom tomato, avocado, chipotle aioli + add turkey</i>	24 +5
Quarter Pound Hot Dog <i>grilled all beef dog, toasted bun, chopped onion, pickled jalapeno</i>	15
Spaghettin & "Cheese Balls" <i>house pomodoro, burrata, basil pistou</i>	29
Fish Tacos* <i>fresh catch grilled or tempura fried, flour tortilla, grilled corn slaw, liliko'i vinegar, corn chips, salsa blanco</i>	30

Desserts

Tropical Banana Split V <i>mac nut ice cream, pineapple, banana bread, toasted coconut, whip cream, cherries</i>	14
Flourless Chocolate Cake GFV <i>island fruits, white chocolate, cocoa nibs, whip cream</i>	12
Assorted Local Ice Cream & Sorbets GFV <i>please ask server</i>	8



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Dinner

AVAILABLE MONDAY & TUESDAY

5:00PM - 10:00PM

Starters

Crispy Gyoza V	16
<i>smoked ponzu sauce, unagi drizzle</i>	
Ahi Sashimi GF	22
<i>yellow fin tuna, ocean salad, pickled ginger, wasabi</i>	
Crispy Brussel Sprouts V	15
<i>balsamic reduction, feta cheese</i>	
Jumbo Shrimp Cocktail GF	24
<i>chili oil, lemon wedge</i>	
Chicken Wings	21
<i>crispy chicken wings, traditional or sweet garlic soy</i>	

Salads

Hau Caesar Salad	18
<i>baby romaine, parmesan cheese, anchovy, herb croutons</i>	
Kona Kanpachi Nicoise GF	23
<i>baby greens, seared kanpachi, egg, green beans, kalamata olive, crispy potato, mango vinaigrette</i>	
Makai Salad GF V	19
<i>quinoa, yellow bell pepper, edamame, heart of palm, kamuela tomato, pickled fern shoots, dried mango, mac nuts, lemon vinaigrette</i>	

Sides

Grilled Fish*, Poke, or Shrimp Skewer	15
Fresh Sashimi	21
Chicken	12
French Fries	10
Fresh Pineapple	9

Entrées

Parker Ranch Grass Fed Burger	26
<i>brioche bun, lettuce, tomato, onion, choice of cheddar or swiss cheese, french fries</i>	
Asian Style Marinated Chicken GF	35
<i>steamed jasmine rice, sautéed asparagus, teriyaki glazed</i>	
Kona Garlic Shrimp* GF	39
<i>jasmine rice, pipinola shoots salad</i>	
Korean Style Short Ribs	36
<i>garlic fried rice, kimchee, gochujang vinaigrette</i>	
Tofu Steak V	28
<i>steamed jasmine rice, kimchee-apple slaw, sesame vinaigrette</i>	
Hau Tree Poke Bowl GF	28
<i>fresh local ahi, white rice, wakame salad, cucumber kimchee, bubu arare</i>	
Daily Catch*	MP
<i>please ask your server about our daily beach side preparation</i>	
Fish Tacos	32
<i>daily catch, shredded cabbage, avocado, house aji verde, flour tortilla, chips & salsa</i>	

Desserts

Meyer Lemon 'Rare Cheesecake'	12
<i>gluten free sable cookie, mango sauce</i>	
Chocolate S'mores Tart	12
<i>graham cracker shell, toasted house made marshmallow</i>	
Bread Pudding 'Katsu'	13
<i>crispy panko crust, strawberry ice cream</i>	



Late Night

AVAILABLE 10:00PM - 6:30AM

Seasonal Island Fruits and Berries GF V	15
Ulu Hummus Crudite GF V	13
Club Sandwich	25
<i>toasted wheat bread, turkey, bacon, lettuce, tomato, avocado crema, dijonnaise spread, potato chips</i>	

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Dinner

AVAILABLE WEDNESDAY - SUNDAY

5:00PM - 10:00PM

Appetizers

Copper Fries GFV 15
truffle sea salt, parmigiano

Copper Wings 21
*house buffalo sauce or korean sauce
choice of ranch or blue cheese*

Edamame GFV 14
sweet and sour sauce

Salads

Roasted Beet Salad GFV 19
*roasted beets, arugula, radish, local goat cheese,
white balsamic vinaigrette*

Hearts of Palm GFV 17
*mixed greens, goat cheese, grapefruit,
macadamia nuts, caper citrusette*

Caesar Salad 18
baby romaine, parmesan, croutons, anchovy

+ Add to Any Salad

Chicken 12
Shrimp 17
Fish* 15

Sashimi*

Wild Ahi Sashimi GF 22

Sashimi Sampler GF 32
ahi, salmon, kampachi

Organic King Salmon Sashimi GF 21

Brick Oven Flatbreads

Margherita V 25
*pomodoro, fresh mozzarella,
kamuela tomato, basil*

Entrées

Daily Fish* MP
chefs daily fresh fish feature

New York Steak* GF 57
*ali'i mushroom, oyster mushroom, copper frites,
garden grown marungay gremolata*

Parker Ranch Grass Fed Burger* 28
wasabi aioli, shitake, horseradish cheddar, fries
+ add bacon +2
+ add avodaco +4

Duroc Pork Baby Back Ribs GF 42
*adobo dry rub pork ribs, mauna kea honey-bbq
sauce, braising greens, crispy fingerling potato*

Sides

Szechuan Green Beans V 12

Broccolini GFV 13

Desserts

Portuguese Sweet Bread Pudding V 15
coconut ice cream, fresh pineapple

Chocolate Peanut Butter Torte GFV 15
grand marnier-tangerine syrup

Local Ice Cream or Sorbet GFV 12
*chocolate, kona coffee, mac nut,
tahitian vanilla, coconut cream,
tropical sorbet*



Late Night

AVAILABLE 10:00PM - 6:30AM

Seasonal Island Fruits and Berries GFV 16

Ulu Hummus Crudite GFV 13

Club Sandwich 25
*toasted wheat bread, lettuce, tomato,
avocado, turkey, thick cut bacon,
chipotle aioli, potato chips*

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Keiki Lunch & Dinner

AVAILABLE 10:30AM - 10:00PM

Fresh Fruit Platter GFV	8
All Beef Kosher Hot Dog <i>served with chips or fruits</i>	12
Grilled Cheese Sandwich <i>served with chips or fruits</i>	12
Hamburger or Cheeseburger <i>served with chips or fruits</i>	12
Peanut Butter and Jelly Sandwich V	12
<i>served with chips or fruits</i>	
Chicken Tenders <i>served with chips or fruits</i>	12



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Beverages

AVAILABLE 10:30AM - 10:00PM

Non-Alcoholic

Fruit Juice 5
orange, apple, cranberry, pineapple, guava,
pog - passion, orange, guava

Soft Drinks 5
coke, diet coke, sprite, ginger ale, club soda,
tonic water

Ice Tea 5

Flavored Ice Tea 6
arnie, mango, liliko'i, plantation

Bottle Water
small 5
large 8

Bottle Sparkling Water
small 5
large 8

Cocktails

Grey Goose Martini 26

High West Barrel Aged Manhattan 24

High West Barrel Aged Old Fashioned 24

Ko'hana Liliko'i Daiquiri 19

Mi Campo Spicy Jalapeño Margarita 17

Cutwater Mild Bloody Mary 10

Cutwater Spicy Bloody Mary 10

Beer

Local Mircobrew 8
big wave, longboard, overboard, ola cider

Domestic 7
budweiser, coors light,
heineken, corona 8

Non-Alcoholic 8
heineken 0

Wine

Sparkling
paula kornell brut, california 17 | 78
domaine carneros by taittinger brut cuvee,
napa valley | 81

veuve clicquot 'yellow label' brut,
reims, champagne | 134

Rosé | Orange
studio by miraval, mediterranean, france 14 | 68
margerum 'riviera, santa barbara,
central coast 13 | 56

chateau de trinqueddel, tavel, france | 77
reims, champagne

White
duckhorn vineyards sauvignon blanc,
napa valley 13 | 65

greywacke sauvignon blanc, marlborough
new zealand 16 | 75

oberon chardonnay, carneros 17 | 80

niner mauna kea chardonnay, edna valley 16 | 75

rombauer chardonnay, carneros 28 | 125

Red

browne 'forest project' cabernet sauvignon,
paso robles 14 | 68

allegri 'palazzo della torre', veneto, italy 16 | 72

clos du val cabernet sauvignon, napa valley 23 | 100

j vineyards & winery pinot noir,
russian river valley 24 | 108

niner mauna kea red blend, paso robles 16 | 72

orin swift '8 years in the desert', napa valley | 115



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