



In Room Dining

please dial ext. 1804 for assistance

Breakfast

6:30AM - 10:30AM

Tropical Fruits

Acai Canoe 17
*tropical dreams acai sorbet, toasted coconut,
 wheat germ, seasonal tropical fruit,
 mauna kea resort honey*

Cereals & Yogurts

Steel Cut Oatmeal 15
sliced bananas, raisins
 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
*big island grass fed hamburger steak,
 two island eggs, steamed white rice,
 big island mushroom gravy*

Two Egg Breakfast 29*
two eggs any style, choice of meat ++

Manta Omelet 29*
*three egg omelet, choice of vegetables,
 meat & cheese ++*

Avocado Toast 29
whole wheat bread, 2 eggs, arugula
 + add bacon or smoked salmon +6

Side Dishes

Smoked Ham
 Pork Link Sausage, 11*
 Chicken Apple Sausage,
 Portuguese Sausage,
 Pork Bacon or Turkey Bacon
 Steamed Rice, White or Brown 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 V+ - vegan GFV - gluten free & vegetarian

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

Lunch

10:30AM – 3:30PM

Island Fresh

Hau Tree Caesar 21
waimaea baby romaine, island kale,
parmesan, croutons

Poke Bowl* 28
ahi poke, white rice, ocean salad,
house cucumber kim chee, bubu arare, furikake

Caprese Salad 22
kamuela tomato salad, mozzarella cheese,
baby arugula, macadamia nut pesto,
evoo, wood-fired focaccia croutons

Mauna Kea Buddha Bowl GFV+ 21
quinoa, kīawe fire roasted island veggies,
house harissa sauce, garden herbs

Handhelds

*burgers & sandwiches served with french fries
or maui potato chips*

BBQ Burger 28
parker ranch beef patty, bacon, brioche bun,
cheddar or swiss, mauna kea "HOG" sauce,
lettuce, tomato, onion

Furikake Hot Dog 18
duroc pork and wagyu beef frank, kewpie mayo,
unagi sauce, caramelized onion, furikake

Impossible Burger V+ 26
whole wheat kaiser, lettuce, tomato, onion,
vegan mayo

Wild Catch Sandwich 32
brioche bun, garden dill mayo, cabbage slaw

Crispy Korean Chicken Sandwich 28
soy sesame marinade, whole wheat kaiser,
cabbage slaw, house cucumber kim chee

Pesto Turkey Sandwich 17
focaccia, swiss cheese, red onions, arugula

Fish Tacos* 28
wild caught island catch, radish slaw, aji verde,
pickled onions, black bean elote salad

Kauna'oa Steak Sandwich 26
big island grass fed beef, peppers, onions,
swiss cheese, stadium roll

From the Kiawe Oven

Margherita 25
mozzarella, kamuela tomato, baby basil

BBQ Chicken Pizza 25
fresh mozzarella, fresh jalapeno,
house bbq sauce, sweet red onion

Build Your Own Pie 20
hand tossed with choice of (2) two toppings

Toppings
3-cheese, mozzarella, peppers, onions,
mushrooms, olives, kamuela tomatoes,
pepperoni, bacon, sausage,
vegan cheddar cheese

\$2 each additional topping

Beach Treats

Ovaltine Froth GF 10
vanilla ice cream ovaltine

Meyer Lemon 'Rare Cheesecake' GF 13
gluten free sable cookie, mango sauce

Chocolate S'Mores Tart 13
graham cracker shell, toasted house made marshmallow

Uncle's Ice Cream Sandwich 10
please ask your server for available flavors

Sides

Grilled Fish 15
Poke 15
Chicken 12
French Fries 10
Fresh Pineapple 9

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Dinner

3:30PM - 9:00PM

Appetizers

Copper Fries GFV <i>truffle sea salt, parmesan</i>	15
Copper Wings <i>house buffalo sauce or korean sauce choice of ranch or blue cheese</i>	22
Edamame GFV <i>sweet and sour sauce, crispy garlic</i>	14

Salads

Roasted Beet Salad GFV <i>roasted beets, arugula, radish, local goat cheese, white balsamic vinaigrette</i>	21
Baby Romaine Salad GFV <i>hirabara farm little gem, ho farm tomatoes, strawberries, candied nuts, baby mozzarella, calamansi vinaigrette</i>	19
'Ulu Garden Fattoush Salad V+ <i>ho farms tomato, hirabara romaine, house crispy flatbread, island cucumbers, hearts of palm sweet peppers, 'ulu garden radish, meyer lemon-sumac vinaigrette, vegan feta</i>	20
Caesar Salad <i>baby romaine, parmesan, croutons, anchovy</i>	22

+ Add to Any Salad

Chicken	12
Shrimp	17
Fish*	15

Sashimi*

Wild Ahi Sashimi GF	22
Sashimi Sampler GF <i>ahi, salmon, kampachi</i>	38
Organic King Salmon Sashimi GF	21

Brick Oven Flatbreads

Margherita V <i>pomodoro, fresh mozzarella, kamuela tomato, basil</i>	25
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Entrées

Daily Catch* GF <i>kabocha pumpkin risotto, grilled hearts of palm, local baby carrots, avocado vinaigrette, evoo</i>	55
New York Steak* GF <i>ali'i mushroom, oyster mushroom, copper frites, garden grown marungay gremolata</i>	57
Parker Ranch Grass Fed Burger* <i>brioche bun, chipotle pickle aioli, horseradish cheddar, fries</i>	30
+ add bacon	+2
+ add avocado	+4
Duroc Pork Baby Back Ribs GF <i>adobo dry rub pork ribs, mauna kea honey-bbq sauce, braising greens, crispy fingerling potato</i>	45

Sides

Green Beans V	15
Broccolini GFV	15

Desserts

Portuguese Sweet Bread Pudding V <i>coconut ice cream, fresh pineapple</i>	16
Chocolate Peanut Butter Torte GFV <i>grand marnier-tangerine syrup</i>	16
Local Ice Cream or Sorbet GFV <i>chocolate, kona coffee, mac nut, tahitian vanilla, coconut cream, tropical sorbet</i>	12



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Late Night

9:00PM - 10:00PM

Appetizers

Copper Fries GFV	15
<i>truffle sea salt, parmesan</i>	
Copper Wings	21
<i>house buffalo sauce or korean sauce</i>	
<i>choice of ranch or blue cheese</i>	
KFC V	18
<i>korean fried cauliflower, crispy garlic,</i>	
<i>kim chee slaw, house pickled chilis</i>	
Thick Cut Bacon	16
<i>szechuan peppercorn dust</i>	
Edamame GFV	14
<i>salted</i>	

Salads

Roasted Beet Salad GFV	21
<i>roasted beets, arugula, radish, local goat cheese,</i>	
<i>white balsamic vinaigrette</i>	
Baby Romaine Salad GFV	19
<i>hirabara farm little gem, ho farm tomatoes,</i>	
<i>strawberries, candied nuts, baby mozzarella,</i>	
<i>calamansi vinaigrette</i>	
Caesar Salad	22
<i>baby romaine, parmesan, croutons, anchovy</i>	
'Ulu Garden Fattoush Salad V+	20
<i>ho farms tomato, hirabara romaine, house crispy</i>	
<i>flatbread, island cucumbers, hearts of palm sweet</i>	
<i>peppers, 'ulu garden radish, meyer lemon-sumac</i>	
<i>vinaigrette, vegan feta</i>	

Entrées

Parker Ranch Grass Fed Burger*	30
<i>brioche bun, chipotle pickle aioli,</i>	
<i>horseradish cheddar, fries</i>	
+ add bacon	+2
+ add avocado	+4
Margherita V	25
<i>pomodoro, fresh mozzarella,</i>	
<i>kamuela tomato, basil</i>	
Hamakua Mushroom Flatbread V	26
<i>truffle sea salt, three cheese blend,</i>	
<i>bechamel, dried oregano, parmesan</i>	
Cochon Flatbread	27
<i>wild boar sausage, prosciutto, three cheese blend,</i>	
<i>bacon, pomodoro, parmesan</i>	



Twilight

AVAILABLE 10:00PM - 6:30AM

Seasonal Island Fruits and Berries GFV	16
Ulu Hummus Crudite GFV	13
Club Sandwich	25
<i>toasted wheat bread, lettuce, tomato,</i>	
<i>avocado, turkey, thick cut bacon,</i>	
<i>chipotle aioli, potato chips</i>	

Roasted Beet Salad GFV	19
<i>roasted beets, arugula, radish,</i>	
<i>local goat cheese, white balsamic vinaigrette</i>	
Baby Romaine Salad GFV	19
<i>hirabara farm little gem, ho farm tomatoes,</i>	
<i>strawberries, candied nuts, baby mozzarella,</i>	
<i>calamansi vinaigrette</i>	

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Keiki Lunch

AVAILABLE 10:30AM – 3:30PM

Fresh Fruit Platter GFV	10	Chicken Tenders	13
		<i>served with chips or fruits</i>	
Grilled Cheese Sandwich	13	Grilled Fish and Rice	16
<i>served with chips or fruits</i>			
Peanut Butter and Jelly Sandwich V	13		
<i>served with chips or fruits</i>			

Keiki Dinner & Late Night

AVAILABLE 3:30PM – 10:00PM

Crispy Chicken Tenders	15	Spaghetti with Butter	13
<i>french fries</i>			
Hot Dog	14	Spaghetti Pomodoro	15
<i>french fries</i>			
Cheeseburger	13	Fruit Platter	9
<i>french fries</i>		Mac & Cheese	15
Peanut Butter and Jelly Sandwich V	13	Pepperoni Pizza	14
<i>island fruits</i>			
Grilled Cheese	13	Cheese Pizza	13
<i>french fries</i>			

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Beverages

AVAILABLE 10:30AM - 10:00PM

Non-Alcoholic

Fruit Juice <i>orange, apple, cranberry, pineapple, guava, pog - passion, orange, guava</i>	4.75
Soft Drinks <i>coke, diet coke, sprite, ginger ale, club soda, tonic water</i>	5
Ice Tea	5
Flavored Ice Tea <i>arnie, mango, liliko'i, plantation</i>	6
Bottle Water <i>small</i>	4
Bottle Sparkling Water <i>small</i>	4.25
<i>large</i>	8.50

Cocktails

Grey Goose Martini	27
High West Barrel Aged Manhattan	25
High West Barrel Aged Old Fashioned	25
Ko'hana Liliko'i Daiquiri	20
Mi Campo Spicy Jalapeño Margarita	18
Zing Zang Bloody Mary	15

Beer

Local Mircobrew <i>big wave, longboard, overboard, ola cider</i>	8
Domestic <i>budweiser, coors light, heineken, corona</i>	7
Non-Alcoholic <i>heineken 0</i>	8

Wine

Sparkling <i>domaine ste. michele brut, columbia valley</i>	17 78
<i>domaine carneros by taittinger brut cuvee, napa valley</i>	81
<i>veuve clicquot 'yellow label' brut, reims, champagne</i>	134
Rosé Orange <i>studio by miraval, mediterranean, france</i>	14 68
<i>margherum 'riviera', santa barbara, central coast</i>	16 75
<i>chateau de trinquevedel, tavel, france</i>	77
White <i>freemark abbey sauvignon blanc, napa valley</i>	20 90
<i>greywacke sauvignon blanc, marlborough new zealand</i>	16 75
<i>oberon chardonnay, carneros</i>	17 80
<i>niner mauna kea chardonnay, edna valley</i>	16 72
<i>rombauer chardonnay, carneros</i>	30 125
Red <i>browne 'forest project' cabernet sauvignon, paso robles</i>	14 68
<i>allegriani 'palazzo della torre', veneto, italy</i>	16 72
<i>clos du val cabernet sauvignon, napa valley</i>	23 100
<i>j vineyards & winery pinot noir, russian river valley</i>	24 108
<i>niner mauna kea red blend, paso robles</i>	16 72
<i>orin swift '8 years in the desert', napa valley</i>	115



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