



DINNER

EAT WELL MENU

BANG BANG CAULIFLOWER [GF,V+]
Half 14 | Full 22
Crispy Cauliflower,
Vegan Miso Sriracha Aioli,
Macadamia Nuts, Scallions

AHI TATAKI
Half 17 | Full 22
Sesame Seared Wild Ahi,
Soy Wasabi Dressing

AHI POKE BOWL
Half 19 | Full 25
Wild Caught Ahi, Sweet Onion,
Seaweed Salad, Cucumber, Kukui Nuts,
Kabayaki, Spicy Mayo, Furikake,
Steamed White Rice and Ogo

NAUPAKA GAZPACHO
Half 8 | Full 12
Chilled Tomato and Garden
Vegetable Soup, Artisan Toast,
A Perfect Wellness Pick to
Energize Your Day

PANZANELLA SALAD [V+]
Half 14 | Full 20
Cherry Tomatoes, Cucumbers,
Red Onions, Focaccia Croutons,
Garden Herbs, EVOO

THE “IMPOSSIBLE BURGER” 24 [V+]
Plant-Based Patty,
Whole Wheat Kaiser Roll, Lettuce,
Kamuela Tomatoes, Onion,
French Fries

SALADS

CLASSIC CAESAR SALAD **19**
Kamuela Baby Romaine,
Shredded Parmesan,
Focaccia Croutons,
House Anchovy Dressing

GARDEN CHOPPED SALAD **20 [GF,V+]**
Hapuna Garden Kale,
Purple Cabbage, Golden Crispy
Eggplant, Cherry Tomatoes,
Vegan Feta Cheese,
Citrus Balsamic Vinaigrette,
Garden Basil

ADD TO ANY SALAD
Chicken Breast, Tofu **11**
Tiger Shrimp **13**
Fresh Catch, Poke,
Seared Salmon **20**

CRANBERRY CRUNCH KALE SALAD **20 [GF,V]**
Fresh Garden Kale, Mixed Greens,
Cherry Tomatoes, Cucumber,
Dried Cranberries, Red Onion,
Smoky Chickpeas, Almonds,
Cranberry-Poppy Seed Dressing

BIG PLATES

KONA KAMPACHI **47 [GF]**
Island Vegetable Medley, Steamed Jasmine
Rice, Garden Basil Butter Sauce

PAN ROASTED CHICKEN **42 [GF]**
Roasted Fingerling Potatoes,
Big Island Vegetables, Pan Jus

MAUKA PORK RIBS **38 [GF]**
Smoked BBQ Sauce,
Garlic Aioli, French Fries

LOCO MOCO* **32**
Grilled Parker Ranch Patty,
Sunny Side Up Egg, Brown Gravy,
Grilled Hamakua Mushrooms,
Steamed Rice

GRILLED FISH TACOS* **28**
Guacamole, Shredded Lettuce,
House Pico de Gallo, Sour Cream

FIRE-GRILLED SKIRT WITH ISLAND SMOKED HERB CHIMICHURRI* **48 [GF]**
Charcoal Smoked Chimichurri, Garden 'Ulu Fries,
Garlic Aioli, House Side Salad,
Citrus Balsamic Vinaigrette

BIG ISLAND STYLE SAIMIN **22**
Sun Noodles, House Cured Pork Belly,
Soft Boiled Egg, Sliced Scallions,
Crispy Nori, Fish Cake

[GF] GLUTEN FREE | [V] VEGETARIAN | [V+] VEGAN

A service charge of 18% will be added for parties of 6 or more, and distributed in its entirety to your party's service team.
*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have any concerns regarding food allergies, please alert your server prior to ordering.

PUPUS

ISLAND STYLE STARTERS

CHIPOTLE CORN RIBS **22 [GF,V]**
Corn "Ribs",
Chipotle-Lime Aioli,
Pasilla Tamarind Salt,
Cotija Cheese

EDAMAME POT STICKERS **22 [V]**
Pan-Seared Vegetable Dumplings,
Citrus Ponzu Dipping Sauce

LOADED “HAPUNACHOS” **20 [GF,V]**
Refried Beans, Guacamole, Sour Cream,
House Pico, Jalapenos, Green Onion,
Cheese Sauce
Add Beef Chili **6**

CRISPY CALAMARI **25**
Tartar Sauce, Lemon Wedge

FRIED COCONUT SHRIMP **23**
House Cocktail Sauce

TIKI GLAZED CHICKEN TENDERS **23**
Honey-Wasabi Glazed Chicken Tenders,
Cucumber Mint Salad

ON DA SIDE

FRENCH FRIES **10 [GF,V]**

SWEET POTATO FRIES **10 [GF,V]**

TRUFFLE PARMESAN FRIES **13 [GF]**

ISLAND AVOCADO **6 [GF,V]**

WHITE RICE **6 [GF,V]**

SEAWEEED SALAD **8**

SANDWICHES

All Sandwiches Served with French Fries or Sweet Potato Fries

FRESH CATCH SANDWICH* **30**
Grilled Wild Catch,
Toasted Brioche Bun,
House Tartar, Lettuce,
Onion, Kamuela Tomatoes

NAUPAKA BURGER* **26**
Parker Ranch Beef Patty,
Toasted Brioche Bun,
Swiss Cheese, Lettuce,
Kamuela Tomatoes,
Onion

NAUPAKA FRIED CHICKEN SANDWICH **24**
Lightly Breaded Chicken Breast,
Toasted Brioche Bun,
Shredded Lettuce, Spicy Aioli,
B&B Pickle Chips

SMASHBURGER* **30**
Double-Stack Smashed Parker
Ranch Patties, Swiss Cheese,
Arugula, Tomatoes, Smoked-Herb
Mustard Sauce, Fig-Balsamic
Caramelized Onions, Brioche Bun,
Served with Truffle Fries