



TROPICAL ELIXIRS

Traditional Mai Tai \$11	Lava! Lava! Lava! \$11
Bear Creek Spiced Rum, Bear Creek Silver Rum, Orange Curacao, Lime Juice, Orgeat.	El Jimador Silver, Myers's Dark Rum, Orgeat, Passion fruit, Lemon Juice.
Blue Hawaiian \$10	Nightmarcher \$14
Bear Creek Silver Rum, Blue Curacao, Pineapple Juice, Tart Orange Juice, Creme De Coconut.	Okolehao Hawaiian Moonshine, Bear Creek Spiced Rum, Myer's Dark Rum, Grenadine, Passion fruit, Orange Curacao, Angostura, Lemon Juice, Lime Juice, Orange Juice, Cinnamon Stick.
Pololu \$8	Jacobs Ladder \$11
Bear Creek Silver Rum, Lime Juice, Lemon Juice, Honey Syrup, Neoteric Farms Dehydrated Honey, Prosecco .	Blanco Tequila <u>OR</u> Ocean Vodka, Pineapple, Passion Fruit, Guava, Orange and Strawberry Juice.
Beach Bum \$8	
Bear Creek Silver Rum, Coconut Rum, Orange Curacao, Strawberry Puree, Lime Juice, Orange Bitters, Splash of Soda.	

PUPUS (STARTERS)

Kimchi Cucumbers _____ \$4
Mini Korean cucumbers marinated in a traditional spicy kimchi sauce. (V, GF)
Ahi Poke _____ \$9
Hawaiian style raw ahi tuna, marinated in a soy wasabi and ginger sauce with roasted red pepper aioli drizzle. Served with crispy wonton chips over organic greens.* (May sub chips for white rice)
Edamame _____ \$4
Soy bean pods tossed in Hawaiian sea salt or a sweet Thai chili and garlic sauce. (V, GF)
Crispy Wonton Chips _____ \$4
Served with our house made mango pineapple salsa. (V)
Ono Fries Basket _____ \$6
Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled with our sweet Thai chili aioli. (Vegan without the Aioli)
Spam Musubi _____ \$2.50
Grilled spam steak on rice and rolled in roasted seaweed.
Salad Sampler _____ \$5
Mac, Slaw, and Kimchi Cucumbers

SMALL KINE PLATES

Korean Chili Glazed Pork Lollipops _____ \$9
Smoked mini pork shanks, glazed in a Korean chili paste (gochujang) and agave glaze.
Kalua Pork Sliders _____ \$6, \$10, \$15 [2, 4 or 6]
Pork shoulder, Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. Served on Hawaiian sweet rolls with our Island Slaw and a kimchi pickle. (GF if ordered without rolls)
Crispy Chicken Wings _ \$6, \$10, \$13 [4,8 or 12]
Jumbo wings, dry-rubbed in our own Thai spice mix, baked and deep fried. Served with choice of house made Thai BBQ sauce or Spicy Garlic Buffalo sauce.
Crispy Pork Rib Tips _____ \$6
Pork rib tips in a Chinese 5-spice and brown sugar rub, deep fried and served with a Jalapeño/Cilantro aioli.
Sweet Potato Poutine _____ \$7
Sweet potato fries topped with Kalua pork, mushroom gravy, cotija cheese and a fried egg

HAWAIIAN MAINS

Served with a choice of two Da Kine Sides.

Teri Chicken _____ \$14
Grilled teriyaki marinated chicken thighs.
Teri Beef _____ \$14
Grilled teriyaki marinated sirloin.*
Combination Plate _____ \$15
Teriyaki chicken and teriyaki beef.*
Chicken Katsu _____ \$14
Panko breaded chicken thighs, deep fried and served with Tonkatsu sauce.
Shoyu Chicken _____ \$14
Chicken thighs braised in soy, garlic, brown sugar and fresh ginger.
Kalbi Short Ribs _____ \$15
Korean marinated kalbi short ribs.*
Kalua Pork and Cabbage _____ \$14
Pork shoulder with Hawaiian sea salt and pineapple wrapped in banana leaves and slow cooked for 12 hours. (GF)

Served with choice of one Da Kine Side

Loco Moco _____ \$14
Hand formed and spiced sirloin beef patty over rice, topped with mushroom gravy and fried egg.*
Spam Fried Rice _____ \$13
Grilled Spam and Portuguese sausage over rice, topped with a fried egg.*

DA KINE SIDES

Hawaiian Mac Salad _____ \$3
Elbow macaroni with eggs, carrots, peas, cilantro and mayo.
Island Slaw _____ \$3
Cabbage mix with green onion, cilantro, pineapple, lemon juice and a hint of passion fruit. (GF, V)
Ono Fries _____ \$4
Sweet potato fries tossed in our Hawaiian sea salt spice blend and drizzled in our sweet Thai chili aioli. (Vegan without the Aioli)
Ohana Fried Rice _____ \$4
Jasmine rice with eggs, carrots, peas, red onions, garlic and soy.
Sticky White Rice _____ \$3
Japanese sushi rice steamed to perfection. (GF, V)
Veggies _____ \$4
Sautéed seasonal veggies in a coconut milk and red Thai curry sauce. (GF, V)

SAUTÉ and GRILL

All served with a choice of **two** Da Kine Sides.

Big Kahuna Burger _____ \$15

Hand formed and spiced sirloin patty on organic greens with sliced tomato, Swiss cheese and Island Slaw on a brioche bun.* (GF without the bun)

Grilled Mahi Mahi Sandwich _____ \$14

Grilled Mahi Mahi fillet with organic greens, mango pineapple salsa and red pepper cilantro aioli. (GF without the bun)

Mac Nut Mahi _____ \$15

Mahi Mahi fillets rolled in ground macadamia nuts and panko bread crumbs, sautéed with lemon, garlic butter and green onions.

Seared Ahi _____ \$15

Seared Ahi tuna steak with a rare center drizzled with red pepper cilantro aioli.* (GF)

Kahuku Shrimp _____ \$15

Sautéed Kahuku style shrimp with garlic and lemon butter sauce. (GF)

STREET TACOS

[3 or 4, any combination] _____ \$11, \$13

Teri Chicken with Cotija cheese and sweet Thai chili aioli.

Teri Beef with Island Slaw and red pepper cilantro aioli.*

Bulgogi Pork (spicy Korean) with mango pineapple salsa and sweet Thai chili aioli.

Kalua Pork with Island Slaw, Thai chili BBQ sauce, red pepper cilantro aioli and crumbled wonton chips.

Grilled Shrimp with mango pineapple salsa and sweet Thai chili aioli. **Add \$1**

Grilled Mahi Mahi with Island Slaw and red pepper cilantro aioli. **Add \$1**

VEGGIE and VEGAN

Ula Ula _____ \$13.50

Farro bowl with sautéed veggies, sriracha coconut creme, chili roasted cashews, topped with a sweet chili drizzle. (V)

Veggie Bowl _____ \$12

Seasonal veggies sautéed in a coconut milk and red curry sauce, topped with mango pineapple salsa. (GF, V)

BOTTLES & CANS

Kona Big Wave Golden Ale Draft 6
Weekly Rotator Draft - Please ask your server for selection and price

Kona Brewing, Mai Time Wheat 6
 Kona Brewing, Hanalei IPA 6
 Kona Brewing, Kona Light Ale 6
 Kona Brewing, Longboard Lager 6
 Kona Brewing, Gold Cliff IPA 6
 Avery, Lilikoi Kepolo 7
 Tivoli, Bohemian Girl Pilsner 6
 Odell, 90 Shilling 6
 Left Hand, Milk Stout Nitro 5
 Stella Artois 5
 Bud & Bud Light 4
 Ska Brewing, Modus Mandarinina 6

GREENS

Ohana Salad _____ [Half or Full] \$4, \$11

Organic greens with cucumbers, hard boiled eggs, tomatoes and mushrooms with our house passion fruit vinaigrette. (GF) **Add shrimp +\$5, seared ahi +\$5, chicken +\$3**

Maui Salad _____ \$12

Fresh pineapple, grilled and lightly seasoned with beefsteak tomatoes, blanched sweet onion and micro cilantro with a green onion, cilantro and wasabi vinaigrette. (GF, V)

Add seared ahi +\$5

Roasted Beets _____ \$12

Roasted red and gold organic beets rubbed in olive oil and Hawaiian sea salt over baby arugula, goat cheese, mango pineapple salsa, and passion fruit vinaigrette. (GF)

Add seared ahi +\$5

SOUPS and NOODLES

Saimin Soup - Seasonal and NOT AVAILABLE AT THIS TIME

Soba noodles in house made chicken broth topped with charsiu pork, grilled shrimp, fish cake and a hard-boiled egg.

Hawaiian Oxtail Soup - Seasonal and NOT AVAILABLE AT THIS TIME

Beef oxtail in a ginger and beef broth with green onion and shaved fresh ginger garnish (GF)

Yakisoba Noodles _____ \$9

Stir fried Yakisoba in a sesame teriyaki sauce and fresh vegetables. **Add teriyaki chicken +\$3, teriyaki beef +\$4, mahi mahi +\$5, or grilled shrimp +\$5.***

HAPPY HOUR

3pm—6pm Daily

\$2 off Draft beers

\$3 off all tropical cocktails

House wine \$4

\$2 off all Pupus (excluding Musubi)

Korean Chili Glazed Pork Lollipops _____ \$6

Kalua Pork Sliders _____ \$1.5 ea.

Thai Spiced Chicken Wings (6) _____ \$4.5

Crispy Pork Rib Tips _____ \$4

Sweet Potato Poutine _____ \$5

WINE & BUBBLES

House Wines 2018 Honoro Vera Garnacha 5/18
 2016 Honoro Vera Verdejo 5/18

Reds **Glass/Bottle**
 2018 Ventisquero Pinot Noir 8/24
 2018 Altos Las Hormigas Malbec 9/27
 2017 CP Cabernet Sauvignon 10/30
 2018 Juan Gil Monastrell 11/33
 2016 Clairault Cabernet Sauvignon/Merlot 42
 2017 Precision Napa Valley Cabernet Sauvignon 48

Whites
 2019 Daisy Pinot Grigio 10/30
 2019 Cannonball Sauvignon Blanc 9/27
 2018 Joel Gott Chardonnay 11/33

Bubbles / Rosé
 2018 Scarpetta Prosecco 10/30
 2017 Jean Phillippe Brut Rosé 11/33
 2019 Paraza Rose 9/27

GF = Gluten Free V = Vegan **Please keep substitutions to a minimum. Although we do our best to accommodate our guests as much as possible, a good portion of our items are prepped ahead of time and cannot be altered. Please let your server know if you have any food allergies or concerns.** Please ask your server if you need additional information on dietary restrictions. We **do not** cook with any peanuts or peanut oil. Some items are prepared with butter, but can be omitted. For dairy free options, ask your server. *These items may be served raw or undercooked, or contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.