

SEASONAL BREW

UKULELE

Style: Citra IPA | Body: Full | ABV: 6.7% | IBU: 70

HOT LAVA DIP

Creamy, spicy, molten cheese dip with grilled chicken breast drizzled with King's Hawaiian Big Island Lava sauce served in a sweet and soft King's Hawaiian bread boule topped with billowing mounds of fried onion strings. \$15.99

COCO LOCO CHICKEN SANDWICH

Crispy coconut breaded chicken breast, fresh avocado slices, and pineapple mango pico de gallo on a butter-grilled King's Hawaiian Bun with spicy mayo and crisp romaine. Served with French fries. \$11.99

KONA BBQ GLAZED RIBS

Slow-roasted tender baby back ribs glazed in King's Hawaiian Kona Coffee BBQ Sauce. Served with French fries, creamy coleslaw, and butter-toasted King's Hawaiian Bread.

Half rack \$18.99 *Full rack* \$23.99

TROPICAL CHICKEN SALAD

Romaine and arcadian greens tossed in a creamy ginger dressing with toasted King's Hawaiian croutons, pineapple mango pico de gallo, cucumber, toasted coconut, and macadamia nuts. Served with grilled huli-huli chicken finished in King's Hawaiian Sweet Island Ginger sauce. \$12.99

HAWAIIAN KING'S FEAST

Slow-roasted tender baby back ribs glazed in King's Hawaiian Kona Coffee BBQ Sauce, Huli-Huli Chicken Breast, house-braised pull pork tossed in King's Hawaiian Big Island Lava Sauce, and a King's Hawaiian grilled cheese and creamy coleslaw. *Small feast* \$24.99 *Large feast* \$34.99

COCONUT MACADAMIA NUT BREAD PUDDING

Sweet, soft King's Hawaiian bread baked into a rich custard, served warm and topped with white chocolate sauce, toasted coconut, and crushed macadamia nuts. \$5.99

Cocktails

BLUE CHI CHI

Tito's Handmade Vodka, orange liqueur, Malibu Coconut Rum, pineapple juice, and lime juice. \$8.39

IRISH TIKI PUNCH

Why not have the most fun and bring your Jameson Irish Whiskey to the realm of the tropics with Malibu Coconut Rum, citrus, and ginger beer. \$8.39

