

K KOAST

libations

ube horchata
rum, ube, rice, coconut
+ cinnamon
18

lilikoi mule
vodka, ginger beer +
tropical gomme syrup
18

spicy margarita
tequila, chili shrub
+ volcanic foam
17

leeward sunset
mezcal, pog, orgeat +
red wine float
18

ono coconut
sake ono, lychee,
coconut water + yuzu
18

dragon fruit daiquiri
rum, lime +
dragonfruit popsicle
18

pisco sour al pastor
pisco, citrus
+ pineapple
17

man-about-town
rye whiskey, cynar
+ rhubarb bitters
18

derby highball
bourbon, strega +
grapefruit radler
17

wines

by the glass

sparkling

cantina pizzolato *prosecco* 13
billecart salmon *brut champagne* 35

white

livio felluga *pinot grigio* 19
spy valley 'satellite' *sauvignon blanc* 15
weinkultur preiss 'flo' *grüner veltliner* 18
sean minor *chardonnay* 18

rosé

rose gold *rosé* 14
chateau musar *rosé* 19

red

carpineto *chianti classico riserva* 18
truchard vineyards *pinot noir* 18
birichino scylla *red blend* 17
niner wine estates *cabernet sauvignon* 20

coravin poured

lloyd cellars *chardonnay* 28
peju reserve *cabernet sauvignon* 54



brews

kona brewing co. *longboard lager* 8

kohola brewery *lokahi pilsner* 9

maui brewing co. *coconut hiwa porter* 9

maui brewing co. *mango stickee rice IPA* 9

maui brewing co. *big swell IPA* 9

round for the kichen 15

zero proof

athletic non-alcoholic beer 10

coke products 5

maui brewing root beer 6

vitalitea kombucha 10

coconut water 8

tropical mule
ginger beer, lime
+ tropical fruit ice
10

summer spritz
lyre's italian orange
+ elderflower
14

haleakala flow
strawberry + banana
10



20.6872° N, 156.4392° W

starters

wagyu tataki*
cacao, ginger + scallion
33

kiawe wood grilled fish collar
chili, curry leaf, cocoa nib + thai basil
25

charred octopus toast
nduja + pickled shallots
29

strawberry + edamame
cress, surfing goat cheese + balsamic vinaigrette
21

clam fritters
island tartar sauce
16

heart of palm + celery caesar
lemon anchovy vinaigrette
19

lapa'au farm greens
farm vegetables + mac nut ranch
19

raws of the day*
whatever looks great
MP

crispy calamari + pig's ear
pickled peppers, cilantro + hawaiian chili aioli
24

watermelon + tomato salad
chili, nori + herbs
22



suppers

grilled ahi provencal*
eggplant, summer squash + olive tapenade
47

mafaldine
mushroom, pecorino romano + black pepper
39

local line caught fish
mac nut agrodolce
MP

whole fried fish
cabbage, cucumber, chili + charred citrus
MP

fried chicken
pineapple + black pepper glaze
45

rigatoni
dry aged wagyu ragu + basil
29

lopes farm pork*
cut of the day
MP

charred sweet potato
smoked yogurt + macadamia nut dukkah
25

whole roasted kona kanpachi
green papaya slaw + green chili sauce (feeds 2-4)
MP

koast steaks*
arugula + salsa verde

prime hanger steak / 44
westholme wagyu ny strip / 85
westhome wagyu ribeye for two / 185

something extra

corn ribs
yuzu butter + furikake
18

bbq carrots
harissa, dates + almonds
17

crispy fried potatoes
shishito, rosemary + aioli
15

ember roasted broccolini
radish, shallot + preserved lemon
16

milk bread
kaya jam + salted butter
8

where land meets sea

*Koast
Surf + Turf**

chef chris's daily combo **MP**



*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Parties of 6 or more adds an automatic gratuity of 20%.