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Hawaii's version of appetizers

IHE 'Ō BEEF TERIYAKI	13.95
Beef Satay with Sesame Buckwheat Noodles	
SPICY CHICKEN AND AVOCADO	11.95
SPRING ROLL	
Cilantro Yogurt Dip	
 HALE KAI SEARED POKE	14.95
Marinated Ahi, Wakame Salad, Sticky Rice	
BIG ISLAND COCONUT SHRIMP	15.95
Tropical Salsa, Coco Lopez, Mango Dipping Sauce	
'ŌKOHOKOLU CALAMARI	11.95
Poha Berry and Maui Onion Jam	
 GARLIC EDAMAME	6.95
Soy Beans Sautéed in Garlic Shoyu	

SALADS

 AUNTIE KAI'S FRUIT SALAD	12.95
Golden Pineapple, Mango, Strawberry Papaya and Local Exotic Fruits tossed with Fresh Basil	
WAIMEA ROMAINE SALAD	9.95
Waimea Romaine, Caesar Dressing and Garlic Herb Croutons	
<i>Add Macadamia Nut Inamone Grilled Chicken, Prawns or Fresh Catch</i>	
	16.95
 KEKALA FARMS GARDEN SALAD	8.95
Local Baby Field Greens, Cucumber, Onion, Hamakua Tomato, Carrot Curls and Garlic Croutons with Honey Lilikoi Vinaigrette	
<i>Add Macadamia Nut Enamone Grilled Chicken, Prawns or Fresh Catch</i>	
	15.95
 ORGANIC CHICKEN & PAPAYA SALAD	15.95
Baby Field Greens, Fine Green Beans, Hamakua Cherry Tomatoes, Spiced Macadamia Nuts and Orange Papaya Seed Dressing	

HE'E NALU (SURFER'S) BURGERS

All Sandwiches come with Pineapple Coleslaw
And a choice of Salad, Fries, or Maui Chips

POINT BREAK	18.95
Grilled Ground Sirloin, Topped with Melted Blue Cheese, Island Avocado, Lettuce, Tomato and Maui Onion on a Surfboard Bun	
BEACH BREAK	16.95
Grilled Ground Sirloin topped with Pepper Jack Cheese, Lettuce, Tomato and Maui Onion on a Surfboard Bun	
HANG TEN	18.95
Grilled Ground Sirloin Topped with Melted Brie Cheese and Smoked Bacon, Tomato and Maui Onion on a Surfboard Bun	
 BODY SURFER	17.95
Grilled Ground Turkey Breast with Kona Orange and Cracked Pepper Sweet and Sour, topped with Snow Pea and Hearts of Palm Slaw	

MANAMANA LIMA

SANDWICHES

(Sandwiches you can eat with your fingers)

All Sandwiches come with Pineapple Coleslaw

And a choice of Salad, Fries, or Maui Chips

**🌿 HAMAKUA MUSHROOM AND TERIYAKI
TOFU PATTY MELT 15.95**

With Soy Cheese, Grilled Portobello, Caramelized Onions and Marinated Artichokes
Served on Multi Grain Bread

MANGO BBQ CHICKEN SANDWICH 16.95

Pepper Jack Cheese, Smokey Bacon, Lettuce and Grilled Red Bell Pepper

**🌿 MACADAMIA NUT INAMONE GRILLED
CHICKEN SANDWICH 15.95**

Sundried Tomato Tapenade, Organic Baby Spinach Inamona (*Macadamia and Kukui Nut Pesto*), Tomato and Charred Maui Onions

🌿 MAHI MAHI FISH TACO WRAP 16.95

Lemon Cilantro Marinated Mahi Mahi with Charred Tomato and Corn Salsa in a Soft Flour Tortilla
Served with Brown Jasmine Rice and Black Beans

FRESH CATCH SANDWICH 18.95

Grilled Kohala Coast Island Fresh Fish with Tobiko Lemon Aioli on a Furikake Bun

PIHA PLATES

(Fulfilling)

**🌿 AHUALOA FARMS GOAT CHEESE
HULI CHICKEN PIZZA 17.95**

Spinach and Maui Onion, Roasted Red Pepper and Mozzarella Cheese Top with Mixed Green

**KALUA PORK AND CARMELIZED
PINEAPPLE PIZZA (Our take on Ham and Pineapple) 16.95**

Traditional Roasted and Shredded Pork with Golden Maui Pineapple, Green Onions and Mozzarella Cheese

HULI HULI CHICKEN (An Island Favorite) 16.95

Marinated Grilled Half Chicken with Potato Mac Salad and Rice

PINEAPPLE MARINATED HANGER STEAK 19.95

Furikake Musubi, Caramelized Pineapple Jus and Fried Maui Onions

🌿 ŌPAE (SHRIMP) FRIED RICE 23.95

Shrimp, Maui Onion, Asparagus, Mushroom, Egg Ribbon, Oyster Sauce

LONGBOARD ALE BATTERED SNAPPER 17.95

Preserved Papaya and Lemon Tartar Sauce, Pineapple Coleslaw, and Fries

🌿 Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Fairmont is committed to your health and well being by preparing cuisine with trans-fat free alternatives whenever possible. As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced, organic, or sustainable items wherever possible.