

drink menu



beer

from the tap 16oz 8
kona brewing co:
- longboard lager
- big wave golden ale

local microbrew 12oz 7
fire rock pale ale
primo lager

imported 12oz 7
heineken
sapporo
corona
heineken light
guinness

domestic 12oz 6.5
budweiser
bud light
miller lite
coors light

specialty beer 12oz 7
ace pineapple cider

non-alcoholic beverages

fruit shakes or smoothies 7

your choice of up to 2 flavors:
guava, vanilla, banana, white peach, strawberry, mango
chocolate, liliko'i, raspberry, coconut

add protein powder to any smoothie or shake for \$1

iced tea 4

soda 4

house made ginger ale 7

hawaiian passion 7
(passion orange, cranberry juice)

fresh lemonade or limeade 6

100% kona coffee 6

red bull 6

still/sparkling water small 5 | large 9

fairmont tea (ask your server for selection)

appetizers

ahi avocado poke 17 ▲
sweet potato chips
sriracha aioli

chicken wings 18
kimchee, sticky sesame
garlic glaze

avocado toast 14
avocado, cherry tomatoes
waimea greens

chicken pot stickers 16
ginger soy dipping sauce

vegetable summer rolls 14
tofu, avocado, sweet chili
vinaigrette

macadamia nut hummus 13 ▲
local vegetables
sweet potato chips

hale kai chicken nachos 17
jalapeno, cheese sauce, salsa
cilantro crema

salads

kale & romaine caesar 14 ▲
parmesan, croutons, caesar dressing

hawaiian greens 13
big island hearts of palm, waimea tomato

quinoa salad 15
spinach, fennel, herb vinaigrette

lobster "blt" 31
bacon, romaine, tomato, lemon dressing, croutons

choice of dressing: liliko'i, herb vinaigrette, white balsamic

add: chicken breast 6 • grilled catch 16 • sugarcane shrimp 12
crispy organic tofu 6

entrées

hk tacos 17 ▲
mango pineapple salsa
cabbage slaw, queso fresco
remoulade, flour tortilla

choice of:
local catch of the day 25
chicken breast 19

roasted beet tacos 13
kale, goat cheese
avocado, lime

fish and chips 25
local brew battered
catch of the day
fries, tartar sauce

mango chicken wrap 17
lettuce, avocado, tomato
spinach tortilla

scampi & spaghetti 31
kale, lemon, garlic herb cream

lobster fried rice 33 ▲
edamame, scallions, egg ribbons

grilled hawaiian catch 27 ▲
waimea greens, liliko'i vinaigrette

big island curry 20
local vegetables, macadamia nuts

flatbreads

royal hawaiian 17 ▲
portuguese sausage, sweet peppers, pineapple

margherita 16
tomato, mozzarella, basil

bbq kalua pork 17
maui onion, garlic, poblano, coleslaw

sides

natural cut fries 7
chips & salsa 9

sweet potato fries 7
pineapple & li-hing mui 6



food menu

sandwiches

served with your choice of natural cut
or sweet potato fries

big island beef burger 23
mushroom, bacon, jack cheese, sesame taro roll

seared ahi poke burger 25 ▲
pickled ginger, asian slaw, wasabi aioli, sesame taro roll

pipikaula reuben 21
homemade kraut, swiss cheese, big island liliko'i dressing
toasted rye

grilled mahi mahi 24
jalapeno, cabbage, havarti cheese, tartar sauce, brioche roll

pulled pork sandwich 18 ▲
kimchee slaw, taro sesame bun

nightly dinner features

available after 5:00pm

pork chop 35
bacon "mac & cheese", kale

steak & frites 36
new york strip, natural cut fries

blackened local catch 30
edamame sweet potato hash, tropical fruit salsa

sugar cane prawns 28
macadamia nut quinoa, liliko'i glaze

hale kai desserts

kona coffee mud pie 15
oreo cookie crust, chocolate fudge

warm chocolate macadamia nut tart 14
tahitian vanilla bean ice cream

apple banana lumpia 11
hawaiian cinnamon streusel, macadamia nut ice cream

house made ice cream or sorbet 12

liliko'i sorbet 13
fresh fruit, served in rainbow papaya

tropical fruit 18
local and seasonal fruit

▲ enjoy our hale kai favorites

a service charge of 18% will be added to parties of 8 or more

*we are required by state food code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. these items include raw shellfish and any cooked proteins cooked to order.

tropical cocktails

fairmont orchid handcrafted cocktails on tap
featuring flavors of the island...

hale kai mai tai 14
bacardi superior rum, orgeat, fresh lime and pineapple juice
float of myers's original dark rum

liliko'i margarita 14
our signature margarita with sauza blue silver tequila,
fresh lime juice, passion fruit puree & rimmed with
local li-hing mui powder

seaside ruby 14
hawaii's own organic ocean vodka, ruby red grapefruit juice
aperol & fresh lime juice

mango tiki cooler 14
absolut mango vodka, fresh lime, pineapple and orange juices
south seas tiki elixir

hale sangria 13
tropical flavors of mango & pineapple, svedka peach vodka
& ruffino prosecco

mauna lani mule 13
finlandia vodka, ginger puree, fresh lime juice & soda

frozen ocean lemonade 14
hawaii's own organic ocean vodka, fresh lemon juice
& splash of sugar cane

toasted coconut mojito 13
fresh mint, svedka colada vodka, house-made sour & club soda

orchid breeze 12
strawberry & banana puree, cruzan 9 spiced rum, midori liqueur
served frozen

shaka flow 13
cruzan 9 spiced rum blended with mango & strawberry puree

coco-colada 12 | served in a fresh coconut 18
svedka colada vodka, pineapple juice, fresh lime juice
& cream of coconut

wines by the glass

bubbles

ruffino prosecco italy 11 / 44
chandon brut california 15 / 60
schramsberg brut rosé napa valley 18 / 72

white wine

sacha lichine rosé france 12 / 48
selbach "ahi" riesling germany 11 / 40
pighin pinot grigio italy 12 / 48
wairau river sauvignon blanc new zealand 12 / 48
grgich hills fume blanc napa 16 / 64
poppy chardonnay santa lucia highlands 13 / 48
patz & hall chardonnay sonoma 18 / 68

red wine

head high pinot noir sonoma 14 / 56
trefethen merlot napa 16 / 60
josh cellars cabernet sauvignon north coast 13 / 48
obsidian ridge cabernet sauvignon napa 17 / 64
catena malbec argentina 14 / 48