

Welcome to



Join Us for Live Music
Wednesday-Sunday

Featuring:

The Island Groove

Wednesday, Thursday, & Sunday
8:15-11:00 pm

\$5 Per Person Entertainment Charge

Friday & Saturday
8:00-12:30 pm

\$7 Per Person Entertainment Charge

Appetizers

STARTERS

THE GREENS

ASIAN GREENS, PEAR TOMATO
CUCUMBER, RADISH SPROUT
RED BEAN DRESSING
11

5-SPICE CHICKEN SALAD

NAPA CABBAGE
CRISPY RICE NOODLE
CANDIED PEANUTS
ORANGE SEGMENT
CITRUS SOY DRESSING
13

AHI POKE

MACADAMIA NUT
AVOCADO, SRIRACHI AIÖLI
16

MAUI WOWIE CEVICHE

SEASONAL HAWAIIAN FISH, CILANTRO
AVOCADO, TOMATO, PLANTAIN CHIP
COCONUT LIME MARINADE
15

CRAB SALAD SLIDERS

DUNGENESS CRAB
FENNEL & PURPLE CABBAGE SLAW
KAFFIR LIME AIÖLI
12

Appetizers

TONGA SPECIALTIES

TONGA PLATTER
BBQ RIBS, CHICKEN SATAY
VEGETABLE SPRING ROLLS
COCONUT PRAWNS
26

BBQ PORK RIBS
KONA COFFEE GLAZE
15

CHICKEN SATAY
PEANUT SAUCE
14

COCONUT PRAWNS
MANGO RELISH
16

KY KY'S CALAMARI
THAI BASIL & CILANTRO
YUZU AIÖLI
15

SWEET POTATO FRITES
SRIRACHI AIÖLI
8

**RED CLAY SALT DUSTED
EDAMAME**
4

Private Parties

The Tonga Room is the perfect setting for celebrations such as rehearsal dinners, birthdays, anniversaries, as well as corporate dinners and holiday parties. The staff at The Tonga Room will work with you to create a memorable and unique event, complete with rainstorms, thunder and lightning. We invite you and your guests to enjoy the history of the Tonga Room and share your food the way it was intended, "Island Style".

For more information please visit the host stand or contact us at 415-772-5204 Tuesday through Friday 8:00 AM - 4:00 PM.

Mahalo!

Appetizers

TONGA SPECIALTIES

SHRIMP & CILANTRO ROLL
GINGER, GARLIC
PONZU SAUCE
13

KALUA PORK ROLL
SMOKED PORK, MAUI ONION
SAMBAL SOY SAUCE
12

VEGETABLE ROLL
SHITAKE MUSHROOM
WOOD EAR MUSHROOM
TONGA SAUCE
11

STEAMED DUMPLINGS

BBQ PORK BUN
BBQ PORK, RED BEAN SAUCE
13

KUNG PAO SHRIMP
SPICY BAY SHRIMP, PEANUT, BELL PEPPER
13

KUKAELIO
GARLIC MUSHROOM & ROASTED SQUASH
12

Tonga Island History

The Tonga Islands lie in the South Seas, about three thousand miles southwest of Honolulu. They are sometimes called the Friendly Islands because of the happy carefree ways of the people. Tonga is an independent kingdom, ruled by a king who traces his ancestry back through generations of Tonganese Kings. The first Europeans to reach the Tonga Islands arrived in 1616 and Captain James Cook explored Tonga in 1773 and 1777. There are about 160 islands in all, with a total area of about 269 square miles. The three main groups are Tongatapu, Haapai and Vavau. Most of the islands are made up of raised coral limestone, and were built up by volcanoes, some of which are still active. To the west of Tonga a line of volcanic craters rises from the sea.

S.S. Forester

Many of the ship's relics (the masts, yardarms, hardware) in the Tonga are from the **S.S. Forester**, a four-masted lumber schooner, which sailed the South Seas from 1900 to 1932. Built by Hay and Wright of Alameda, California, the **FORESTER** carried redwood and Douglas fir to lumber markets in the Pacific and Indian Oceans and returned to San Francisco with copra, shell, hardwood and other island products. Her original skipper, Captain Otto Daeweritz took command at the age of 36, and died aboard the **FORESTER** at the age of 83 in 1947 when the ship was beached on the Martinez tidelands.

WINES BY THE GLASS

Bourbon & Whiskey

Crown Royal	10.00	Maker's Mark	9.50
Jack Daniels	9.00	Knob Creek	10.00
Jameson	10.00	Booker's	12.00

Scotch & Single Malts

Chivas Regal	11.00	Glenfiddich	12.00
Dewar's White Label	10.00	Glenlivet 12 Year	12.00
J&B	9.00	Macallan 12	11.50
Johnnie Walker Black	9.50		

Cognac & Armagnac

Hennessy VS	11.00
Hennessy VSOP	14.00
Hennessy XO	21.00

Port & Sherry

Taylor Fladgate Ruby Port	9.00
Taylor Fladgate Port 10 Year Tawny	14.00
Harveys Bristol Cream	8.50

Sparkling Wine

Cristalino, Cava, Spain	10
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White Wine

House Wine, Chardonnay	10
Raymond, Sauvignon Blanc, Napa Valley	11
Condes de Albarei, Albariño, Rias Baixas, Spain	10
Sonoma-Cutrer, Chardonnay, Russian River Ranches	13
Montevina, Pinot Grigio, Amador County	12
Seaglass, Riesling, Monterey County	9

Red Wine

House Wine, Cabernet Sauvignon	10
Joel Gott 815, Cabernet Sauvignon, California	12
Simi, Cabernet Sauvignon, Alexander Valley	14
Benziger, Merlot, Sonoma	13
Napa Cellars, Pinot Noir, Napa Valley	11
St. Francis, Old Vine Zinfandel, California	11

Price & Vintages subject to change without notice.

WHITE WINE

Sparkling Wine

137	Schramsberg, Blanc de Blanc, Napa Valley 08	67
150	Cristalino, Cava, Spain	42

Champagne

119	Moët et Chandon, Imperial NV	85
135	Moët et Chandon, Imperial Rosé NV	95
128	Moët et Chandon, 'Dom Perignon', Brut 2000	350

Sauvignon Blanc

349	Raymond, Napa Valley 10	42
351	Cakebread, Napa Valley 10	60
486	Craggy Range, Martinborough, New Zealand 10	50

Chardonnay

352	Clos du Val, Napa Valley 07	55
415	Sonoma-Cutrer, Russian River Ranches 10	50
427	Cakebread Cellars, Napa Valley 09	89
012	House Wine	41

Aromatic Whites

348	Montevina, Pinot Grigio, Amador County 10	46
350	Seaglass Riesling, Monterey County 10	36
403	Condes de Albarei, Albariño, Rias Baixas, Spain 09	43

Price & Vintages subject to change without notice.

House Pours

Brandy: Korbel	8.00	Scotch: JW Red	8.00
Bourbon: Jim Beam	8.00	Tequila: Sauza Gold	8.00
Gin: Tanqueray	9.00	Vodka: Finlandia	9.00
Rum: Bacardi	8.00	Whiskey: Seagram's 7	9.00

Rum

Saylor Jerry	9.00	Ten Cane	10.00
Bacardi 151	10.00	Malibu	9.00
Bacardi Oakheart	10.00	Mount Gay	10.00
Bacardi Dark	9.00	Myers's Dark	9.00
Parrot Bay	9.00	Zaya	13.00

Vodka

Absolut Citron	9.50	Ketel One	10.00
Absolut Kulant	9.50	Ketel One Citron	10.00
Absolut Peppar	9.50	Stolichynaya	9.00
Absolut Mandarin	9.50	Stoli Raspberry	9.00
Belvedere	11.50	Stoli Vanilla	9.00
Grey Goose	10.00		

Gin

Beefeater	9.50	Herradura Silver	10.00
Bombay	9.50	Herradura Reposado	11.00
Bombay Sapphire	10.00	Herradura Anejo	13.00
Tanqueray No. 10	10.00		
Hendrick's Gin	12.00		

Tequila

Bottled Beer

Domestic

Coors light
Anchor Steam
Sierra Nevada
Samuel Adams Lager
6.00

Imported

Tsing Tao, China
Kirin, Japan
Tiger, Singapore
Red Stripe, Jamaica
Corona, Mexico
Heineken, Netherlands
Amstel Light, Netherlands
Clausthaler (non-alcoholic), German
Blue Moon, United States
6.50

RED WINE

Pinot Noir

659	Napa Cellars, Napa Valley 08	46
698	Etude, Carneros 08	79
731	Sanctuary, Bien Nacido Vineyard, Santa Barbara 06	72
734	DeLoach, Russian River Valley 10	42

Merlot

620	Cakebread, Napa Valley 07	67
625	Candor, Central Coast NV	48
710	Benziger, Sonoma 07	60

Cabernet Sauvignon

500	Cakebread, Napa Valley 08	135
528	Simi, Alexander Valley 06	58
533	Emblem, Michael Mondavi, Napa Valley 06	99
544	Girard, Napa Valley 09	50
604	Joel Gott 815, California 09	50
013	House Wine	41

Zinfandel

641	St. Francis Old Vine, Sonoma 08	46
662	Kenwood, Sonoma County 08	40

Price & Vintages subject to change without notice.

Tropical Cocktails

Tonga Rum Runner

a smuggler of spiced rum blended with blackberry
brandy, banana liqueur, lime juice and
grenadine topped with dark rum

10

Ginger Mojito

Our take on Cuba's national drink!
rum with mint, ginger liquor and a splash of soda

12

Dragon Berry Caipirinha

muddles limes and sugar topped with sugar cane rum

10

SoCo Lime Kamikazi

Shot of SoCo Lime and Triple Sec served in our minia-
ture Tonga Tiki mug, yours to take home

8

Wharfside Daiquiris

choose your flavor:

strawberry, pineapple, banana, melon or coconut

Blended until smooth & frosty with rum

12

Tropical Cocktails

Bora Bora Horror

rum shaken with banana liqueur,
grand marnier & fresh pineapple juice

12

Planters Punch

a new twist on a tropical tradition!
dark rum, orange curaçao, fruit juices
& grenadine

12

Tonga Itch

vodka, dark rum, orange curaçao and fresh pineapple
juice topped with grenadine
We'll have you scratchin' for more!

12

Blue Hawaii

a salute to Elvis!
rum combined with blue curaçao and fresh juices

12

Piña Colada

rum-based cocktail made
with pineapple juice, coconut syrup and cream
Your choice of **strawberry, banana, or passion fruit**

12

Non-Alcoholic

Coke, Diet Coke	4.00
Sprite, Ginger Ale	4.00
San Pellegrino (500ML)	5.00
San Pellegrino (750ML)	9.00
Evian (330ML)	5.00
Evian (750ML)	9.00
Iced Tea	4.50
Coffee & Hot Tea	4.00
Juice	5.00
RedBull (energy drink)	5.00

Zero Proof

Surfer Punch

A Blend of Sweet and Tart Tropical Fruit Juices

Virgin Daiquiris

Strawberry, Banana, Pineapple or Passion Fruit

Virgin Colada

A Coconut Classic
Strawberry, Banana, Pineapple or Passion Fruit

Fruity Loopy

Layered Cocktail with Pineapple, Orange Juice,
Cranberry Juice, topped with Grenadine

Innocent Passion

Passion Fruit and Cranberry Juices with a
Dash of Lemon Juice, topped with a Splash of Soda

6.50

Tropical Cocktails

Tonga Mai Tai

a Hawaiian Coconut Cup of South Seas Hospitality!

Dark rum & 151 rum, triple sec and fresh juices

12

Pineapple Royal

a fresh pineapple filled with a tropical concoction of
dark rum, brandy and exotic juices

17

Hurricane

Savor this hurricane and take the glass home!

151 rum and a dash of Sloe Gin

16

Scorpion

beware...one too many may sting!

Rum and brandy

Single 12

For Two 20

For Four 32

Lava Bowl

'nectar of the gods'

Dark rum & 151 rum and fresh juices

For Two 20

For Four 32

Zombie

a mighty grog laced with dark rum & 151 rum
the classic potion to keep you under our spell!

12

Tropical Cocktails

Tonga Tart

a tropical fantasy of orange, lemon & lime juice
your choice of **rum, gin, scotch, bourbon, or vodka**

12

Pipeline

ride the wave to a perfect 10 with this
concoction of dark rum, coconut & orange juice

12

Chi Chi

our *south-of-the-border* style favorite
your choice of **strawberry, banana, or passion fruit**
mixed with vodka, pineapple juice,
coconut syrup and cream

12

Tematangi Ubangi

blast off with this southeast island concoction of
tequila, peach schnapps, and crème de cassis

12

Island Margarita

your choice of **strawberry, pineapple, banana, melon** or
coconut fused with tequila and triple sec

12

Singapore Sling

this famous tropical sling is full of flavor
to quench your thirst with gin

12