



Starters

Pan Seared Pork & Chicken Gyoza vegetable slaw, sweet chili sauce, hot mustard	16
Crispy Teriyaki Hot Wings roasted sesame seeds, green onion, carrot, celery	16
Ulu Hummus Dip vegetable crudité, grilled garlic naan bread, mediterranean hawaiian macadamia nut chimichurri	15
Shrimp Vietnamese Summer Roll butter lettuce, noodles, carrot, cucumber, bean sprouts, thai basil, mint, cilantro, garlic chili sauce, fresh lime	15

Salads

BLT Caesar Salad hirabara farm kale, romaine, kamuela tomato, applewood smoked bacon, shaved parmesan cheese, roasted jalapeño caesar dressing	15
Lagoon Salad mixed greens, beets, avocado, cucumber, kamuela tomato, carrot, garbanzo beans, fried furikake chicken bites, papaya seed dressing	17
Tropical Mixed Fruit Salad or Pineapple Cup seasonal fruit, lychee syrup	9

Burgers

SERVED WITH **FRENCH FRIES** OR
PAPRIKA SIDEWINDER CURL FRIES OR **SIDE SALAD**

Hawaiian Bacon Barbecue Burger* certified angus beef, hawaiian guava barbecue sauce, smoked bacon, cheddar cheese, butter lettuce, kamuela tomato, onion ring	24
Steakhouse Korean Style Burger* 8oz certified angus beef, gochujang aioli, pickled onions, pickles, butter lettuce, kamuela tomato, toasted brioche bun	22
"Beyond Beef" OR Veggie Burger* roasted garlic vegannaise, butter lettuce, kamuela tomato, grilled red onions, toasted brioche bun	19

Sandwiches

SERVED WITH **FRENCH FRIES** OR
PAPRIKA SIDEWINDER CURL FRIES OR **SIDE SALAD**

Tuna Melt toasted country bread, tuna salad, remoulade, arugula, tomato, swiss cheese and cheddar	19
Crispy Chicken Katsu Sandwich hawaiian sweet brioche bun, spicy katsu sauce, pineapple coleslaw, butter lettuce	20
Wagyu Hot Dog hot dog bun, maui onion, dill pickle, jalapeño	17

FEATURED Hawaiian Bowls

Grilled Kalbi Beef Short Rib Bowl furikake white rice, mac salad, cucumber kimchi, avocado	23	Shoyu Ahi Poke or Spicy Ahi Poke Bowl* furikake white rice, mac salad, cucumber kimchi, avocado	19
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Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more, which is fully distributed to your service staff.
*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



Drink Menu

Tropical Cocktails

Lava Flow • 15

light rum, coconut cream, pineapple juice, strawberry swirl

Hawaiian Style Mai Tai • 15

light rum, dark rum, pineapple juice, orange juice, orgeat

Lawrence's 180 Seconds • 15

coconut rum, mango rum, tropical juices, grenadine

Beer

On Tap

Kona Brewing Company • 9

Longboard Lager
Big Wave Golden Ale
Firerock Pale Ale
Castaway IPA

By The Can

Budweiser • 8
Bud Light • 8
Coors Light • 8
Michelob Ultra • 8
Heineken • 9
Corona Extra • 9
Heineken 0.0 • 7

BEVERAGE feature

"Whiskey Business"

The New Old Fashioned
showcasing the "traditional" and "new"

Traditional Old Fashioned • 18

knob creek, bitters, sugar, orange twist

Tropical Agave • 17

don julio anejo, lilikoi, li-hing mui, bitters, lemon twist

Sugarcane & Pineapple • 16

trader vics dark rum, bitters, pineapple splash

Wine

House Wine By The Glass

Canyon Road Chardonnay • 10
Canyon Road Cabernet Sauvignon • 10
Canyon Road Sauvignon Blanc • 10

Soda & Smoothies

Soft Drinks • 4

coke, diet coke, sprite, ginger ale, club soda

Smoothies • 10

vanilla, chocolate, strawberry, coconut, mango