

Lunch



*Presenting deliciously hand-crafted,
globally-inspired food with locally sourced ingredients
from Lehua Farms, Kulana Big Island Beef,
Hawaii Island Goat Dairy & Local Fishermen. Also serving
Craft Cocktails, Local Brew, Fine Wines,
Estate-grown 100% Kona Coffee, Organic Espresso,
House-made Bread & Scrumptious Desserts... All made
with Aloha, We hope you Enjoy!*



Lunch is served from 11:30am to 3:30pm
Reservations Welcome!



DAILY FRESH FISH!

Locally caught & prepared to perfection! (Market Price)

Island Lava Java's Fresh Fish* Tacos

Charbroiled fresh catch*, shredded cabbage & chipotle aioli in two taro[†] tortillas. Served with black beans, tropical salsa & choice of organic greens salad or house-cut fries. MP

[†]Wheat-free option: corn tortillas

Fresh Island Fish Sandwich

Today's fresh catch* deliciously charbroiled & served with sliced avocado, tomato, organic arugula & our tomato-fennel jam on house-made focaccia bread. Served with an organic mixed greens salad, house-made fries, sweet potato fries or cup of soup. MP

Island Ahi* Poke Wrap

The Island's finest fresh Ahi*, delicately seasoned with soy sauce, sesame oil, red onion, red Alaea salt, scallion, sesame seeds & spices. Wrapped with shredded carrot, cabbage, cucumber & wasabi aioli. MP

[†]Wheat-free

ISLAND BISTRO SALAD

Proudly serving organic greens from Lehua Farm's in our entrée-sized salads.

Island Lava Java Salad[†]

Lehua Farm's organic greens, spinach, shredded kale, carrot, Big Island goat cheese & toasted macadamia nuts.

Tossed in our lemon vinaigrette.
half 10.45/full 15.45

[†]Wheat-free item

Nicoise Salad[†]

The Island's finest fresh Ahi*, seared (rare in center), atop organic greens, red onions, kalamata olives, green beans, tomatoes, fingerling potatoes & hard-boiled egg. Tossed in our house lemon vinaigrette 22.95

Salad Additions:

- Fresh Fish (+MP) • Seared Ahi*(+9) •
- Kaua'i Prawns, (head-on) (+8) •
- Chicken Breast (+6) •

Chef's Soup & Salad

Choice of Caesar Salad or Island Lava Java Salad, plus a cup of Chef's Soup Du Jour 10.95



Big Island Beet Salad[†]

Oven-roasted beets, baby tomatoes, Big Island goat cheese, avocado & spiced walnuts. Tossed in lemon vinaigrette. 16.50

[†]Wheat-free item

Lehua's Caesar Salad[†]

Lehua Farm's organic baby romaine tossed in our creamy anchovy dressing, house garlic crostini, Parmesan cheese.

half 9.25/full 13.45

[†]Wheat-free option: no crostini

Please alert your server if you have concerns about food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially in consumers with certain medical conditions.
[†]Gluten-free items are created in our kitchen that includes a bakery containing and using wheat flour. Trace amounts of wheat gluten may exist.

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LUNCH COCKTAILS

See our Specialty Cocktails Menu for a complete list of Offerings

Coco-Mo

Prairie Cucumber Vodka,
Muddled Mint, Fresh Lime,
Coconut Puree, Coconut Water

Pono Mai Tai

Bacardi White Rum, Rondiaz Dark
Rum, Orange Curacao, House
Orgeat Syrup, Fresh Pineapple &
Orange Juices, Lilikoi Puree

Lili Lili Ti Ti

Lilikoi Black Currant Iced Tea,
House Passionfruit Syrup, Aviation
Gin, Sparkling Wine

Guava Lemonade

House-made Guava Lemonade
spiked with Koloa Dark Rum
(Virgin version available)

HOT LAVA GRILL & SUNSET SANDWICHES

Served with an organic greens side salad (tossed in our balsamic vinaigrette), house-made (skin-on) fries, sweet potato fries or a cup of soup.

Sunset Burger

House-made local grass-fed beef* patties (half-pound), deliciously charbroiled & topped with lettuce, tomato, sweet kula onion, roasted garlic aioli on our brioche bun. 14

Additions: (additional charges apply):

- Crispy Bacon & Cheddar Cheese •
- Sauteed Hamakua Mushrooms & Onions with Provolone Cheese •
- Sliced Avocado •

The Mauna Kea

Oven-roasted turkey breast, provolone cheese, organic arugula, sliced avocado & roasted garlic aioli, on our toasted house-made focaccia. half 11/full 13

Portobello Mushroom & Zucchini Sandwich

Oven-roasted portobello mushroom, grilled zucchini, baby arugula & fresh avocado on our house-made focaccia with organic tomato & fennel relish. 14

The Vegetarian

Island ripe tomato, cucumber, sliced avocado, organic greens, shredded carrot, red onion, macadamia nut pesto, a splash of balsamic reduction, all on our toasted house-made wheat roll. half 11/full 13

Ali'i Chicken Sandwich

Garlic herb marinated chicken breast with tomato, arugula, caramelized sweet onion, macadamia nut pesto on our house-made brioche bun. 14

Grilled Steak Sandwich

Tender strips of steak*, provolone cheese, roasted red peppers, garlic aioli & crispy onion on house-made focaccia bread. 14

PELE'S PIZZA

Our individual sized pizzas (10") are lovingly made on our house-made crust.

Big Island Pizza

Slow-roasted kalua pork, mozzarella, fresh pineapple, Hawaiian sweet chili sauce. 19

Pizza Margherita

Fresh tomato, mozzarella, house-made marinara, organic basil. 18

Pizza Napoletana

Fresh marinara sauce, mozzarella, pepperoni. 18

Roasted Veggie Pizza

Oven-roasted butternut squash, zucchini, summer squash, carrot, onion, red & green bell peppers, macadamia nut pesto, Big Island goat & Parmesan cheeses. 20



Kona Combo

Pepperoni, Italian sausage, black olive, onion, fresh marinara sauce, mozzarella. 20

Seaside Prawn Pizza

Kaua'i prawn, tomato, kalamata olive, mozzarella & house macadamia nut pesto. 20

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BEER & WINE BY THE GLASS

See our Wine & Beer List for a complete list of Offerings

White Wine by the Glass

Fleur de Mer Rosé • Ruffino Prosecco
J & H Selbach "Ahi" Riesling
Antinori Cristina Pinot Grigio
St Francis Chardonnay
Sho Chiku Bai Mio Sparkling Sake

Draft & Bottled Beer

Kona Brewing Co: Big Wave Golden Ale, Kua Bay IPA, Longboard Lager, • Maui Brewing Co: Coconut Porter
Hawaii Nui Brewing: Southern Cross Belgian Double Ale • Lanikai Brewery in Craft Bottle: Route 70 Saison, Pillbox Porter, Moku Imperial IPA

Reds by the Glass

J Vineyards Pinot Noir • Rickshaw Pinot Noir
Drumheller Merlot • Cult Cabernet
McManis Family Vineyards Cabernet
J Lohr South Ridge Syrah
Turley "Juvenile" Single Vineyard Zinfandel