

RAW BAR

HUALĀLAI OYSTERS*	30
Ogo, Yuzu Mignonette	
SHRIMP COCKTAIL*	29
Yuzu Kosho Cocktail, Kona Longboard Island Lager	
AHI TUNA & RICE*	27
Marinated Yellow Fin Tuna, Caviar, Tobiko, Avocado Mousse, Crispy Thai Rice	
I`O MEATS BEEF TARTARE*	23
Cornichons, Caper Berry, Truffle Aioli, Liliko`i Mustard, Waipi`o Taro Bread	
CHILLED KONA COLD MAINE LOBSTER	48/92
Frisée, Hirabara Radish, Lemon Vinaigrette	

HOT ROCK - 34

American Wagyu, Kanpachi, Ali`i Mushrooms, Shoyuzuke, Nam Jim Jaew, Black Garlic Ponzu
Upgrade to **A5 Wagyu + 32**

PLATEAU DE MER - 170

Kumamoto Oysters, Pacific White Shrimp Cocktail, Chilled Maine Lobster

SALADS

TOMATO	25
Wow Tomatoes, Pickled Shallots, Scamorza Affumicata, Balsamic Reduction, Basil EVOO	
HG WEDGE	24
Whistle Pig Maple Braised Bacon, Buttermilk Bleu Cheese Crumbles, WOW Tomato, House Ranch	
CAESAR	22
Hirabara Baby Gem, Garlic Caesar, Focaccia Croutons	

CHAR-GRILLED

PORK

Iberico Pork Secreto - 10 oz.	49
Kurabuto Pork Tomahawk - 12 oz.	55

FISH

Ahi Steak - 8 oz	48
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BEEF

Ribeye - 14 oz.	85
Prime Filet - 7 oz.	64
NY Strip Bone-in - 20 oz.	94

WAGYU

Ribeye Cap - 10 oz.	98
Japanese A5 Wagyu Ribeye	
Price per ounce	32
Wagyu Tomahawk - 32 oz.	230
New York Strip - 10 oz.	95

TABLESIDE

KONA KANPACHI FILET*	74
Caper, Meyer Lemon, Brown Butter	
16 OZ CHÂTEAUBRIAND*	175
Brussel Sprouts, Potato Purée, Béarnaise Horseradish, Peppercorn Sauce	

SIDES - 15

SPICY FRIED RICE
Kona Cold Lobster, Bacon
YUKON GOLD POTATO PURÉE
Chives
BRUSSELS SPROUTS
Sriracha, Fish Sauce
TRUFFLE FRIES
Hand-Cut, Parmesan Reggiano
TRADITIONAL BAKED POTATO
Butter, Sour Cream, Chives, Bacon
KAMUELA GREEN BEANS
Garlic Lemon Gremolata

SAUCES - 5

BLACK GARLIC PONZU
BÉARNAISE
CREAMED HORSERADISH
CHIMICHURRI
AGED RUM & GREEN PEPPERCORN
BLEU CHEESE FONDUE



ENTRÉES

LAMB LOIN , Pan-Roasted, Thai Fried Rice, Baby Rainbow Carrots, Pepper Sauce.	62
JIDORI CHICKEN “ESCABECHE” , Grilled and Spice-Crusted, Braised Fennel, Confit Artichoke.	49
BIG GLORY BAY SALMON , Spicy Honey Glaze, Roasted Baby Carrots, Baby Bok Choy	57
HG 50/50 BURGER , 50% American Wagyu & 50% Big Island Beef, Roasted Maitake Mushroom, Sautéed Maui Onion, Provolone Cheese, Brioche Bun	36

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIGNATURE COCKTAILS

CUCUMBER BASIL GIMLET Hendrick’s Gin,
House-Made Sweet and Sour, Fresh Muddled Basil and
Cucumber, Chartreuse Rinse 30

HEMINGWAY DAIQUIRI Kuleana Huihui Rum,
Luxardo Maraschino, Lime, Grapefruit24

19TH HOLE Absolut Ruby Red Vodka, Grapefruit, Lime,
Agave Nectar, Raw Sugar Rim. 21

JEFF’S FRESH PRESSED ‘TAI Kuleana Huihui Rum,
Orgeat, Orange Curaçao, Agave, Freshly Muddled Pineapple,
Orange, Lime26

THE FILTHY Ketel One Vodka, Olive Brine, Dry Vermouth,
Touch of Cholula, Talisker Single Malt Rinse 28

OAXACAN SOUR Bozal Ensemble Mezcal, Lemon,
Lime, Egg White, Agave 26

HUALĀLAI MARGARITA Mi Campo Tequila,
Calamansi, Hibiscus, Li Hing Mui Rim 28

ROSEMARY RUM MANHATTAN Chateaubriand-
Washed Rosemary Infused Kuleana Nanea Rum, Antica
Vermouth, Tropical Bitters, Lemont 38

TROPICAL OLD FASHIONED Casamigos Anejo
Tequila, Crème de Banane, Chocolate & Orange Bitters,
Garnished Banana Leaf, Dehydrated Banana Chip, Edible
Gold Dust 21

UNLEADED 0% ABV

GINGER NO-JITO Elixir G Ginger Syrup, House-made
Sweet and Sour, Fresh Mint, topped with Club Soda10

STRAWBERRY-LILIKO`I SMASH Strawberries,
Passion Fruit Purée, Li Hing Mui Powder, Sweet n Sour,
Club Soda.10

HG ITALIAN SODAS A Refreshing Blend of Sparkling
Water, A Dash of Cream, with your choice of Hibiscus,
Vanilla, Cinnamon or Classic.10

BEER

LOCAL DRAFTS - 10

LONGBOARD LAGER
Kona Brewing Co. HI 4.6% ABV

CASTAWAY IPA
Kona Brewing Co. HI 6% ABV

BIKINI BLONDE
Maui Brewing Co. HI 4.8% ABV

GRAHAM’S PILSNER
Big Island Brewhaus HI 5.6% ABV

GOLDEN SABBATH
Big Island Brewhaus HI 8.5% ABV

WHITE MOUNTAIN PORTER
Big Island Brewhaus HI 5.8% ABV

CANS & BOTTLES - 9

BIG WAVE GOLDEN ALE Kona Brew Co, HI 4.4%
ABV

CORONA EXTRA 4.6% ABV

HEINEKEN 5% ABV

AMSTEL LIGHT 3.5% ABV

COORS LIGHT 4.2% ABV

MICHELOB ULTRA 4.2% ABV

MILLER LIGHT 4.2% ABV

CORAVIN

Coravin Wine Systems is a state-of-the-art wine extraction device that affords us the opportunity to offer our guests world class wine by the glass ~ 5 oz.

DU MOL, ESTATE VINEYARD, CHARDONNAY,
SONOMA COAST, CA, 2017 60

DAVIS ESTATE, HOWELL MOUNTAIN, CABERNET,
NAPA VALLEY, CA, 2018 60

CHATEAU MONTELENA ESTATE, CABERNET,
CALISTOGA, CA, 2017..... 70

CHATEAU MUSAR, CABERNET BLEND,
BEKAA VALLEY, LEBN, 2016 55

ARAUJO ALTAGRACIA, CABERNET BLEND,
NAPA VALLEY, CA, 2018 95

WINE BY THE GLASS

NAVERAN, BRUT NATURE CAVA, PENEDES, ES 22

NICOLAS FEUILLATTE, BRUT RESERVE,
CHAMPAGNE, FR 33

JCB NO. 9, BRUT ROSE,
CREMANT DE BOURGOGNE, BURGUNDY, FR, NV 24

LA CAÑA, ESTATE GROWN, ALBARIÑO,
RÍAS BAIXAS, SP18

FIDDLEHEAD CELLARS, SAUVIGNON BLANC,
HAPPY CANYON, SANTA BARBARA, CA 28

HENRI BOURGEOIS, POUILLY-FUMÉ EN TRAVERTIN,
SAUVIGNON BLANC, LOIRE VALLEY, FR..... 28

DOMAINE CHANSON, VIRE CLASSE, CHARDONNAY,
BURGUNDY, FR 22

FLOWERS, CHARDONNAY, SONOMA, CA 26

POSEIDON ESTATE, CHARDONNAY, NAPA VALLEY, CA 24

ALEXANA, TERROIR SERIES, PINOT NOIR,
WILLAMETTE VALLEY, OR 34

RAILSBACK FRÈRES, CARIGNAN, SANTA MARIA, CA .. 24

CHATEAU MUSAR, HOCHAR ROUGE, GRENACHE BLEND,
BEKAA VALLEY, LEBN24

JOSE ZUCCARDI, MALBEC, MENDOZA, AR 25

TREFETHEN, CABERNET, OAK KNOLL DISTRICT, CA ... 34

SILVERADO, CABERNET SAUVIGNON, NAPA VALLEY, CA .. 34

PRISONER, ZINFANDEL BLEND, NAPA VALLEY, CA ...36