

HOLOHOLO

GRILL

LIBATIONS

KOLOA LIBATIONS | \$12

Mai Tai | White and Dark Rums | Tropical Juices
Aviation | Aviation Gin | Lemon | Luxardo | Crè de Violette
Brown Derby | Four Roses Bourbon | Grapefruit | Honey Syrup
Retreat | Barrow's Ginger | Broker's Gin | Apricot Liqueur | Grapefruit | Lemon | Bitters | Ginger Beer
Twist Your Lemonade | Ocean Vodka | Choose Between Strawberry, Mango, or Giava | Lemonade
Agricole Guava Cooler | Agricole Rhum J.M. | Licor 43 | Lime | Angostura | Guava | Soda
Cabana Tonic | Aviation Gin | St. Gorge Elderflower | Grapefruit | Lime | Tonic
Strawberry Li Hing Pop | Ocean Vodka | Fresh Strawberry |
Housemade Sweet n Sour | Li Hing
Moku Margarita | Espolòn Repasado Tequila | Barrow's Ginger | Basil | Lemon | Bitter

FROZEN LIBATIONS | \$15

Pina Colada | White Rum | Cream of Coconut | Pineapple
Choose your "Lava" Flow | Choose Between Strawberry, Mango, or Giava | Pina Colada Mix | White Rum
Molada | White Rum | Pina Colada Mix | Fresh Lime
*Non-Alcoholic available for \$8

WINE BUBBLES

Avisi Prosecco | Italy | \$11 | \$39
Schramsberg Mirabelle | California | \$55
Veuve Clicquot Champagne | France | \$162

WHITE WINE

Caposaldo Pinot Grigio | Italy | \$11 | \$39
The Seeker Sauvignon Blanc | NZ | \$13 | \$47
Landmark Chardonnay | California | \$14 | \$51
Rochioli Chardonnay | California | \$148

ROSE

Fluer de Mer | France | \$12 | \$43

RED WINE

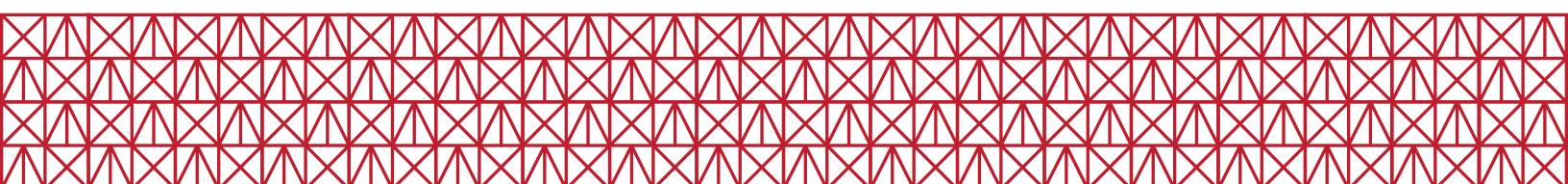
Dona Paula Malbec | Argentina | \$11 | \$44
Meiomi Pinot Noir | California | \$14 | \$51
Hess Cabernet Sauvignon | California | \$15 | \$55
Siduri Pinot Noir | California | \$60
Hall Cabernet Sauvignon | California | \$118
Heitz Cabernet Sauvignon | California | \$118
Lancaster Cabernet Sauvignon | California | \$160
Justin Cabernet Sauvignon | California | \$65
Gnarly Dude Shiraz | Australia | \$65
Two Hands Angels' Share Shiraz | Australia | \$65

BEER DRAFT

Michelob Ultra | Light Lager | \$7
Kona Longboard | Lager | \$8
Wolf Pup Session | IPA | \$8
Stella Pilsner | \$7
Kona Fire Rock | Pale Ale | \$8
Rotating Seasonal | IPA | \$8

CANS

Kona Big Wave | Golden Ale | \$8
Bud Light 16oz aluminum bt1 | Lager | \$8
Maui Brewing Big Swell | IPA | \$8
Maui Brewing | Coconut Porter | \$8
Heineken | Lager | \$7
Corona | Lager | \$7
Spiked Seltzer | Grapefruit or Lime | \$7




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BREAKFAST

EYE OPENERS

- House Made Granola | seasonal fruit | local honey | \$11
- Locally Grown Fresh Fruit Plate | mint dressing | \$11 
- Steel Cut Oatmeal | raw cinnamon sugar | steamed milk | \$10
- Parfait | Greek yogurt | berries | granola | \$12

LARGE PLATES

- Blueberry Pancakes | lemon orange curd | fresh bananas | fresh berries | \$14 
- Banana Macadamia Nut Pancake | coconut syrup | \$14
- Taro Bread French Toast | lilikoi cream cheese | pineapple compote | \$13 
- Cage Free Eggs | 2 eggs any style | applewood bacon | smashed potato | toast | \$15
- Hash | kalua pork | market spinach | jalapenos | tomato | sunnyside eggs | *\$18
- Koloa Omelet | spinach | tomato | mushroom | Portuguese sausage | cheddar cheese | \$16
- Loco Moco | wagyu beef | fried eggs | crispy onions | wasabi aioli drizzle | *\$18
- Surfer Burrito | egg | potato | bacon | Portuguese sausage | cheddar cheese | \$16
- Crab Benedict | brioche | arugula | tomato | lilikoi cream | \$17
- Egg White Frittata | Maui onions | tomato jam | asparagus | cremini mushroom | spinach | goat cheese | potato | \$14

SIDES | \$7

- Applewood Bacon
- Short Stack Pancakes
- Sweet Potato Hash
- Portuguese Sausage
- Bagel & Cream Cheese
- Two Eggs*

LIBATIONS | \$12

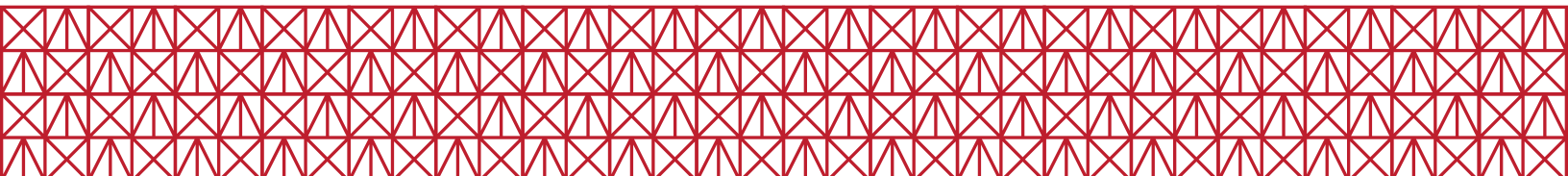
- Bloody Mary
- Mimosa
- Mango Bellini

QUENCHERS

- Strawberry stinger | strawberries | bananas | apples | almond milk | honey | lemon | \$6
- Green Flash | kale | mango | pineapple | banana | apple juice | almond milk | \$6
- Juices | orange | guava | cranberry | tomato | pineapple | \$6
- Starbucks Coffee | \$5
- Latte | Cappuccino | Hot Chocolate | \$6



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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POOLSIDE GRILL


STARTERS

Coconut Shrimp | lilikoi dipping sauce | *\$14

Caesar Salad | local baby romaine | parmesan cheese | garlic croutons | \$13 | add chicken *\$6 | shrimp *\$6

Strawberry Salad | fresh strawberries | arugula | baby romaine | blue cheese | candied walnuts | hardwood smoked bacon | crispy onions | lychee vinaigrette | \$14 | add chicken *\$6 | shrimp *\$6


Landing Cobb Salad | local baby romaine | oven roasted turkey | 12-minute egg | heirloom tomatoes | avocado | shaved red onion | candied walnuts | honey ranch dressing | \$15

Refreshing Fruit | locally grown fruits | lime | mint syrup | \$12 

Hummus and Veggies | chickpea hummus | fresh vegetables | avocado | goat cheese | crispy flat bread | \$12

BURGERS, SANDWICHES, AND MORE

– sandwiches come with a choice of fries, salad, or onion rings

Holoholo Burger | 8oz. wagyu patty | house tomato jam | crispy onions | burger sauce | LTO | brioche bun | *\$17 

All American | 8oz. wagyu patty | cheddar cheese | applewood smoked bacon | burger sauce | LTO | brioche bun | *\$17

Grilled Fish Sandwich | fresh catch | crispy onions | LTO | honey mustard aioli | pineapple slaw | multi-grain bun | \$18

Koloa Club | house baked cheddar bread | turkey | applewood bacon | swiss | dijonaise | house guac | LTO | \$16

Vegetarian Burger | house made vegetarian patty | crispy onions | LTO | pineapple slaw | pickled mango aioli | brioche bun | \$16

Kalua Pork Sandwich | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | \$19

MAIN PLATES

BC's Fish and Chips | catch of the day | pineapple tartar | tempura battered | \$21

Fish Tacos | fresh catch | chipotle crema | pickled onion | house guac | cabbage | grilled corn tortilla | fresh salsa | *\$15

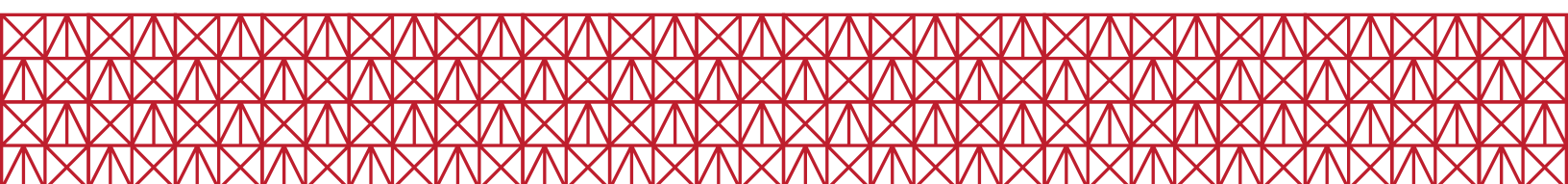
Macho Nachos | kalua pork | fresh fried tortilla chips | house queso fresco | black beans | house guac | salsa | \$15

Grilled Chicken Quesadilla | cheddar cheese | black beans | house guac | fresh salsa | corn chips | \$15

Caprese Flatbread | cherry tomato | house made tomato sauce | fresh mozzarella | basil | balsamic gastrique | \$11 | add shrimp \$6

Ahi & Ginger Poke Bowl | local favorite | fresh ahi tuna | fried ginger | namasu | crispy onions | wasabi aioli | sweet soy | fried ginger | avocado | yuzu vinaigrette | furikake rice | *\$17

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DINNER

PUPUS

Crispy Calamari | Thai basil | cilantro | namasu | pickled mango butter | local radish | \$14

Sam's Best Fried Chicken Bites | island garlic sauce | *\$13

Coconut Shrimp | lilikoi dipping sauce | *\$14

Ahi and Ginger Poke | sesame and sugar cane ahi | furikake rice | yuzu vinaigrette | *\$17

Thai Vegetable Rolls | local vegetables | vermicelli noodles | lime chili sauce | \$13

Pupu For Two | ahi & ginger poke | best fried chicken bites | coconut shrimp | *\$27

NORTH SHORE GREENS

Kauai Goddess Salad | local greens | tomato | edamame | cucumber | 12-minute egg | goddess dressing | \$14

add chicken \$6 | shrimp \$6

Koloa Wedge | baby romaine | blue cheese | bacon | tomatoes | candied walnuts | blue cheese vinaigrette | \$12

Green Papaya Chicken Salad | lime chile dressing | hand torn island greens | mint | basil | roasted peanuts | *\$16

FLATBREADS

Caprese | cherry tomato | house made tomato sauce | fresh mozzarella | basil | balsamic gastrique | \$11 | Shrimp | \$6

Hawaiian | pineapple | kalua pork | | fresh mozzarella | house made tomato sauce | parmesan | \$14

SOUTH SHORE PLATES

– Sandwiches come with a choice of fries or onion rings

Paniolo Burger | wagyu | thick cut bacon | cheddar | LTO | house sauce | onion jam | *\$19 | add avocado \$2

Crispy Chicken Sandwich | lilikoi ale beer battered | lettuce | sriracha aioli | namasu | \$16

Kalua Pork Sandwich | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | *\$19

BC's Fish and Chips | catch of the day | pineapple tartar | tempura battered | \$21

SIGNATURE ENTREES

Grilled Mahi Mahi | shaved apple citrus fennel | steamed rice | \$32

Braised Short Rib | coconut herb broth | whipped taro potatoes | roasted root vegetables | \$29

Angus Ribeye | Beck Farms herb chimichurri | grilled asparagus | whipped taro potatoes | \$38

Fresh Vegetable Stir Fry | broccoli | carrot | pepper | soy garlic glaze | steam rice | \$16 | add chicken \$6 | add shrimp \$6

Pork Tonkatsu Ramen | 8-hour broth | black garlic | soft boiled egg | braised pork belly | \$25

Macadamia Crusted Local Fish | baby bok choy | roasted sweet potato | kaffir lime ginger butter sauce | \$34

SIDES

Truffle Parmesan Fries \$6

Fries \$4

Onion Rings \$4

Seasonal Fruit \$5