

HOLOHOLO

GRILL

BREAKFAST

EYE OPENERS

House Made Granola | greek yogurt | seasonal fruit | local honey | \$11 V, GF

Steel Cut Oatmeal | steamed milk | brown sugar | \$10 V, GF

Refreshing Fruit Plate | seasonal fruit | \$9 V, GF

Bagel & Cream Cheese | plain, onion or cinnamon raisin | \$4 V

Strawberry Stinger Smoothie | almond milk | apple juice | banana | strawberry | lemon | honey | \$8 V, GF

Green Flash Smoothie | almond milk | apple juice | kale | mango | pineapple | banana | \$8 V, GF

ISLAND FAVORITES

Banana Macadamia Nut Pancakes | coconut syrup | \$14 V

Taro Bread French Toast | lilikoi cream cheese | pineapple compote | maple syrup | \$13 V

Loco Moco | 8oz. wagyu beef patty | two eggs | rice | house made gravy | crispy onions | wasabi aioli | \$21 GFO

Surfer Burrito | potato | eggs | bacon | portuguese sausage | cheddar cheese | organic tortilla | \$16 VO

Kalua Pork Hash | eggs | sweet potato | red potato | bok choy | bell pepper | jalapeno | onion | tomato | \$18 GF

EGGS AND SUCH

Farm Fresh Eggs | two eggs | bacon or portuguese sausage | smashed potato | toast or english muffin | \$15 GFO

Koloa Omelet | bacon or portuguese sausage | eggs | bell pepper | onion | tomato | cheddar cheese | mushroom smashed potato | \$16 GF

Avocado Toast | house made cheddar bread | two eggs | arugula | tomato | hawaiian sea salt

red pepper flakes \$14 V, GFO

Add bacon \$7

SIDES | \$7

two eggs

bacon

portuguese sausage

short stack pancakes

smashed potato

white or wheat toast

English muffin

V= Vegetarian

VO= Vegetarian Option

GF= Gluten Free

GFO= Gluten Free

Optional

Kauai Roastery Coffee | 12oz. | \$5

Specialty Drinks | latte | cappuccino | mocha

hot chocolate | 12oz. | \$6

Single Espresso | \$2 | **Double Espresso** | \$3.50

Mimosa | oj, pog, guava or lilikoi | \$14

Bloody Mary | vodka | lava bloody mix | \$12

Screwdriver | vodka | oj | \$12

Greyhound | vodka | grapefruit juice | \$12

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have an allergy or intolerance to any foods.

HOLOHOLO

GRILL

LUNCH

PUPUS

Chicken Karaage | ginger | yuzu aioli | \$15 GF

Nachos | house made cheese sauce | guacamole | salsa | sour cream | jalapeno | \$10 V
add chicken \$6 | add kalua pork \$6 | add shrimp \$8

Kiawe Smoked Pork Ribs | guava BBQ | \$16 GF

FROM THE 'AINA

add chicken \$6 | add shrimp \$8 | add fresh catch \$8

Caesar | romaine | cherry tomato | garlic crouton | parmesan | \$15 V, GF

Koloa Wedge | iceberg | cherry tomato | applewood smoked bacon | candied walnuts | bleu cheese crumbles
blue cheese vinaigrette | \$15 GF

Kale & Arugula | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction
strawberry vinaigrette | \$17 V,
GF

Refreshing Fruit Salad | seasonal fruit | \$9 V, GF

Hummus and Veggies | fresh vegetables | crispy flatbread | avocado | goat cheese | \$12 V, GFO

BURGERS AND SANDWICHES

choice of fries / onion rings / salad / seasonal fruit

Holoholo Burger | 8oz. wagyu beef patty | lettuce | tomato jam | crispy onion | burger sauce | brioche bun | \$21 GFO VO

All American | 8oz. wagyu beef patty | cheddar cheese | bacon | LTO | burger sauce | brioche bun | \$21 GFO, VO

Crispy Chicken Sandwich | beer battered | lettuce | namasu | siracha aioli | brioche bun | \$19

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

Fish Sandwich | blackened fresh catch | LTO | siracha aioli | brioche bun | \$21 GFO

FLATBREADS

add chicken \$6 | add kalua pork \$6 | add shrimp \$8

Caprese | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | \$15 V

Hawaiian | house made tomato sauce | mozzarella | guave bbq kalua pork | pineapple | parmesan | parsley | \$16

SOUTH SHORE SPECIALTIES

Hawaiian Poke Bowl | raw ahi tuna | white onion | limu | sesame oil | avocado | cucumber | edamame | ocean salad |
crispy onion | sweet soy drizzle | wasabi aioli drizzle | furikake sushi rice | \$24 GFO

Fish Tacos | grilled fresh catch | cabbage | pickled red onions | guacamole | chipotle aioli | organic tortilla | \$21 GFO

SIDES

Truffle Fries | white truffle oil | mozzarella | parmesan | garlic | parsley | \$8

Fries | \$6

Onion Rings | \$6

Salad | cherry tomato | onion | cucumber | choice of dressing | \$8

Steamed White Rice | \$2.50

V= Vegetarian

VO= Vegetarian

Option

GF= Gluten Free

GFO= Gluten Free

Optional

HOLOHOLO

GRILL

DINNER

PUPUS

Chicken Karaage | ginger | yuzu aioli | \$15 GF

Macadamia Nut Crusted Brie | garam masala pineapple chutney | mint | flatbread | \$16 V

Crab and Artichoke Dip | herb focaccia | lemon | \$18

Kiawe Smoked Pork Ribs | guava BBQ | \$16 GF

Crispy Calamari | citrus aioli | arugula | parmesan | tomato | \$15

NORTH SHORE GREENS

add chicken \$6 | add shrimp \$8 | add fresh catch MKT

Caesar | romaine | cherry tomato | garlic crouton | parmesan | \$15 V, GF

Koloa Wedge | iceberg | tomato | bacon | candied walnuts | bleu cheese crumbles | blue cheese vinaigrette | \$15 GF

Kale & Arugula | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction
strawberry vinaigrette | \$17 V, GF

SIGNATURE ENTREES

Fresh Catch | blackened or grilled | pineapple papaya relish | lemon grass butter sauce | sauteed veggies | white rice | MKT
GF

Angus Ribeye | 12oz. | garlic whipped potato | sauteed veggies | mushroom | red wine demi | \$42 GF

Vegetable Stir Fry | bell pepper | bok choy | carrot | celery | mushroom | onion | soy garlic glaze | white rice | \$24 GFO
add tofu \$6 | add chicken \$6 | add shrimp \$8

Roasted Chicken | 8oz. airline chicken | garlic whipped potato | crispy kale | sauteed veggies | supreme sauce | \$36 GFO

SOUTH SHORE PLATES

Hawaiian Poke Bowl | raw ahi tuna | white onion | limu | sesame oil | avocado | cucumber | edamame | ocean salad |
crispy onion | sweet soy drizzle | wasabi aioli drizzle | furikake sushi rice | \$24 GFO

Holoholo Burger | 8oz. wagyu beef patty | house made tomato jam | crispy onion | lettuce | burger sauce | brioche bun
choice of fries, onion rings, salad or seasonal fruit | \$21 VO, GFO

BC' s Fish & Chips | tempura battered fresh catch | slaw | pineapple tartar | lemon wedge | \$26

FLATBREADS

add chicken \$6 | add shrimp \$8

Caprese | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | \$15 V

Pesto Shrimp | garlic parmesan cream sauce | mozzarella | arugula | cider vinaigrette | \$18

V= Vegetarian
VO= Vegetarian Option
GF= Gluten Free
GFO= Gluten Free Optional

ALOHA HOUR 3PM – 5PM DAILY

\$3 off Pupus
\$2 off Glass Wines
\$2 off Draught Beer
\$2 off Signature Cocktails

PUPUS

Crab and Artichoke Dip

lemon | herb focaccia | \$18

Crispy Calamari

citrus aioli | arugula | tomato | \$15

Chicken Karaage

island garlic sauce | yuzu aioli | \$15

Kiawe Smoked Pork Ribs

guava BBQ | \$16

Mac Nut Crusted Brie

Garam masala pineapple chutney | mint |

flatbread | \$16

*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have an allergy or intolerance to any foods.

HOLOHOLO GRILL

BUBBLES g|b

AVISSI prosecco | *italy* | \$11 | \$40

BOUVET LADUBAY SIGNATURE brut | *france* | \$13 | \$48

BOUVET LADUBAY BRUT rosé | *france* | \$13 | \$48

CHARLES HEIDSIECK RESERVE brut | *champagne, france* | \$140

TATTINGER | *champagne, france* | \$140

WHITE g|b

CLOUD CHASER rosé | *provence, france* | \$14 | \$52

DR LOOSEN riesling | *mosel, germany* | \$15 | \$56

TIEFENBURNER pinot grigio | *italy* | \$16 | \$59

HAHN pinot gris | *monterey, ca* | \$11 | \$40

TRIMBACH pinot gris | *alsace, france* | \$87

SPY VALLEY sauvignon blanc | *marlborough, NZ* | \$13 | \$48

SONOMA CUTRER chardonnay | *sonoma, ca* | \$15 | \$56

FEL chardonnay | *napa, ca* | \$82

ROMBAUER chardonnay | *carneros, ca* | \$84

LOUIS JADOT chardonnay | *burgundy, france* | \$79

DOMAINE SERENE chardonnay | *willamette, or* | \$140

RED g|b

A TO Z pinot noir | *oregon* | \$15 | \$56

PONZI pinot noir | *willamette, or* | \$86

ALBERT BICHOT pinot noir | *burgundy, france* | \$64

ST. FRANCIS merlot | *sonoma, ca* | \$16 | \$60

TRIVENTO AMADO SUR malbec | *mendoza, argentina* | \$16 | \$52

ACHVAL FERRER malbec | *mendoza, argentina* | \$72

E. GUIGAL syrah | *rhone, france* | \$72

RABBLE red blend | *paso robles, ca* | \$13 | \$48

BODYGAURD BY DAOU red blend | *paso robles, ca* | \$81

KILNIKER BRICK zinfandel | *lodi, ca* | \$12 | \$44

ROMBAUER zinfandel | *lodi, ca* | \$83

HESS cabernet sauvignon | *north coast, ca* | \$12 | \$44

HEITZ CELLAR cabernet sauvignon | *napa, ca* | \$129

HONIG cabernet sauvignon | *napa, ca* | \$114

BEER

DRAFT | 12oz. | \$8 | 16oz. | \$9

MAUI BREWING CO. | blonde ale

LONGBOARD lager | kona brewing co.

BUD LIGHT | lager

FIREROCK | pale ale | kona brewing co.

KAUA'I ISLAND BREWING CO. | IPA

ROTATING | domestic

CAN | 12oz. |

BIG WAVE golden ale | kona | \$8

BIG SWELL IPA | maui | \$8

COCONUT HIWA porter | maui | \$8

HEINKEN lager | \$7

CORONA lager | \$7

COORS LIGHT lager | \$7

MAUI BREWING CO. hard seltzer | \$8

WHITE CLAW hard seltzer | mango | grapefruit | \$8

HOLOHOLO GRILL

SIGNATURE LIBATIONS | \$16

PURPLE PIKI

empres | peach liquor | lemonade |
champagne float

GINGER MINT PALOMA

patrón silver | barrow's ginger | grapefruit |
lime | mint

KŌLOA SUNSETINI

kōloa coconut rum | luxardo | grapefruit | lime
| simple syrup

KŌLOA TRADEWIND

kōloa coconut rum | kōloa spiced rum |
ginger beer | pineapple shrub

MOKŪ MARGARITA

el jimador tequila | barrow's ginger | lemon |
bitters | basil

KOLOA TAI

kōloa coconut rum | kōloa spiced rum | kōloa
dark rum | tropical juices

SPICY MANGO-RITA

el jimador tequila | mango | cucumber | lime |
habanero simple syrup

TWIST YOUR LEMONADE

pau vodka | strawberry, mango or lilikoi |
lemonade

HOLOHOLO MULE

tito's vodka | ginger beer | lilikoi | lime | mint

FROZEN LIBATIONS | \$16

PIÑA COLADA

white rum | cream of coconut | pineapple

LAVA FLOW

white rum | piña colada | strawberry, mango, or
lilikoi

MOLADA

white rum | piña colada | lime | mint

