

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

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

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

Kauai Poke Fest Winning Dish 2022 by Chef Shaun Kawamura

Zensai Unagi Pokefest Crunch | fried ulu | kabayaki aioli | chiso | kaiware sprout | \$19

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

Steamed White Rice | \$2.50

V= Vegetarian

VO= Vegetarian Option

GF= Gluten Free

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Optional

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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

Kauai Poke Fest Winning Dish 2022 by Chef Shaun Kawamura

Zensai Unagi Pokefest Crunch | fried ulu | kabayaki aioli | chiso | kaiware sprout | \$19

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 | V= Vegetarian | gastrique | \$15 V

Pesto Shrimp | garlic parmesan cream sauce | mo: VO= Vegetarian Option | te | \$18
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

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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 | *provençe, 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 | *rhône, 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



HOLOHOLO

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POOLSIDE MENU

PUPUS

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

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

Zensai Unagi Pokefest Crunch | fried ulu | kabayaki aioli | chiso | kaiware sprouts | ㇀㇀

**Chef Shaun Kawamura*

Nachos | cheese sauce | guacamole | salsa | sour cream | jalapeno | \$15 GF

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

V=Vegetarian

VO= Vegetarian

Option

GF= Gluten Free

GFO= Gluten Free

Option

FROM THE 'AINA

add to any salad | chicken \$6 | shrimp \$8 | add fresh catch MKT

Caesar Salad | kale | garlic croutons | parmesan cheese | \$15 V, GF

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

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

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

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

BURGERS & SANDWICHES

includes a choice of fries, onion rings or side salad

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

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

Crispy Chicken Sandwich | lilikoi ale beer battered | lettuce | sriracha aioli | namasu brioche bun |
\$19

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

Fish Sandwich | blackened catch | sriracha aioli | LTO | brioche bun | \$19 GFO

FLATBREADS

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

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

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

SOUTH SHORE SPECIALTIES

Hawaiian Poke Bowl | ahi tuna | onion | sesame oil | soy sauce | edamame | avocado | furikake
sushi rice | crispy fried onions | wasabi aioli | sweet soy | \$24 GFO

Fish Tacos | grilled catch | chipotle aioli | pickled red onion | guacamole | cabbage salsa | organic
wheat & corn tortilla | \$21 GFO

KEIKI

included choice of fries or onion rings

Ohana Burger | all beef patty | \$10

add cheddar cheese \$2 | LTO \$2

Chicken Tenders | ranch dipping sauce | \$10

Cheesy Grilled Cheese | cheddar cheese | \$10

Hot Dog | all beef hotdog | \$10

SIGNATURE LIBATIONS | \$16

Koloa Tai | spiced, coconut and dark rum | tropical juices

Koloa Tradewind | koloa coconut rum | koloa spiced rum | lime | ginger beer | lilikoi

Holoholo Mule | Tito's Vodka | lilikoi | lime | ginger beer | mint

Purple Piki | empress | peach liquor | lemonade | sparkling wine

Ginger Mint Paloma | Patron Silver | lime | grapefruit juice | ginger

Moku Margarita | El Jimador Tequila | Barrow's Ginger | basil | lemon | bitters | simple syrup

Spicy Mango-Rita | El Jimador Tequila | mango | lime | habanero simple syrup

Koloa Sunsetini | Koloa coconut rum | luxardo | lime | grapefruit

Twist Your Lemonade | premium vodka | strawberry, mango, or lilikoi | lemonade

FROZEN LIBATIONS | \$16

Pina Colada | white rum | cream of coconut | pineapple

Lava Flow | white rum | strawberry, mango or lilikoi

Molada | white rum | pina colada mix | mint | fresh lime

BOTTLED FIJI WATER | \$7

BEER & SELTZERS

DRAFT | 12oz \$7 | 16oz \$9

KONA LONGBOARD | lager

KAUAI ISLAND BREWING CO | rotating IPA

KONA BREWING CO | rotating IPA

MAUI BREWING CO | rotating

BUD LIGHT | lager

CAN

MAUI BREWING CO | Big Swell IPA | \$8

MAUI BREWING CO | Coconut Porter | \$8

KONA BIG WAVE | Golden Ale | \$8

HEINKEN | lager | \$7

CORONA | lager | \$7

COORS LIGHT | lager | \$7

MAUI SELTZER | POG | Dragon Fruit |

Lemonade | \$8

WHITECLAW SELTZER | \$7

POOLSIDE BUCKETS

KONA BREWING BUCKET |
bigwave | firerock \$45

MAUI BREWING BUCKET
| big swell | choice of maui
seltzer \$45

EASY BREEZE | canned rosé
| canned sauvignon blanc
\$40

THE PACIFIC | choice of
domestic beer | choice of
white claw \$40

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