

H O L O H O L O

G R I L L

BREAKFAST

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

EYE OPENERS

Avocado Toast | house made cheddar bread | two eggs | arugula | tomato | hawaiian sea salt
red pepper flakes 16 V, GFO

Add bacon 7

House Made Granola | greek yogurt | seasonal fruit | local honey | 12 V, GF

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

Refreshing Fruit Plate | seasonal fruit | 13 V, GF

Bagel & Cream Cheese | plain, onion or blueberry | 6 V

Strawberry Stinger Smoothie | almond milk | apple juice | banana | strawberry | lemon | honey | 9 V, GF

Green Flash Smoothie | almond milk | apple juice | kale | mango | pineapple | banana | 9 V, GF

ISLAND FAVORITES

Banana Macadamia Nut Pancakes | coconut syrup | 15 V

Seasonal French Toast | puunaluu sweet bread | lilikoi cream cheese | pineapple compote | maple syrup | 15 V

Loco Moco | 8oz. wagyu beef patty | two eggs | rice | house made gravy | crispy onions | wasabi aioli | 23 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 | 20 GFO

EGGS AND SUCH

Farm Fresh Eggs | two eggs | bacon or portuguese sausage | smashed potato | toast or english muffin | 16 GFO

Koloa Omelet | bacon or portuguese sausage | eggs | bell pepper | onion | tomato | cheddar cheese | mushroom
smashed potato | 17 GFO

SIDES

white or wheat toast | 5

english muffin | 5

bacon | 7

portuguese sausage | 7

smashed potato | 7

two eggs | 8

short stack pancakes | 9

Kauai Roastery Coffee | 12oz. | 5

Specialty Drinks | latte | cappuccino | mocha

hot chocolate | 12oz. | 7

Single Espresso | 2 | **Double Espresso** | 3.50

Mimosa | oj, pog, guava or lilikoi | 14

Bloody Mary | vodka | lava bloody mix | 14

Screwdriver | vodka | oj | 12

Greyhound | vodka | grapefruit juice | 12

HOLOHOLO

GRILL

LUNCH

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PUPUS

Ahi Sashimi | pickle | ginger | MKT
Sam's Best Fried Chicken Bites | island garlic sauce | sriracha aioli | 18
Coconut Shrimp | lilikoi dipping sauce | 18
Nachos | house made cheese sauce | guacamole | salsa | sour cream | jalapeno | 14 V
add chicken 7 | add kalua pork 7 | add shrimp 9

FROM THE 'AINA

add chicken 7 | add shrimp 9 | add fresh catch MKT
Caesar | romaine | cherry tomato | garlic crouton | parmesan | 16 V, GF
Koloa Wedge | iceberg | cherry tomato | applewood smoked bacon | candied walnuts | bleu cheese crumble | bleu cheese vinaigrette | 18 GF
Kale & Arugula | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction strawberry vinaigrette | 20 V, GF
Refreshing Fruit Salad | seasonal fruit | 13 V, GF
Hummus and Veggies | fresh vegetables | crispy flatbread | avocado | goat cheese | 14 V, GFO

BURGERS AND SANDWICHES

choice of fries or onion rings / sub salad or seasonal fruit 2
Holoholo Burger | 8oz. wagyu beef patty | lettuce | tomato jam | crispy onion | burger sauce | brioche bun | 24 GFO VO
All American | 8oz. wagyu beef patty | cheddar cheese | bacon | LTO | burger sauce | brioche bun | 22 GFO, VO
Crispy Chicken Sandwich | beer battered | lettuce | namasu | sriracha aioli | brioche bun | 21
Kalua Pork Sandwich | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | 21 GFO
Fish Sandwich | blackened fresh catch | LTO | sriracha aioli | brioche bun | 24 GFO

FLATBREADS

add chicken 7 | add kalua pork 7 | add shrimp 9
Caprese | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | 17 V
Hawaiian | house made bbq sauce | mozzarella | guava bbq kalua pork | pineapple | parmesan | parsley | 18

SOUTH SHORE SPECIALTIES

Kauai Poke Bowl by Chef Sam Choy | raw ahi tuna | Kauai kimchee | taegu | ogo | bobo arare | blue crab | red onion | green onion | Kauai mixed greens | edamame sushi rice mix | 32 GFO
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 | 22 GFO

SIDES

Fries | 8
Onion Rings | 8
Truffle Fries | white truffle oil | mozzarella | parmesan | garlic | parsley | 9
Salad | cherry tomato | onion | cucumber | choice of dressing | 9
Steamed White Rice | 4

*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.



DINNER

V= Vegetarian
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PUPUS

- Ahi Sashimi** | pickle | ginger | MKT
- Sam’s Best Fried Chicken Bites** | island garlic sauce | sriracha aioli | 18
- Crispy Calamari** | basil | cocktail sauce | lemon wedge | 18
- Coconut Shrimp** | lilikoi dipping sauce | 18
- Crab and Artichoke Dip** | herb focaccia | lemon wedge | 18
- Macadamia Nut Crusted Brie** | garam masala pineapple chutney | mint | flatbread | 16 V

NORTH SHORE GREENS

- add chicken 7 | add shrimp 9 | add fresh catch MKT*
- Caesar** | romaine | cherry tomato | garlic crouton | parmesan | 16 V, GF
- Koloa Wedge** | iceberg | tomato | bacon | candied walnuts | bleu cheese crumbles | blue cheese vinaigrette | 18 GF
- Kale & Arugula** | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction strawberry vinaigrette | 20 V, GF

SIGNATURE ENTREES

- Fresh Catch** | blackened or grilled | pineapple papaya relish | lemon grass butter sauce | sautéed veggies | white rice | MKT GF
- Angus Ribeye** | 12oz. | garlic whipped potato | sautéed veggies | mushroom | red wine demi | 50 GF
- Filet Mignon** | 8oz. | truffle garlic butter | garlic whipped potato | sautéed veggies | bordelaise sauce | 55 GF
- Vegetable Stir Fry** | bell pepper | bok choy | carrot | celery | mushroom | onion | soy garlic glaze | white rice | 26 GFO
add tofu 6 | add chicken 7 | add shrimp 9
- Asian Style Short Ribs** | 8oz. | Kauai kimchee fried rice | sautéed veggies | 50 GF
- Roasted Chicken** | 8oz. airline chicken | garlic whipped potato | sautéed veggies | supreme sauce | 36 GFO

SOUTH SHORE PLATES

- Kauai Poke Bowl by Chef Sam Choy** | raw ahi tuna | Kauai kimchee | taegu | ogo | bobo arare | blue crab | red onion green onion | Kauai mixed greens | edamame sushi rice mix | 32 GFO
- 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 or onion rings | sub salad or seasonal fruit 2 | 24 VO, GFO
- BC’s Fish & Chips** | tempura battered fresh catch | slaw | pineapple tartar | lemon wedge | 28

FLATBREADS

- add chicken 7 | add shrimp 9*
- Caprese** | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | 17 V
- Pesto Shrimp** | garlic parmesan cream sauce | mozzarella | arugula | cider vinaigrette | 19

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ALOHA HOUR 3PM – 5PM DAILY

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

PUPUS

Ahi Sashimi | pickle | ginger | MKT

Sam's Best Fried Chicken Bites
island garlic sauce | sriracha aioli | 18

Crispy Calamari
basil | cocktail sauce | lemon wedge | 18

Coconut Shrimp
lilikoi dipping sauce | 18

Crab and Artichoke Dip
herb focaccia | lemon wedge | 18

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

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BUBBLES

JEIO prosecco <i>italy</i>	g	b
BOUVET SIGNATURE BRUT <i>france</i>	\$12	\$44
BOUVET LADUBAY BRUT ROSE <i>france</i>	\$13	\$48
CHARLES HEIDSIECK BRUT <i>champagne</i>	\$13	\$48
TATTINGER <i>champagne</i>		\$140
VEUVE CLICQUOT <i>champagne</i>		\$140
LAURENT-PERRIER ROSE <i>champagne</i>		\$150
		\$165

WHITE

DAOU rose paso robles	\$15	\$56
DONNAFUGATA SUR SUR grillo sicily	\$16	\$59
DR LOOSEN BLUE SLATE riesling <i>germany</i>	\$15	\$56
TIEFENBRUNNER pinot grigio <i>italy</i>	\$16	\$59
KING ESTATE pinot gris <i>oregon</i>	\$16	\$59
SPY VALLEY sauvignon blanc <i>new zealand</i>	\$14	\$52
SANCERRE sauvignon blanc <i>france</i>		\$72
SONOMA CUTRER chardonnay <i>sonoma</i>	\$15	\$56
LOUIS JADOT POUILLY-FUISSE chardonnay <i>burgundy, france</i>		\$79
FEL chardonnay <i>anderson valley, ca</i>		\$82
ROMBAUER chardonnay <i>napa, ca</i>		\$95
MERRYVALLE SILHOUETTE chardonnay <i>napa, ca</i>		\$146

RED

BENANTI ROSSO nerello mascalese & capuccio sicily	\$54	
DUCK POND pinot noir willamatte, oregon	\$15	\$56
ALBERT BICHOT pinot noir burgundy, france	\$64	
PONZI LAURELWOOD pinot noir willamette		\$86
KLINKER BRICK zinfandel lodi, ca	\$14	\$52
ACHAVAL FERRER malbec argentina	\$14	\$52
E. GUIGAL CROZE-HERMITAGE syrah rhone, france		\$72
RABBLE red blend paso robles	\$13	\$48
ST. FRANCIS merlot sonoma, ca	\$16	\$60
CLOS CANTENAC LA DEVINE GRAND CRU		
merlot & cabernet franc st emilion, bordeaux	\$18	\$68
HESS cabernet sauvignon north coast, ca	\$12	\$44
HONIG cabernet sauvignon napa		\$114
HEITZ CELLAR cabernet sauvignon napa		\$129
CADE cabernet sauvignon howell mountain, napa		\$227

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

SIGNATURE LIBATIONS | \$16

- PURPLE PIKI

empress | 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





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POOLSIDE MENU

PUPUS

Ahi Sashimi | pickle | ginger | MKT

Sam's Best Fried Chicken Bites | island garlic sauce | sriracha aioli | \$16

Coconut Shrimp | lilikoi dipping sauce | \$16

Kiawe Smoked Pork Ribs | guava BBQ | \$17 GF

Nachos | house made cheese sauce | guacamole | salsa | sour cream | jalapeno | \$10 V
add chicken \$7 | add kalua pork \$7 | add shrimp \$9

FROM THE 'AINA

add chicken \$7 | add shrimp \$9 | add fresh catch MKT

Caesar | romaine | cherry tomato | garlic crouton | parmesan | \$16 V, GF

Kolua Wedge | iceberg | cherry tomato | applewood smoked bacon | candied walnuts | bleu cheese crumble |
bleu cheese vinaigrette | \$16 GF

Kale & Arugula | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic
reduction strawberry vinaigrette | \$18 V,
GF

Refreshing Fruit Salad | seasonal fruit | \$12 V, GF

Hummus and Veggies | fresh vegetables | crispy flatbread | avocado | goat cheese | \$14 V, GFO

BURGERS & SANDWICHES

choice of fries or onion rings / sub salad or seasonal fruit \$2

HoloHolo Burger | 8oz. wagyu beef patty or beyond | lettuce | tomato jam | crispy onion | burger sauce | brioche
bun | \$23 GFO VO

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

Crispy Chicken Sandwich | beer battered | lettuce | namasu | sriracha aioli | brioche bun | \$21

Kalua Pork Sandwich | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | \$21 GFO

Fish Sandwich | blackened fresh catch | LTO | sriracha aioli | brioche bun | \$24 GFO

FLATBREADS

add chicken \$7 | add kalua pork \$7 | add shrimp \$9

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

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

SOUTH SHORE SPECIALTIES

Kauai Poke Bowl by Chef Sam Choy | raw ahi tuna | Kauai kimchee | taegu | ogo | bobo arare | blue crab | red
onion | green onion | Kauai mixed greens | edamame sushi rice mix | \$32 GFO

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 | \$22 GFO

KEIKI

included choice of fries or onion rings / sub salad or seasonal fruit \$2

Ohana Burger | all beef patty | \$10

add cheddar cheese \$2 | LTO \$2

Chicken Tenders | ranch dipping sauce | \$10

SIDES

Fries | \$8

Onion Rings | \$8

Truffle Fries | white truffle oil | mozzarella
| parmesan | garlic | parsley | \$9

Salad | cherry tomato | onion | cucumber
| choice of dressing | \$9

Steamed White Rice | \$4

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, guava 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
HEINEKEN | lager | \$7
CORONA | lager | \$7
COORS LIGHT | lager | \$7
MAUI SELTZER | POG | Dragon Fruit | Lemonade | Acai | \$8
WHITECLAW SELTZER | \$7

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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

illness,

KEIKI MENU (12 YEARS OLD AND UNDER)

BREAKFAST 7AM – 10:30AM

Ohana Pancakes | fresh berries | whipped cream | \$8

Keiki Breakfast | scrambled egg | pancake | bacon | \$11

LUNCH & DINNER 11:30AM – 9PM

includes fries, onion rings / sub fruit \$2

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 hot dog | \$10

KEIKI

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