

HOLOHOLO

GRILL

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 | sliced avocado | pickled onion
everything bagel seasoning | 18 V, GFO

Add bacon 7

House Made Granola | greek yogurt | seasonal fruit | local honey | 13 | V, GF

Steel Cut Oatmeal | steamed milk | brown sugar | honey | candied mac nuts 12 | V

Refreshing Fruit Plate | seasonal fruit | 16 | V, GF

Bagel & Cream Cheese (please ask server for daily flavors) | 7 | V

Strawberry Stinger Smoothie | yogurt | almond milk | apple juice | banana | strawberry | lemon | honey | 10 | V,
GF

Green Flash Smoothie | almond milk | apple juice | kale | mango | pineapple | banana | 10 | V, GF

ISLAND FAVORITES

Banana Macadamia Nut Pancakes | coconut syrup | 18 | V

Seasonal French Toast | punaluu sweet bread | lilikoi cream cheese | pineapple compote | raspberry drizzle | fresh
berries | dusted with powdered sugar | maple syrup | 18

Loco Moco | 8oz. wagyu beef patty | two eggs | rice | house made gravy | crispy onions | wasabi aioli | 24 | GFO

Surfer Burrito | potato | eggs | bacon | portuguese sausage | cheddar cheese | spinach tortilla | 18 | VO

Kalua Pork Hash | eggs | sweet potato | red potato | bok choy | bell pepper | jalapeno | onion | tomato | 22 | GFO

Steak & Eggs | smashed potato | roasted tomato | sauteed kale | peppercorn demi glaze | 26 | GFO

EGGS AND SUCH

Farm Fresh Eggs | two eggs | bacon or portuguese sausage | smashed potato | toast or english muffin | 17 | GFO

Koloa Omelet | bacon or portuguese sausage | eggs | bell pepper | onion | tomato | cheddar cheese | mushroom
spinach | smashed potato | 19 | GFO

Croissant Eggs Benedict | canadian bacon | poached eggs | yuzu truffle vinaigrette arugula | hollandaise sauce |
herb oil | 18

Poipu Skillet Frittata | egg white | onion | bell pepper | mushroom | spinach | tomato jam | goat cheese
arugula cider vinegarett salad | 20 | 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

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

Please let us know if you have an allergy to any foods.

Automatic 20% gratuity for parties of 8 or more.

H O L O H O L O

G R I L L

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Optional

LUNCH

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 | 16 | V, GF
Hummus and Veggies | fresh vegetables | crispy flatbread | avocado | goat cheese | 14 | V, GFO

BURGERS, SANDWICHES & WRAPS

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
BLT | applewood bacon | lettuce | tomato | garlic aioli | homemade cheddar bread | 21 |GFO VO
Crispy Chicken Sandwich | beer battered | lettuce | namasu | sriracha aioli | brioche bun | 21
Chicken Wrap | lettuce | tomato | sliced avocado | honey mustard aioli | sundried tomato wrap | 21 | VO
Kalua Pork Sandwich | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | 21 | GFO
Ahi Poke Wrap | hawaiian style poke | sliced avocado | crispy onion | furikake sushi rice | nori | spinach tortilla | 22
Fish Sandwich | blackened fresh catch | LTO | sriracha aioli | brioche bun | 24 | GFO

SOUTH SHORE SPECIALTIES

Sesame Crusted Ahi Salad | cold soba noodles | carrots | cucumber |cilantro| furikake soy sauce | 24
Hawaiian Poke Bowl | raw ahi tuna | white onion | limu | sesame oil |avocado | cucumber | avocado | 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

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

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

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DINNER

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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** | quarter chicken | garlic whipped potato | sautéed 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 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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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



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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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

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

Koloa 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

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

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

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

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

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

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CORONA | lager | \$7

COORS LIGHT | lager | \$7

MAUI SELTZER | POG | Dragon Fruit | Lemonade | \$8

WHITECLAW SELTZER | \$7

POOLSIDE BUCKETS

KONA BREWING BUCKET

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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