

HOLOHOLO

GRILL

7AM-4PM

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 or everything bagel seasoning | 18 V, GFO

Add bacon 7

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

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 or kalua pork | two eggs | rice | house made gravy | crispy onions | wasabi aioli | 24 | GFO

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

PUPUS

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

Kale & Arugula | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction strawberry vinaigrette | 20 | 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

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

Chicken Wrap | breaded chicken | lettuce | tomato | sliced avocado | honey mustard aioli | sundried tomato wrap | 21 | VO

Ahi Poke Wrap | hawaiian style poke | sliced avocado | crispy onion | furikake sushi rice | nori | wasabi aioli | sweet soy drizzle spinach wrap | 22

SOUTH SHORE SPECIALTIES

Sesame Crusted Ahi Salad | cold soba noodles | carrots | bell pepper | seaweed salad | cucumber | cilantro furikake soy sauce | lime wheel | 24

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

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

*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.

HOLOHOLO

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DINNER

V= Vegetarian
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PUPUS

Ahi Sashimi | pickled 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

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 walnut | bleu cheese crumbles | blue cheese vinaigrette | 18 GF

Kale & Arugula | red onion | strawberry | edamame | candied macadamia nut | goat cheese | balsamic reduction
strawberry vinaigrette | 20 V, GF

SIGNATURE ENTREES

Island Steamed Fish | soy ginger sauce | cilantro | ginger | scallions | bok choy | white rice | 45

Angus Ribeye | 12oz. | garlic whipped potato | sautéed vegetable | mushroom | red wine demi-glace | 50 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 vegetable | 50 GF

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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