



CHEEKY TIKI



V - Vegetarian V - Vegan T - Sub Tofu

*Our fish is sourced from local fishermen,
always fresh caught and never frozen!*

SANDWICHES & SUCH

Comes with your choice of fries, white rice or coleslaw

<p>BEER BATTERED FISH & CHIPS* \$26 Fresh island fish coated in Kona Big Wave beer batter, deep fried to a golden brown. Served with Tiki fries, house slaw and lemon-caper tartar.</p> <p>SEAFOOD TACOS* T <i>Grilled or Blackened</i> \$23 Your choice of fish or shrimp, served in flour tortillas with fresh pico de gallo, cabbage and lime infused sour cream.</p> <p>CLASSIC BURGER * <i>Sub Beyond Burger</i> \$20 Big Island beef patty grilled and topped with cheddar cheese, lettuce, tomato and onion on a buttery brioche bun.</p> <p>PANILO BURGER* <i>Sub Beyond Burger</i> \$22 Grilled spicy guava glazed Big Island beef patty topped with caramelized onion, crispy bacon and melted Havarti cheese. Served on a toasted brioche bun.</p> <p>ISLAND STYLE BURGER* <i>Sub Beyond Burger</i> \$22 Grilled teriyaki glazed Big Island beef patty, topped with smoked ham and grilled pineapple. Served on a buttery brioche bun.</p> <p>CUBANO \$21 Pulled pork layered with sliced ham and dill pickle, grilled with Havarti cheese on a Dijonnaise dressed hoagie roll.</p>	<p>FRESH ISLAND FISH WRAP* <i>Grilled or Blackened</i> \$24 Locally caught fresh fish wrapped with mixed greens, cabbage, shredded carrot, red onion, cilantro and a drizzle of sesame honey dressing in a warm spinach tortilla.</p> <p>AHI MELT \$20 House tuna salad made from locally caught ahi, topped with sliced tomato and melted Havarti cheese. Served open face, finished with sliced avocado and roasted bell pepper coulis, dusted with fresh cilantro.</p> <p>DUO BAO* \$20 Two bao buns served with pickled red onion and topped with cilantro, avocado and serrano peppers. Includes your choice of fried shrimp, roast pork, spicy Hawaiian chicken or bulgogi beef. Finished with a paired housemade sauce.</p> <p>GUAVA BBQ PULLED PORK SANDWICH \$19 Slow roasted smoked pork, tossed in our guava glaze, dressed with housemade coleslaw and served on a buttery brioche bun.</p> <p>GRILLED CHICKEN SANDWICH* \$21 Garlic marinated chicken breast, topped with melted Havarti cheese. Served on a toasted brioche bun with avocado, lettuce, grilled onion and black pepper aioli.</p>
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PLATES

<p>CHAR SIU BABY BACK RIBS* \$32 Slow cooked pork ribs, glazed with char siu barbeque sauce. Served with white rice and edamame.</p> <p>SWEET MISO CHICKEN* \$28 Grilled chicken breast brushed with a sweet ginger miso glaze, finished with sesame seeds and green onion. Served with furikake rice and edamame.</p> <p>HAWAIIAN STYLE RAMEN V \$18 House made teriyaki sauce mixed with sautéed vegetables, ginger, garlic and cilantro on a bed of fried ramen noodles.</p> <p>*Add steak, chicken, fish, sautéed shrimp or seared tofu \$10</p>	<p>PULEHU STEAK* T \$39 10oz New York steak grilled to perfection and topped with cilantro pesto compound butter. Served with pan roasted new potatoes and sautéed vegetable of the day.</p> <p>FRESH ISLAND FISH* T <i>Grilled or Blackened</i> \$32 Locally caught fresh fish finished with a pineapple gochujang butter sauce. Served on a bed of furikake rice and edamame.</p> <p>NORTH SHORE GARLIC SHRIMP* \$30 Sautéed shrimp tossed in a garlic parmesan butter sauce. Served with white rice and sautéed vegetable of the day.</p>
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*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Beginning March 1st, a 3% surcharge is added to all payments made by credit card. This does not apply to debit card or cash transactions.