



ALOHA! WELCOME TO KIMO'S SERVING 41 YEARS OF ALOHA

Friends, Rob Thibaut and Sandy Saxten chose Lahaina, Maui, as their first waterfront location for TS Restaurants. Since opening in 1977, Kimo's has been the landmark gathering spot in the heart of Old Lahaina town. We have a passion for gracious, Hawaiian hospitality and a tradition for making life long memories. We welcome you to enjoy your event here at Kimo's with spectacular views of Lana'i, Moloka'i & Kaho'olawae island, fiery sunsets and tropical cocktails.

Kimo's specializes in the freshest sustainable fish caught daily in our Hawaiian waters along with premium steaks and locally sourced produce. Every event held at Kimo's is served with our authentic, personalized service that has made us what we are today.



EVENT MENUS

LUNCH

PLATED

(20 guest minimum)

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Coconut Crusted Fish

Peanut sauce, pineapple salsa, macaroni salad, jasmine rice

Teriyaki Sirloin

USDA Prime Double R Ranch beef, macaroni salad, jasmine rice

Broke da Mouth

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad

Hula Pie

\$35.50 ++

OHANA

(20 guest minimum)

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Fish & Chips

Maui Brewing Co. Bikini Blonde Lager battered

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Broke da Mouth

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad

Hula Pie

\$32 ++

ACCOMPANIMENTS

Jasmine Rice

French Fries

Local Veggies

Coleslaw



PLATED DINNER

PLATED 1

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Choice of:

Kimo's Baked Fish

Local favorite, garlic, lemon & sweet basil aioli

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce, Surfing Goat Dairy cheese polenta cake

Chicken Kushiyaki

Grilled brochettes of all natural teriyaki chicken breast, pineapple, squash, peppers & onions

Sorbet

\$55 ++

PLATED 2

Coconut Shrimp

Crunchy shrimp, cider honey mustard

Calamari

Crisp calamari strips, house made cocktail sauce

Choice of:

Panko Crusted Ahi

Pan seared rare, sesame panko crusted, Thai chili slaw, Korean aioli

Filet Mignon

USDA center cut filet, carrot puree, chimichurri, fingerling potatoes, locally grown vegetables

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce, Surfing Goat Dairy cheese polenta cake

Hula Pie

\$75 ++



OHANA DINNER

FAMILY STYLE 1

Coconut Shrimp

Crunchy shrimp, cider honey mustard

Caesar Salad

Romaine, hand-grated Parmesan, sourdough croutons

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Teriyaki Sirloin

USDA Prime Double R Ranch beef, roasted pineapple, Fresno peppers, ginger, pickled onions, edamame relish

Ribs

Compart Family Farms Duroc pork, plum BBQ sauce

Hula Pie

\$50 ++

ACCOMPANIMENTS

Basmati Rice Pilaf

French Fries

Local Veggies

Coleslaw

*Ohana meals are seasonal and subject to change.

FAMILY STYLE 2

Shrimp Cocktail

"Da Kine" horseradish cocktail sauce

Calamari

Crisp calamari strips, house made cocktail sauce

Beet Salad

Local greens, Asian pear, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette

Kimo's Baked Fish

Roasted basil, lemon & garlic glaze

Filet Mignon

USDA center cut filet, carrot puree, chimichurri

Chicken Kushiya

Grilled brochettes of all natural teriyaki chicken breast, pineapple, squash, peppers & onions

Hula Pie

\$70 ++

ACCOMPANIMENTS

Basmati Rice Pilaf

Mashed Potatoes

Local Veggies

Coleslaw



DRINK PACKAGES

DRINK PACKAGE 1

Lahaina Lemonade
Bud Light
Longboard Lager
Line 39 Chardonnay
Line 39 Pinot Noir

DRINK PACKAGE 2

Kimo's Mai Tai
Tropical Itch
Bikini Blonde
Rotating Seasonal
Acrobat Pinot Gris
Charles Smith Merlot

WINE BOTTLE PACKAGES

WINE BOTTLE PACKAGE 1

Riff Pinot Grigio
Rodney Strong Cabernet Sauvignon

WINE BOTTLE PACKAGE 2

Sthulmuller Chardonnay
Meiomi Pinot Noir