

PUPUS

AHI POKE & AVOCADO STACK

Soy-ginger dressed tuna*, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 18

SHRIMP COCKTAIL

"Da kine" horseradish cocktail sauce 14.5

KALUA PORK LETTUCE WRAPS

Luuu style shredded pork, butter leaf lettuce, BBQ plum sauce, pickled red onions, cilantro 13.5

SASHIMI

Thinly sliced #1 Ahi*, wasabi, shoyu 17.5

SALADS

KIMO'S CLASSIC CAESAR

The original dinner salad 8.5

Entrée sized with all natural teriyaki chicken 15.5
or fresh fish 18

KULA MIXED GREENS

Upcountry mixed greens, grape tomatoes, balsamic vinaigrette 8

STEAK & WEDGE

RR Ranch prime top sirloin*, dry rubbed and fire grilled, served with an iceberg wedge, applewood smoked bacon, avocado, tomato, Asian pear, candied walnuts, blue cheese dressing 19

FRESH FISH *It's what made Kimo's famous*

FISH TACOS

Citrus herb grilled, pico de gallo, queso fresco, roasted tomatillo aioli, tortilla strips 19.5

FISH SANDWICH

Fire grilled, Waipoli Farms lettuce, vine ripened tomatoes, house made tartar sauce, locally baked brioche bun 17.5

MACADAMIA NUT CRUSTED CALAMARI

House made cocktail sauce 14.5

COCONUT SHRIMP

Cider honey mustard sauce 16.5

KOLOA PORK RIBS

Duroc baby back ribs, BBQ sauce 13

FIRE ROASTED VEGETABLE DIP

Puree of tomatoes, roasted squash, bell pepper, garlic, served chilled with Surfing Goat cheese & herb grilled flatbread 12

CHOPPED CHICKEN

Grilled chicken, applewood smoked bacon, avocado, tomatoes, corn, edamame, Kalamata olives, Asian pear, chick peas, buttermilk dressing 16

SEARED AHI*

Chili rubbed, seared rare, shredded greens, local vegetables, roasted peanuts, crisp wonton strips, ginger-rice wine vinaigrette 17.5

GRILLED SHRIMP & BEET

Red & gold beets, local greens, Asian pear, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette 17

COCONUT CRUSTED
Peanut sauce, pineapple salsa, macaroni salad, jasmine rice 18.5

HOMEMADE BURGERS *A proprietary blend of CAB chuck, short rib & top sirloin ground daily at Kimo's.*

1/2 lb., served with French fries on a brioche bun, gluten free bun available.

Substitute a Lahaina made "Moku Roots" vegan taro patty or an all natural chicken breast upon request.

KIMO'S KLASSIC

Cheddar cheese, tomatoes, shredded iceberg, Maui island dressing 16

DA HAWAIIAN

Grilled pineapple, red onion, swiss cheese, teriyaki sauce, shredded lettuce, tomatoes 17

PANIOLA "HAWAIIAN COWBOY"

Applewood smoked bacon, grilled onions, BBQ sauce, shredded lettuce, tomatoes 17.5
Add Maytag blue cheese for 2 bucks more

FRONT STREET FAVORITES

SLOPPY JACK

Slow roasted Duroc pork, crunchy apple cider slaw, BBQ sauce, Maui baked brioche bun 13.5

TURKEY & BACON SANDWICH

Avocado, vine-ripened tomatoes, fresh mozzarella, basil pesto, arugula, pickled onion, focaccia 15

"BROKE DA MOUTH" PLATE LUNCH

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad 17.5

CAPRESE SANDWICH

Vine ripened tomatoes, fresh mozzarella, focaccia, basil-mac nut pesto, pickled onions, green salad 13.5

TERIYAKI SIRLOIN

USDA Prime Double R Ranch beef*, macaroni salad, jasmine rice 19


DESSERTS

THE ORIGINAL HULA PIE | 11

TROPICAL SORBET | Trio of local flavors 7

CHEF'S SPECIAL HULA PIE | A twist on the classic 12

CHEESECAKE | Pineapple and coconut 8.75

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness

18% gratuity will be included on all parties of 8 or more