

# 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

Luau 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

## 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

## 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

## KIMO'S BAKED

Roasted basil, lemon & garlic glaze, macaroni salad, jasmine rice 18.5

## FISH 'N' CHIPS

Maui Brewing Co. Bikini Blonde Lager battered, house made tartar sauce, crunchy apple cider coleslaw 19

## 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

## PANILOLO "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