

# LUNCH



## PUPUS

### AHI POKE & AVOCADO STACK\*

Soy-ginger dressed tuna, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 23

### KALUA PORK LETTUCE WRAPS

Luau style shredded pork, butter leaf lettuce, BBQ plum sauce, pickled red onions, cilantro 19.5

### AHI SASHIMI\* (LIMITED AVAILABILITY)

Local line caught #1 ahi, shredded cabbage, pickled ginger, wasabi, shoyu 25

### MACADAMIA NUT CRUSTED CALAMARI

House made cocktail sauce 19.5

### COCONUT SHRIMP

Cider honey mustard sauce 21

### FIRE ROASTED VEGETABLE DIP\*

Puree of tomatoes, roasted squash, bell pepper, garlic, served chilled with Surfing Goat cheese & herb grilled flatbread 17.5

## SALADS

### KIMO'S CLASSIC CAESAR

Romaine, hand-grated parmesan, focaccia croutons 11  
Entrée sized with all natural teriyaki chicken\* 19  
or fresh fish\* 21

### CHILLED SHRIMP & CRAB SALAD ©

Jumbo shrimp, lump crab meat, mixed greens, champagne-basil vinaigrette, avocado, hard boiled egg, pickled cucumber, rainbow radish, tomato 27

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

### FISH TACOS

Citrus herb grilled, pico de gallo, queso fresco, roasted tomatillo aioli, tortilla strips 25

### FISH 'N' CHIPS

Maui Brewing Co. Bikini Blonde Lager battered, house made tartar sauce, crunchy apple cider coleslaw 27

### KIMO'S BAKED

Roasted basil, lemon & garlic glaze, macaroni salad, jasmine rice 27

### FISH SANDWICH

Fire grilled, Waipoli Farms lettuce, vine ripened tomatoes, house made tartar sauce, brioche bun 23

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

### KIMO'S KLASSIC

Cheddar cheese, tomatoes, shredded iceberg, Maui island dressing 21

### PANILO "HAWAIIAN COWBOY"

Applewood smoked bacon, grilled onions, BBQ sauce, shredded lettuce, tomatoes 23

### DA HAWAIIAN

Grilled pineapple, red onion, swiss cheese, teriyaki sauce, shredded lettuce, tomatoes 21

*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.*

## FRONT STREET FAVORITES

### SLOPPY JACK

Slow roasted Duroc pork, crunchy apple cider slaw, BBQ sauce, brioche bun 19

### "BROKE DA MOUTH" PLATE LUNCH

A luau combo of all natural teriyaki chicken, Duroc pork ribs, jasmine rice, macaroni salad 27

## KEIKI *kids 10 & under, all items come with choice of rice, fries, or fresh fruit*

## DESSERTS

### CHEESEBURGER\*

1/4 lb. USDA choice beef, cheddar cheese 13

### FRIED CHICKEN

Crispy all-natural chicken strips, panko breaded, ranch dipping sauce 14

### FRESH FISH & CHIPS

battered, fried crisp, tartar sauce 17

### TERIYAKI CHICKEN

Grilled all natural chicken breast, teriyaki glaze 14

### MAC & CHEESE

Freshly cooked pasta, housemade cheddar cheese sauce 11

### THE ORIGINAL HULA PIE

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

### MANGO PONO PIE ©

Hana breadfruit inspired, Hawaii grown mango, nut crust, topped Maui honey, Kula strawberries & mint. (gluten, sugar & dairy free) 12

© 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.

Kimo's sources ingredients from local farms on Maui. Kula Country Farms, Haiku Produce, Hali'imaile Pineapple, Oko'a Farms, J. Shishido Farms. We feature these items throughout our menus.



# WINE & BEVERAGES

## ON TAP

### BEERS ON TAP

*Kimo's proudly uses the 29° Blizzard Draft System (16 oz./20 oz.)*

Bikini Blonde Lager	10/13
Big Swell IPA	10/13
Pau Hana Pilsner	10/13
Longboard Island Lager	10/13
Lava Man Red Ale	10/13
Talk Story Pale Ale	10/13
Bud Light	8.5/11.5

### SELTZERS & CIDERS

Ace Pineapple Cider	8
Ace Guava Cider	8
Maui Brewing Seltzer	8
<i>Seasonal flavors available</i>	
JuneShine Hard Kombucha	10
<i>Seasonal flavors available</i>	

### WINES BY THE GLASS glass/bottle

<b>Poema</b>	12/46
Brut I Cava, Spain	
<b>Lokelani</b>	14/54
Sparkling Rosé I Maui, Hawaii	
<b>Mont Gravet</b>	12/46
Rosé of Cinsault I Pays D'Oc, France	
<b>Stolpman 'Love You Bunches'</b>	15/58
Rosé of GSM I Santa Barbara County	
<b>La Fiera</b>	11/42
Pinot Grigio I Veneto, Italy	
<b>Selbach 'Ahi'</b>	11/42
Riesling I Mosel, Germany	
<b>Mohua</b>	12/46
Sauvignon Blanc I Marlborough, NZ	
<b>Hunt &amp; Harvest</b>	14/54
Sauvignon Blanc I Napa Valley	
<b>Line 39</b>	11/42
Chardonnay I California	
<b>Tyler</b>	15/58
Chardonnay I Santa Barbara County	
<b>Rombauer</b>	20/78
Chardonnay I Carneros	
<b>Head High</b>	12/46
Pinot Noir I Sonoma County	
<b>A to Z 'Essence'</b>	16/62
Pinot Noir I Oregon	
<b>Santa Julia 'Organica'</b>	13/50
Malbec I Mendoza, Argentina	
<b>Joel Gott 'Palisades'</b>	12/46
Red Blend I California	
<b>Cape D'Or</b>	13/50
Cabernet Sauvignon I South Africa	
<b>Penfold's 'Max's'</b>	18/70
Cabernet Sauvignon I South Australia	

*In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only. We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite place to play.*

## COCKTAILS

### KIMO'S MAI TAI



16

Our signature cocktail made with aloha, fresh Hawaiian juices & two types of rum

### HAND CRAFTED CREATIONS

#### Kimo's Grog

Locally made organic Ocean vodka, ginger beer, ginger syrup, garnished with lime & fresh mint 14

#### Ali'i Mai Tai

Maui's Kula Toasted Coconut & Dark rums, fresh orange, passion, pineapple & guava juices 18

### TROPICAL CLASSICS

#### Lahaina Lemonade

Citrus vodka, raspberry liqueur, fresh lemonade, splash of cranberry 14

#### Piña Colada

Blended pineapple juice, coconut syrup & light rum 14

#### Lava Flow

Blended pineapple juice, coconut, strawberries & rum 15

#### POG or Mango Cocktail

100% locally grown fruit juice slushie, choice of vodka, tequila or rum 15

### ISLAND EXOTICS

#### Tropical Itch

Passion fruit, vodka, orange curacao, dash of bitters, topped with a dark rum float 14

#### Front Street Margarita

Tres Generations añejo tequila, Cointreau triple sec liqueur, house made sweet & sour, li hing mui powder rim 15

#### Wicked Wahine

Malibu coconut rum, Midori, pineapple, cranberry, dark rum float 14

### ZERO PROOF

#### Fresh Lemonade 5

#### Valley Isle Kombucha

Locally made, seasonal flavors available 7

#### POG or Mango Slushie

Hawaii grown fruit juice slushies 9

## WINES BY THE BOTTLE

### SPARKLING

<b>Fratelli Cosmo</b>	48
Prosecco I Italy	
<b>Veuve Clicquot</b>	115
'Yellow Label' Brut I Reims, France	

### WHITES

<b>Sokol Blosser</b>	44
Pinot Gris I Willamette Valley, Oregon	
<b>Santa Margherita</b>	59
Pinot Grigio I Alto Adige, Italy	
<b>Ferrari-Carano</b>	44
Fumé Blanc I Sonoma County	
<b>Merry Edwards</b>	68
Sauvignon Blanc I Russian River Valley	
<b>Cade</b>	72
Sauvignon Blanc I Napa Valley	
<b>Foxen</b>	48
Chenin Blanc I Santa Maria Valley	
<b>Lioco</b>	56
Chardonnay I Sonoma County	
<b>Stuhlmuller 'Estate'</b>	62
Chardonnay I Alexander Valley	
<b>Brocard 'Vau de Vey'</b>	70
Chardonnay I Chablis 1er Cru, France	
<b>ZD Chardonnay</b>	72
I California	
<b>Far Niente</b>	94
Chardonnay I Napa Valley	

### REDS

<b>Piro Wine Co. 'Points West'</b>	66
Pinot Noir I Santa Barbara County	
<b>Domaine Drouhin</b>	80
Pinot Noir I Willamette Valley, OR	
<b>Kistler</b>	115
Pinot Noir I Russian River Valley	
<b>Domaine Serene 'Evenstad Reserve'</b>	125
Pinot Noir I Dundee Hills, OR	
<b>Bedrock 'Old Vine'</b>	58
Zinfandel I California	
<b>Madfish Shiraz</b>	44
I South Australia	
<b>K Vintners 'Motor City Kitty'</b>	76
Syrah I Yakima Valley, WA	
<b>Velvet Devil</b>	42
Merlot I Columbia Valley, WA	
<b>The Prisoner</b>	79
Napa Valley	
<b>Charles Smith 'Substance'</b>	52
Cabernet Sauvignon I Columbia Valley, WA	
<b>Daou</b>	62
Cabernet Sauvignon I Paso Robles	
<b>Canvasback By Duckhorn</b>	78
Cabernet Sauvignon I Red Mountain, WA	
<b>Frank Family</b>	85
Cabernet Sauvignon I Napa Valley	
<b>Orin Swift 'Papillon'</b>	110
Cabernet Sauvignon I Napa Valley	
<b>Silver Oak</b>	120
Cabernet Sauvignon I Alexander Valley	