

# 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\* 22

### 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

## DESSERTS

### 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.

20% gratuity is requested from 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, Hua Momona 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> Brut I Cava, Spain	12/46
<b>Lokelani</b> Sparkling Rosé I Maui, Hawaii	14/54
<b>Mont Gravet</b> Rosé of Cinsault I Pays D'Oc, France	12/46
<b>Stolpman 'Love You Bunches'</b> Rosé of GSM I Santa Barbara County	15/58
<b>Bollini</b> Pinot Grigio I Vigneti delle Dolomiti, Italy	12/46
<b>Selbach 'Ahi'</b> Riesling I Mosel, Germany	11/42
<b>Mohua</b> Sauvignon Blanc I Marlborough, NZ	12/46
<b>Morgan</b> Sauvignon Blanc I Arroyo Seco	14/54
<b>Chamisal</b> Chardonnay I San Luis Obispo Coast	11/42
<b>Tyler</b> Chardonnay I Santa Barbara County	15/58
<b>Rombauer</b> Chardonnay I Carneros	20/78
<b>Head High</b> Pinot Noir I Sonoma County	12/46
<b>Lioco</b> Pinot Noir I Mendocino County	17/66
<b>Robert Hall</b> Merlot I Paso Robles	13/50
<b>Joel Gott 'Palisades'</b> Red Blend I California	12/46
<b>Cape D'Or</b> Cabernet Sauvignon I South Africa	13/50
<b>Daou</b> Cabernet Sauvignon I Paso Robles	18/70

*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 Ocean Organic 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

#### **Lahaina Lemonade**

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

#### **Pa'ina Punch**

Hendrick's gin, passion fruit juice, blue curacao, dash of bitters 18

#### **Lava Flow**

Our classic Piña Colada with strawberry purée 15

#### **POG or Mango Cocktail**

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

#### **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

#### **Mango Drop Martini**

Maui Ocean Organic vodka, mango, fresh lemon, Grand Marnier 18

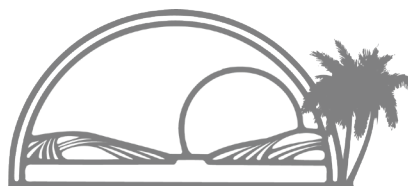
### ZERO PROOF

#### **Valley Isle Kombucha**

locally made, seasonal flavors available 7

#### **POG or Mango Slushie**

Hawaii grown fruit juice slushie 9



## WINES BY THE BOTTLE

### SPARKLING

<b>Fratelli Cosmo</b> Prosecco I Italy	48
<b>Schramsberg</b> Blanc de Blancs Brut I North Coast	75
<b>Taittinger 'La Francaise'</b> Brut I Champagne, France	120

### WHITES & ROSÉ

<b>Ferrari-Carano</b> Fumé Blanc I Sonoma County	44
<b>Cade</b> Sauvignon Blanc I Napa Valley	72
<b>Merry Edwards</b> Sauvignon Blanc I Russian River Valley	74
<b>Kings Ridge</b> Pinot Gris I Willamette Valley, Oregon	44
<b>Foxen</b> Chenin Blanc I Santa Maria Valley	48
<b>Lioco</b> Chardonnay I Sonoma County	56
<b>Stuhlmuller 'Estate'</b> Chardonnay I Alexander Valley	62
<b>Brocard 'Vau de Vey'</b> Chardonnay I Chablis 1er Cru, France	70
<b>ZD Chardonnay</b> I California	72
<b>The Hilt 'Estate'</b> Chardonnay I Sta. Rita Hills	82
<b>Far Niente</b> Chardonnay I Napa Valley	94
<b>Matthiasson</b> Rosé I California	58

### REDS

<b>Piro Wine Co. 'Points West'</b> Pinot Noir I Santa Barbara County	66
<b>Domaine Drouhin</b> Pinot Noir I Willamette Valley, OR	80
<b>Twomey</b> Pinot Noir I Anderson Valley	105
<b>Kistler</b> Pinot Noir I Russian River Valley	115
<b>Domaine Serene 'Evenstad Reserve'</b> Pinot Noir I Dundee Hills, OR	125
<b>Bedrock 'Old Vine'</b> Zinfandel I California	58
<b>Madfish Shiraz</b> I South Australia	44
<b>K Vintners 'Motor City Kitty'</b> Syrah I Yakima Valley, WA	76
<b>The Prisoner</b> Red Blend I Napa Valley	79
<b>Jonata 'Todos'</b> Red Blend I Ballard Canyon	85
<b>Zuccardi 'Poligonos'</b> Malbec I Uco Valley, Argentina	56
<b>Charles Smith 'Substance'</b> Cabernet Sauvignon I Columbia Valley, WA	52
<b>Canvasback By Duckhorn</b> Cabernet Sauvignon I Red Mountain, WA	78
<b>Frank Family</b> Cabernet Sauvignon I Napa Valley	85
<b>Orin Swift 'Papillon'</b> Cabernet Sauvignon I Napa Valley	110
<b>Silver Oak</b> Cabernet Sauvignon I Alexander Valley	120
<b>Nickel &amp; Nickel</b> Cabernet Sauvignon I Napa Valley	175