

Hāli'i Kai
AT WAIKOLOA

Ocean Club

Bar & Grill



A tasty experience of Aloha, relaxation and enjoyment.

Ē komo mai!

Savor the goodness of an Island inspired menu.

Open Daily 11:00 am ~ 8:00 pm

TROPICAL COCKTAILS \$16

Mai Tai

light rum, orange liqueur, orgeat syrup,
pineapple juice, dark rum floater

Freedom Flow

light rum, pineapple juice, strawberry puree,
Coconut, blue curacao

Electric Watermelon

vodka, gin, triple sec, midori, oj, sprite,
grenadine

Green Flash

vodka, Midori, pineapple juice

Hali'I Kai Kolada

macadamia nut liqueur, dark crème de cacao, coconut
liquid yogurt

Blue Hawaii

vodka, blue curacao, pineapple juice, coconut

Funky Monkey

coconut rum, light rum, banana liqueur, pineapple

Tropical Splash

coconut rum, pineapple juice, cranberry juice, sprite

WINE

Pinot Grigio 10/40

Ecco Domani

Chardonnay 10/40

Hahn

Sauvignon Blanc 10/40

Babich

Riesling 10/40

Fetzer

Cabernet Sauvignon 10/40

Josh Cellars

Merlot 10/40

Josh Cellars

Pinot Noir 10/40

Le Grand Noir

Zinfandel 11/44

Cline

Rose` 10/40

Elouan

Chardonnay 53

2022 Bonterra

Pinot Noir 60

2019 Frank Family

Cabernet Sauvignon 78

2021 Frank Family

Red Blend 45

2021 Casillero del Diablo

Rose` 55

The Beach by Whispering Angel

Prosecco 38

Ruffino, Luminore

Prosecco Split 12

Ruffino, Luminore

LAST CALL

Chardonnay 53

2019 Rusak

Chardonnay 45

De Loach

Sauvignon Blanc 48

Jayson

Red Blend 42

2020 Ratti Ochetti Langhe

Shiraz 45

2021 Torbreck "Woodcutters"

Shiraz 45

2019 Torbreck "The Steading"

DRAFT BEER 8

Longboard Island Lager, Big Wave golden ale,
Graham's Pilsner, IPA, Seasonal Draft

CANNED BEER 8

Michelob Ultra, Budweiser, Bud Light, Corona, Heineken,
Coors Light, Ola Cider, High Noon, Seasonal N/A

SMOOTHIES 12

Strawberry, Banana, Coconut, Lilikoi, Mango, Chocolate

SODA 4

Coke, Diet Coke, Sprite, Lemonade, Dr Pepper

20% Gratuity on parties of 6 or more
20% gratuity will be added to checks at close of business
Checks cannot be split more than 2 ways.



Dinner Menu

Available after 4:30pm

ENTRÉE

12oz NEW YORK STRIP 48
*seasoned and grilled to order, portobello
mousse, fried shallots, roasted garlic mashed
potatoes & grilled broccolini*

PORK CHOPS 38 (GF)
*dry cured, bone in, pan seared & oven finished,
roasted fingerling potatoes, grilled broccolini
finished with veal demi-glace*

FRESH CATCH 32 (GF)
*furikake crusted, chili crisp beurre blanc,
steamed jasmine rice, sauteed veggies with
fresh cilantro, pickled carrots and sesame
seeds*

KIMCHEE YAKISOBA 26 (V)
*Yakisoba noodles, sauteed vegetables, served
in an Asian inspired soy sauce*

FISH & CHIPS 24
*beer battered fresh catch served with french
fries, tartar sauce & lemon*
***AVAILABLE ALL DAY**

SHRIMP & CHIPS 25
*beer battered shrimp served with french fries,
tartar sauce & lemon*
AVAILABLE ALL DAY

***Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness**

PUPUS

OCEAN CLUB BAKED NACHOS 18

*tortilla chips covered with savory black beans, pickled jalapeno, shredded cheese topped with southwest aioli, green onions, sour cream, guacamole & pico de gallo
Kalua pork 6 / chicken 6*

BEER BATTERED GREEN BEANS or ONION RINGS 14

fried to order with spicy & garlic aioli, unagi sauce, finished with toasted sesame seeds

TORTILLA CHIP PLATE 10

tortilla chips, guacamole, pico de gallo, sour cream

PANIOLO HOT WINGS (6) 16

choice of classic buffalo or honey sriracha sauce, veggies, house-made ranch dressing or gorgonzola

ROASTED GARLIC HUMMUS 17

carrots, cucumber, celery, pickled shishito peppers, kalamata tapenade & grilled pita

KALAMATA TAPENADE 15

tapenade served with crostini & fresh feta cheese

AHI GEVICHE 22

yuzu, local honey, togarashi pepper, jalapeno & red onions served with tortilla chips

TRUFFLE FRIES 16

french fries topped with truffle aioli, parmesan cheese and fresh parsley

DEEP FRIED CALAMARI AND SHRIMP BASKET 18

served with spicy aioli and cocktail sauce & french fries

SALADS

DRESSINGS: GORGONZOLA THYME, HK RANCH, CAESAR, LILIKO'I VINAIGRETTE, O&V

HALI'I KAI HOUSE SALAD 18

*Kekela Farms mixed greens, artichoke hearts, marinated tomatoes, carrots, cucumbers, feta cheese
add chicken 8, shrimp 8, calamari 8, fish 11*

CEASAR SALAD 16

*Kekela Farms baby romaine, aged parmesan, baked croutons, house made Caesar
add chicken 8, shrimp 8, calamari 8, fish 11*

SIDE HOUSE OR CEASAR 7

SANDWICH

SERVED WITH FRENCH FRIES

FISH SANDWICH 23

catch of the day, blackened or grilled, leaf lettuce, red onion, tomato, pickle served on a brioche bun

HALI'I KAI BURGER 20

*8oz brisket & chuck blend, grilled onion, lettuce, tomato, & pickles on a brioche bun
bacon 2 cheese 2 gorgonzola 4 beer battered onion ring 2*

HKNY SANDWICH 18

6oz grilled NY steak, grilled onion, pickled shishito pepper, melted swiss, horseradish crema on a toasted hoagie bun

GRILLED CHICKEN SANDWICH 18

leaf lettuce, red onion, tomato, pickle, dijon aioli & pickle served on a brioche bun

OCEAN CLUB SANDWICH 18

Honey ham, roasted turkey, peppered bacon, Swiss & cheddar cheese, tomato, lettuce and Dijon aioli served on toasted sourdough

PORTOBELLO BURGER 18

*Marinated and grilled, leaf lettuce, red onion, tomato, pickled shishito pepper,
served on a toasted brioche bun served with choice of side*