

SPECIALTY COCKTAILS \$26

CONRAD'S MAI TAI

With the resurrection of Kona Village, so returns our most famous cocktail. This stiff blend of prized rums and fresh juice from the mind of our most cherished bartender creates this iconic, signature drink.



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MICK, THE JUNGLE BIRD

Inspired by the legendary shipwreck bar mascot, Mick the Myna bird. Featuring a blend of bitter Campari, sweet island pineapple, and passion fruit, this modern take on the tropical classic.

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BANANA COLADA

The best shipwreck bar has to offer, the classic made better with the addition of the indigenous apple-banana.

GUAVA FLOW

When colada meets guava, it is a match made in heaven.



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LILIKOI MARGARITA

A classic margarita with the addition of local lili'koi and a hint of Hawaiian chili es "muj" bueno.

EL DIABLO

From south of the border comes this ginger refresher that could cool any fiery afternoon.



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SWIZZLE

Cane and cucumber are combined to bring you this chilling herbal elixir.

TEST PILOT

When a plane is the easiest way to get access, this blend of citrus, spice, and anise is sure to have you soaring.

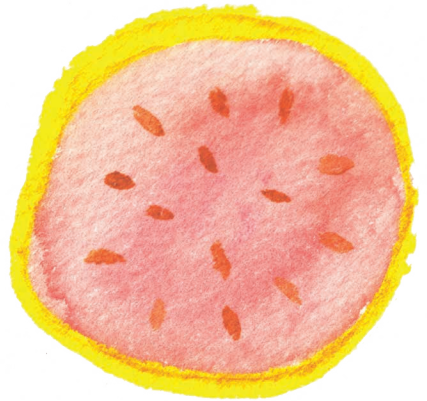


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MISSIONARIES DOWNFALL

Mint and honey create the base of this irresistible 40's classic that is meant to bring the beach to your doorstep.



YELLOW BIRD

No matter how you mix it, this drink always delivers.
A hint of Galliano makes this bird shine.



Snacks

Smoked Punachicks Farm Wings		30
<i>Chipotle and Sugar Cane Glaze, Green Onion, Kukui Nuts</i>		
Pipikaula		32
<i>Air Dried Local Grass-fed Beef, Black Garlic Chimichurri, Crunchy Quinoa</i>		
Chips & Salsa	🌿	26
<i>Tortilla chips, Green Tomatillo Sauce, kiawe wood charred tomato salsa & guacamole</i>		
Avocado Hummus	🌿	30
<i>Romain and celery hearts, watermelon radish, carrots, Bell Peppers, Cucumbers, taro chips</i>		
Local Octopus Tostada		24
<i>Salsa Macha Mayonnaise, Smashed Avocado, Pico de Gallo</i>		
Green Papaya	🌿	26
<i>Cabbage Slaw, Crispy Shallots, Hot Mint & Thai Basil, Peanut, Sour Flower Nuoc Cham</i>		
Hearts of Palm Lomi	🌿	26
<i>Kombu Cured Tomato, Cucumber, Local Scallion, Bergamot</i>		
<i>Add: Grilled Chicken 24, Kavaï Prawns 26, Flank Steak 28, Marinated Tofu 14</i>		
Sliders		30
<i>LTO, Aged Cheddar Cheese, Caramelized Onion, Island Sauce, Homemade Ulu Brioche Bun</i>		

Skewers

(2 Per Order, Dipping Sauce, Sticky Rice)

Huli Huli Chicken		30
Kalbi Beef Rib		34
Big Island Prawns		32
Marinated Tofu	🌿	28

Kona Shaved Ice Cart

Adult Paletas	🌿	15
Tropical Fruits	🌿	21
Shaved Ice	🌿	21

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

🌿 - gluten free 🌿 - vegetarian 🌟 - Partner in Providence

Delivery charge of \$7.00, plus service charge of 20% and sales tax will be added.

NEED A BREAK? \$24

SUNRISE

Pineapple | Cucumber | Lime

SUNSET

Passionfruit | Honey | Lime

TWILIGHT

Guava | Honey | Mint

DRAFT BEER \$10

Kona Longboard Lager

Ola Luhia Pale Ale

Big Island Brewhaus IPA

Big Island Brewhaus Heles Lager

SODAS \$7

Coke | Sprite | Diet Coke | Ginger Beer | Tonic

BOTTLED WATER \$9

Hawai'i Volcanic Sparkling & Still Water



WINE BY THE GLASS

SPARKLING

Domaine de la Bergerie Crémant de Loire Brut France 2017

\$28

Veuve Fourny & Fils Rosé 1er Cru Vertus Champagne France NV

\$45

Gonet-Médeville Brut 1er Cru Vallée de la Marne Champagne France NV

\$40

ROSÉ

Ameztoi 'Rubentis' Rosé Getariako Txakolina DO Spain 2021

\$20

WHITE

Henri Bourgeois 'Les Baronnes' Sauvignon Blanc Sancerre France 2021

\$28

Selbach-Oster 'Zeltinger Sonnenuhr' Riesling Kabinett Mosel Germany 2019

\$21

Domaine Roland Lavantureux Chardonnay Chablis France 2021

\$30

RED

Regis Bouvier 'En Montre Cul' Pinot Noir Bourgogne France 2021

\$28

Ramey Cabernet Sauvignon Napa Valley California 2017

\$40

SPIRITS

GREY GOOSE

HAPA VODKA

KETEL ONE VODKA

•

AVIATION GIN

FID STREET GIN

HENDRICK'S GIN

•

KULEANA HUIHUI

KULEANA AGRICOLE RUM

KULEANA NANEA

PUSSER'S RUM

•

BANHEZ MEZCAL

FORTELEZA BLANCO

FORTALEZA REPOSADO

SPIRITS

BASIL HAYDEN'S BOURBON

SAZARAC 6YR RYE

.

COINTREAU

CHARTREUSE HERBAL LIQUEUR GREEN

CHARTREUSE HERBAL LIQUEUR YELLOW

NONINO AMARO QUINTESSENTIA

LUXARDO MARASCHINO ORIGINALE

FERNET BRANCA

MONTENEGRO AMARO

AVERNA AMARO

PERNOD PASTIS

PIERRE FERRAND CURACAO DRY

ORANGE