

SMALL PLATES

ULU VICHYSOISE (gf)	14
<i>garnish with ulu chips</i>	
COPPER FRIES (gv)	15
<i>truffle oil, parmesan</i>	
COPPER WINGS	21
<i>house buffalo sauce or korean sauce</i>	
CALAMARI	22
<i>cabbage slaw, sriracha aioli</i>	
EDAMAME (gv)	14
<i>sweet and sour sauce, crispy garlic,</i>	
KFC (v)	18
<i>korean fried cauliflower, crispy garlic, kim chee slaw, house pickled chilis</i>	
THICK CUT BACON (gf)	16
<i>szechuan peppercorn dust</i>	
GREEN BEANS (gv)	12
<i>szechuan sauce, whiskey candied macnuts</i>	
BROCCOLINI (gv)	13
<i>sautéed, crispy garlic</i>	
CAPRESE SALAD (v)	18
<i>bocconcini cheese, local tomato, baby basil, olio oliovieto, balsamic reduction, alae salt</i>	
ROASTED BEET SALAD (gv)	19
<i>roasted beets, arugula, radish, local goat cheese, white balsamic vinaigrette</i>	
HEARTS OF PALM SALAD (gv)	17
<i>mix green lettuce, goat cheese, grapefruit macadamia nuts, caper citrusette</i>	
CAESAR SALAD	18
<i>baby romaine, parmesan, croutons, anchovy</i>	

SALAD ADDITIONS:

CHICKEN 12, SHRIMP 17, FISH*15



COPPER BAR

LARGE PLATES

NEW YORK STEAK* (gf)	57
<i>ali'i mushroom, oyster mushroom, copper frites, garden grown marungay gremolata</i>	
PARKER RANCH GRASS FED BURGER	28
<i>brioche bun, chipotle pickle aioli, horseradish cheddar, french fries</i>	
ADD: BACON 2, AVOCADO 4	
DRY AGED BONE IN PORK CHOP (gf)	48
<i>wasabi mash, asparagus, adobo garlic compound butter, mauna kea pineapple chutney</i>	
DUROC PORK BABY BACK RIBS	42
<i>adobo dry rub pork ribs, mauna kea honey-bbq sauce, sauteed braising greens, crispy fingerlings potato</i>	
UDON NOODLES (gv)	34
<i>japanese udon, shiitake mushroom, green beans, bok choy, sweet onion, bean sprout, atsuaage tofu</i>	
DAILY CATCH	55
<i>kabocha pumpkin risotto, grilled heart of palm, local baby carrots, avocado vinaigrette, EVOO</i>	

(v) VEGETARIAN (gf) GLUTEN FREE & VEGETARIAN
(gf) GLUTEN FREE (s) SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 18% will be added for all parties of 6 or more.

SASHIMI & SUSHI

WILD AHI SASHIMI* (gf)	22
ORGANIC KING SALMON SASHIMI* (gf)	21
SASHIMI SAMPLER* (gf)	38
<i>ahi, salmon, kanpachi, hamachi</i>	
HAMACHI SASHIMI	25
<i>japanese yellowtail</i>	
CALIFORNIA ROLL* (gf) (s)	21
<i>avocado, cucumber, crab</i>	
SPICY TUNA MAKI* (gf)	23
<i>spicy tuna, tamagoyaki, asparagus, wasabi tobiko, spicy aioli</i>	
VOLCANO ROLL* (s)	27
<i>shrimp tempura, unagi, topped with spicy ahi, jalapeno, bubu arare, black tobiko, spicy aioli, unagi sauce</i>	
RAINBOW VEGGIE ROLL (gv)	21
<i>cucumber, pickled carrots, avocado, pickled daikon, kanpyo</i>	
PLUMERIA ROLL* (gf)	30
<i>spicy tuna, avocado, pickled daikon, topped with salmon, kanpachi, ahi, garlic aioli</i>	
RED DRAGON ROLL* (s)	26
<i>crab mix, tamagoyaki, avocado, topped with torched ahi, yuzu tobiko, garlic aioli, unagi sauce</i>	

BRICK OVEN FLATBREADS

MARGHERITA (v)	25
<i>fresh mozzarella, pomodoro, kamuela tomato, basil</i>	
HAMAKUA MUSHROOM (v)	26
<i>truffle sea salt, three cheese blend, béchamel, dried oregano, parmesean</i>	
COCHON	27
<i>wild boar sausage, prosciutto, three cheese blend, bacon, pomodoro, parmesean</i>	

BUILD YOUR OWN

STARTING	20
<i>three-cheese blend</i>	
SAUCE: béchamel (white), pomodoro, pesto	
TOPPINGS	2
<i>bell pepper, onion, tomato, mushroom, pineapple, pepperoni, bacon, prosciutto, chicken, sausage</i>	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 18% will be added for all parties of 6 or more.

GENERAL MANAGER

Chyanne Perez, CPerez@MaunaKeaBeachHotel.com

SOUS CHEF

Eric Ramos, ERamos@MaunaKeaBeachHotel.com