



PAPA KONA
RESTAURANT & BAR

LUNCH TIME

- SERVED FROM 11AM TO 3PM -

STARTERS

TERIYAKI CHICKEN SKEWERS

grilled garlic marinated chicken / 14

GARLIC AND LEMON HUMMUS

with feta, kalamata olives, pita and vegetables / 13

PAPA'S CRAB CAKES

blue crab, sambal aioli / 16

AVOCADO FRIES

panko breaded, teriyaki sauce, sambal aioli / 14

add ahi poke +5

KALUA PORK ARANCINI

kalua pork wrapped with coconut rice, panko breaded & topped with guava bbq sauce / 12

SALADS

SPINACH STRAWBERRY

baby spinach, strawberries, feta, red onion, macadamia nuts & balsamic vinaigrette / 14

add chicken +6, add fresh grilled fish +8

ISLAND COBB

iceberg lettuce, chicken, bacon, egg, tomato, avocado, bleu cheese & lilikoi dressing / 17

CHEF'S CAESAR

romaine, parmesan cheese, croutons, caesar dressing / 11

add chicken +6, add fresh grilled fish +8

PLATE LUNCHES

COMES WITH STEAMED RICE & SAUTÉED VEGETABLES

FIRECRACKER SHRIMP / 16 AHI POKE / 17 CHAR SIU PORK / 14

SANDWICHES

KONA BURGER

beef patty, cheddar, lettuce, tomato, onion & fries / 15

CHEF'S BURGER

beef patty, bacon, avocado, gruyere with black pepper aioli & fries / 18

MEDITERRANEAN BURGER

feta infused beef burger patty, spinach, tomato, tzatziki, & lemon-oregano marinated red onion & fries / 17

ALL BURGERS AVAILABLE WITH BEYOND BURGER VEGAN PATTIES

KALUA PULLED PORK SANDWICH

kalua pork, guava bbq sauce, lilikoi slaw & fries / 14

HERBED GRILLED CHICKEN SANDWICH

avocado, gruyere, black pepper aioli, onion, lettuce, tomato & fries / 16

CRAB CAKE BLT

papa's crab cake, bacon, lettuce, tomato on a bun with fries / 16

FRESH CATCH TACOS

lilikoi slaw, pineapple salsa & house salad / 16

FISH AND CHIPS

cider battered fresh catch, old bay aioli, lilikoi slaw & fries / 18



BREAKFAST FOR LUNCH

PLATE BREAKFAST

*two eggs any style,
one breakfast meat,
choice of rice or potatoes
& toast / 15*

TRADITIONAL EGG S BENEDICT

*two poached eggs,
ham, english muffin,
hollandaise, choice of
potatoes or rice / 16*

FLORENTINE BENEDICT

*two poached eggs,
spinach, tomato,
english muffin,
hollandaise, choice of
potatoes or rice / 15*

KALUA PORK BENEDICT

*two poached eggs,
kalua pork,
english muffin,
hollandaise, choice of
potatoes or rice / 16*

SEARED AHI BENEDICT

*two poached eggs,
seared ahi,
hollandaise,
served on rice / 18*



CRAB CAKE BENEDICT

*two poached eggs,
papa kona crab cakes,
english muffin,
hollandaise, choice of
potatoes or rice / 18*

*Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish & Eggs May Increase the Risk of Food Borne Related Illness.



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CHEERS



ISLAND COCKTAILS

- HIBISCUS MIMOSA / 9
- LILIKOI MARGARITA / 10
- MAI TAI / 10
- MANGO MULE / 10
- NAKED COLADA / 10
- DARK & STORMY / 10
- BLUE HAWAIIAN / 10

LOOKING FOR A
CLASSIC COCKTAIL?
ASK YOUR SERVER!



HARD SELTZERS

OLA BREW CO
HARD SELTZERS:
LEMON-LIME,
GINGER, OR
LEMONGRASS / 6



BOTTLED BEER
BUD & COORS LIGHT,
BUDWEISER,
MICHELOB ULTRA,
BUCKLER NA / 6
CORONA, HEINEKEN / 7



DRAFT BEER
ask about our local
draft beer selection

SPECIALTY COCKTAILS

UBE-BE

naturally infused coconut rum & coconut water mixed
with a local ube syrup, topped with prosecco / 13

'AWAPUHI

hawaiian white ginger gin with fresh lime juice & basil, double strained & served neat / 11

MERMAID'S TALE

a classic gin fizz with a papa kona twist / 12

CALL ME IRRESPONSIBLE

blanco tequila mixed with elderflower liqueur,
fresh lemon juice, grapefruit bitters, & bundaberg guava soda / 12

ALI'I SUNSET

naturally infused raspberry vodka & our hibiscus pomegranate sirop,
mixed with cranberry & pineapple juices. poured over ice
& mango puree for your own private island sunset / 10

#NORAGRETS

kapena tequila infused with hawaiian chili peppers, triple sec,
& our house-made sour. on the rocks with a chili salt rim. for those that
prefer jumping right in instead of testing the water with their toes / 10

PASSIONATELY PUCKERED

naturally infused citrus vodka, triple sec, muddled lemon, & lilikoi juice.
served neat with a li hing mui rim / 10

ALL THE THINGS

casamigos mezcal based. smoky. spicy. sour. sweet. most of all...delicious... / 14

STARS ON MAUNA KEA

mixed with blueberry infused vodka, activated charcoal & luster dust / 11

ESPRESSING MY LOVE

tito's vodka, crème de cacao, and our very own papa kona cold press coffee,
shaken & served with a crema float / 12

RYE SO SERIOUS?

a smoked manhattan created with bulleit rye & carpano antica sweet vermouth / 12

BEYOND REDEMPTION

a local twist on a classic old fashioned made with redemption bourbon,
macadamia nut liqueur, & chocolate molé bitters / 11

NON ALCOHOLIC

- GREEN & GOLD SMOOTHIE kale, mango, lilikoi, banana, coconut water.. 9
- STRAWBERRY MANGO SMOOTHIE banana, strawberry, mango 9
- FROZEN MOCHA cold brew, vanilla ice cream, chocolate or caramel..... 8
- JUICE orange, pineapple, cranberry, lemonade, or pog 4
- SODA coke, diet coke, sprite, gosling's ginger beer, seagram's tonic 3
- MAMA'S ICED TEA lilikoi black tea 4
- TROPICAL LEMONADE with lilikoi, mango, or guava 5
- HOT TEA earl grey, english breakfast, or green tea 3
- CHAI LATTE cardamom, ginger, pepper & black tea 5