



PAPA KONA
RESTAURANT & BAR

THANKSGIVING

STARTERS



GARLIC AND LEMON HUMMUS

with feta, kalamata olives, pita and vegetables / 13



TRUFFLE PARMESAN FRIES

thick cut steak fries, white truffle oil, parmesan & black pepper aioli / 11



PAPA'S CRAB CAKES

blue crab, sambal aioli / 16



AVOCADO FRIES

panko breaded, teriyaki sauce, sambal aioli / 14
add ahi poke +5



AHI POKE TOWER

hawaiian style ahi poke with a kick, served with steamed rice / 18



BACON WRAPPED SCALLOPS

garlic chive butter, applewood smoked bacon / 16

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

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

ALL BURGERS AVAILABLE WITH BEYOND BURGER VEGAN PATTIES

KALUA PULLED PORK SANDWICH

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

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

MAINS

GRILLED FRESH CATCH

with lilikoi-parsley compound butter, new potatoes and grilled market vegetables / 26

SESAME SEARED AHI

with pickled cucumber, red onion, and coconut rice / 27

HAPPY THANKSGIVING DINNER PLATE SPECIAL / 24

CHOICE OF:

slow roasted turkey (dark meat, white meat or both) OR oven-roasted spiral ham

WITH:

green bean casserole: sauteed maui onions & crisp fried onion topping
cornbread stuffing: sautéed alii mushrooms, mirepoix & herb brown butter
aloha cranberry sauce: whole cranberries & local pineapple
homestyle turkey gravy: turkey drippings & fresh herbs
candied sweet potatoes: hawaiian purple sweet potatoes & topped with marshmallows
rustic country mashed potato: baby butter potatoes with garlic, butter & cream
pearl onions: sautéed in a sage & thyme cream sauce

DESSERT: \$7 PER SLICE, CHOICE OF:

pecan pie ala mode: down home southern style classic with a perfect buttery crust
pumpkin pie with house whipped cream: taste of the holidays, all in one slice of pie

*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

- 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

MOCKTAILS

- LILIKOI SPRITZER lilikoi puree, lemon-lime soda, soda water, mint 7
- HIBISCUS COOLER hibiscus tea, hibiscus pomegranate syrup, lemon-lime soda . 6
- UBE COLADA coconut milk, pineapple juice, local ube syrup..... 8