

Shareables

FIRESIDE SLIDER TOWER

Australian wagyu beef, crisp pickles, sambal chili aioli, smoked gouda cheese, caramelized Maui onions, bibb, Kings Hawaiian slider buns

*Available on a gluten free bun

FIG & MUSHROOM FLATBREAD

Chimichurri, fontina cheese, fresh figs, wild mushrooms, pickled onions, charred baby bell peppers, herbed goat cheese, wild arugula, roasted garlic cloves, blistered naan

CRISPY COCONUT SHRIMP

Coconut breaded jumbo shrimp, lime zest, charred lime, parsley, sweet Thai chili sauce

YELLOW FIN CEVICHE

Hawaiian tuna, togarashi-ginger vinaigrette, lime & blood orange segments, avocado, chives, breakfast radish, charred shishito peppers, heirloom cherry tomatoes, cilantro, crispy wontons

GOLDEN BEET HUMMUS

Olive oil, feta cheese, toasted sesame seeds, micro greens. Blistered naan bread & fresh garden veggies

BRUSSELS & SHISHITOS

Crispy brussels & blistered shishito peppers, pickled fresnos, lemon garlic butter, sea salt, lemon zest

MEDITERRANEAN CAULIFLOWER

Crispy coated turmeric florets, harissa butter, chimichurri, tzatziki, pomegranates, gremolata

*Also available as gluten free and dairy free

\$16

\$11

\$18

\$20

\$11

\$8

\$9

Handhelds

*Sandwiches and wraps come with a choice of a small side salad, french fries, sweet potato fries or exotic fruit salad – fries come with Aleppo ketchup or house made buttermilk dressing.

*Duck Bacon available as an add on to any sandwich with an upcharge

*Gluten free unbuns available for all sandwiches with an upcharge

AHI TUNA BURGER

Hand formed with fresh herbs, seared rare, togarashi, wasabi aioli, watercress, pickled red onions, grilled pineapple, coconut amino-brown sugar glaze, whole grain bun

*Available on a gluten free bun

\$23

AVOCADO & FALAFEL WRAP

Avocado smash, house falafel, feta, tzatziki, pickled red onions, cucumber, charred baby bell peppers, watercress, heirloom cherry tomatoes, warm tomato wrap

*Also available as dairy free

\$12

MAUI WOWIE CHICKEN

Herb grilled chicken breast, fontina cheese, lemon aioli, lemon dressed arugula, heirloom tomato, caramelized Maui onions, sesame brioche bun

\$16

THE BURGER

Australian wagyu, smoked gouda, harissa aioli, bibb, heirloom tomato, red onion, crisp pickles, thick cut peppered bacon, sesame brioche bun

\$17

AUSSIE FISH TACOS

Citrus marinated fresh fish, tangy napa slaw, dragon fruit-pineapple pico, cilantro-lime crema, micro greens, corn tortillas, house charred tomato salsa

*Available in bibb lettuce cups

\$15

BROKEN ARROW VENISON TACOS

Grilled venison tenderloin, chimichurri, avocado smash, wild arugula, pickled onions & fresnos, herbed goat cheese, micro greens, corn tortillas

*Available in bibb lettuce cups

\$17

All day / everyday Brunch

*Each comes with a choice of a small side salad or exotic fruit salad (except for Playa Bowl)

AVOCADO & EGG BRUNCH BAGEL

\$13

Everything bagel, lemon aioli, lemon dressed arugula, sliced avocado, heirloom tomato, sunny side up local free-range egg, alfalfa sprouts

SURFSIDE PLAYA BOWL

\$11

Blended acai berry, banana, blueberries, & coconut milk; chia seeds, toasted coconut, raspberries, blackberries, blueberries, bananas, pepita-pecan maple clusters

*Add peanut butter & honey for a slight upcharge

BIG KAHUNA BREAKFAST BURRITO

\$12

Local free-range scrambled eggs, chives, peppered bacon, avocado smash, smoked gouda cheese, blistered baby bell peppers, fresh cilantro, warm tomato wrap, house charred tomato salsa

DUCK DUCK BACON BREKKY BURGER

\$17

Australian wagyu, fontina cheese, sambal chili aioli, bibb, heirloom tomato, pickled red onions, duck bacon, sunny side up duck egg, sesame brioche bun

*Available on a gluten free bun



Bowls

CHICKEN MACADAMIA \$16

Herb grilled chicken tenders, greens, pineapple, blood orange, toasted macadamia nuts, pomegranates, herbed goat cheese, honey-lemon vinaigrette

TROPICAL TUNA \$27

Hawaiian ahi tuna, cucumbers, yellow & red watermelon, dragon fruit, mango, pickled red onion, avocado, toasted coconut, pickled fresnos, chives, champagne-shallot vinaigrette

TURMERIC CHICKEN KEBABS \$14

Harissa butter marinated chicken tenders, spiced cauliflower rice, blistered baby bell peppers, toasted cashews, watercress, basil, gremolata, charred lemon, honey-lemon vinaigrette

*Available with black pepper honey crusted tofu

VEGAN BUDDHA \$17

Chilled rice noodles, breakfast radish, cucumber, red cabbage slaw, charred shishito peppers, pickled fresnos, marinated chickpeas, mint, garden herbs, avocado, dragon fruit, roasted golden beets, toasted sesame seeds, togarashi-ginger vinaigrette.

*Available with grilled shrimp, flatiron, chicken, or black pepper honey crusted tofu for an additional upcharge

STEAK & ZOODLES \$20

Herb grilled flatiron, greens, fresh figs, feta, zucchini & golden beet 'noodles', pepitas, dried cherries, pickled red onions, tri-color carrot ribbons, champagne-shallot vinaigrette



Desserts

DOLE WHIP SUNDÆ \$9

Caramelized pineapple, dairy free pineapple dole whip, toasted coconut, torched oversized marshmallows, macerated berries, mint

HAWAIIAN SHAVED ICE \$6

Coconut milk ice cream, pineapple, strawberry, cherry, & guava syrups, honey, toasted coconut flakes

CHOCOLATE CHIP MACADAMIA \$9

NUT ICE CREAM COOKIE

SANDWICHES

Three Gluten free house made cookies sandwiched with coconut milk ice cream

Little Surf Shredders \$8 each

*Each comes with a choice of french fries or sweet potato fries (with ketchup), or exotic fruit salad

CHEESEBURGER SLIDERS

Wagyu beef patties, pickle, fontina cheese, Kings Hawaiian slider buns

GRILLED CHICKEN SLIDERS

Grilled chicken tenders, pickle, Kings Hawaiian slider buns

CHEESY FLATBREAD

Crisp naan, tomato sauce, fontina cheese

GRILLED CHICKEN TENDERS

Ranch dressing

CRISPY COCONUT SHRIMP

Sweet Thai chili sauce

Specialty Drinks

AIRMAIL \$12

Gold rum, fresh citrus, honey, sparkling wine

BANANA HAMMOCK \$13

Dark rum, Velvet Falernum, banana liqueur, fresh citrus, orange bitters

CANTARITOS CUP \$13

Mezcal, tequila blanco, orange and grapefruit juices, squirt, agave nectar

JUNGLE BOOK \$15

Cachaca, muddled lemon, cinnamon simple, cassis float

RUM OLD FASHIONED \$14

House rum blend, Martinique cane syrup, bitters

STRAWBERRY SEASON \$15

Gin, Genepy, Velvet Falernum, amaro, fresh citrus, muddled strawberry

White Wine

FILLABOA \$12/\$55

Albariño (Spain)

MT. BEAUTIFUL \$11/\$42

Sauvignon Blanc (New Zealand)

FIELD RECORDINGS \$12/\$55

Chenin Blanc (California)

MON ROSE \$10/\$45

Rosé (France)

TORRE ORIA \$8

Cava (Spain)

Red Wine

CARM FAMILY \$13/\$60

Tinto/Blend (Portugal)

BLACK COTTAGE \$13/\$60

Pinot Noir (New Zealand)

FIELD RECORDINGS \$12/\$55

Cabernet (California)

