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HALI'IMAILE

G E N E R A L S T O R E

EMAIL THIS MENU AT:

WWW.YOURRESTAURANTCONNECTION.COM

LUNCH

No substitutions. For your convenience, a gratuity of 18% will be added to all parties of six or more.

APPETIZERS

- BEV'S FAMOUS CRAB PIZZA** 9
~ Handmade six-inch pizza crust with the "I'll never tell" crab topping.
- BRIE AND GRAPE QUESADILLA** 10
~ With cilantro Macadamia nut pesto and sweet pea guacamole.
- SASHIMI NAPOLEON** 18
~ Crispy won tons layered with smoked salmon, Ahi tartar, sashimi and wasabi vinaigrette.
- SASHIMI PIZZA** 14
~ Thin flour crust with edamame hummus, sashimi Ahi, toasted sesame seeds and soy sesame aioli.
- ASIAN DUCK TOSTADA** 12
~ Asian spiced duck confit with ginger chili cream slaw, carrots, sun dried cranberries and macadamia nuts.
- HOMEMADE SOUP** 8

SALADS

- HOUSE SALAD** 9
~ Fresh local greens, onions, oranges, & walnuts tossed with our tangy balsamic vinaigrette.
With buttermilk blue cheese crumbles. 10
- UPCOUNTRY CAESAR SALAD** 10
~ Our version, close to the original with homemade garlic croutons & freshly grated Asiago cheese.
With grilled chicken 12
With fresh catch Mkt
- CHINESE CHICKEN SALAD** 14
~ Grilled chicken breast sliced over island greens, tossed with baby corn, water chestnuts, curried coconut, raisins and cashews with a sweet oriental dressing.

CRISPY CALAMARI SALAD 13

~ Cajun crusted calamari over baby spinach tossed with Thai garlic dressing, shaved red onions, cherry tomatoes and a citrus aioli.

GRILLED AHI PANZANELLA SALAD 22

~ Fresh grilled tuna with a marinated salad of white beans, cucumber, Kalamata olives, extra virgin olive oil, red onions, capers, summer tomatoes, green beans, garlic croutons and parmesan cheese.

ENTREES

BEV'S "INFAMOUS" BABY BACK RIBS 18

~ Served with French fries and Asian Slaw.

KALUA PORK ENCHILADA PIE 14

~ Slow roasted Kalua pork layered with our homemade mole sauce, and corn tortillas. Served with guacamole, salsa verde and cilantro lime sour cream.

CRAB AND ROCK SHRIMP CAKE OVER ASIAN SLAW 16

~ Honey sesame dressing and mango remoulade.

SUMMER SHRIMP PASTA PRIMAVERA 18

~ Jumbo Tiger shrimp, asparagus, corn, tomatoes, lemon, basil and parmesan cheese, tossed with farfalle pasta.

GRILLED WILD SALMON "BLT" TOSTADA 17

~ Grilled wild salmon atop crispy fried corn and flour tortillas, baby spinach, smoked Applewood bacon, grape tomatoes, and roasted garlic with a lemon dill aioli.

FRESH CATCH MKT

~ Ask your server for details.

SANDWICHES AND WRAPS

CHICKEN COBB SANDWICH 14
~ Crispy Applewood smoked bacon, avocado, blue cheese, hard boiled egg, summer tomatoes, roasted garlic mayonnaise, on Focaccia.

PULLED PORK SANDWICH ON A HOAGIE 13

~ Kalua style pork shredded and tossed with HGS BBQ sauce, piled high on a hoagie bun, crispy slaw, and seasoned French fries.

BLACKENED AHI WRAP 18

~ Seared sashimi-grade ahi with house spices in a spinach tortilla with wasabi and tobiko tossed greens and Furikake rice. Served with sweet Thai chile sauce.

MAHI MAHI MELT 18

~ Grilled Rye bread, caramelized onions and fennel, sharp white cheddar and a lemon dill mayonnaise, crispy slaw.

KOBE BEEF BURGER 16

~ An 8 ounce Kobe beef patty topped with white cheddar and fontina cheese, lettuce, summer tomatoes, on a Komoda's bun, and seasoned French fries.

SUMMER VEGETABLE SANDWICH 14

~ Grilled eggplant and zucchini, Heirloom tomatoes, smoked gouda, caramelized onions and fennel, macadamia nut pesto mayonnaise on Focaccia, served with tossed greens.

LIFE'S A BOWL OF FRIES 5

DINNER

for your convenience, a gratuity of 18% will be added to all parties of six adults or more. Split plate charge: \$8.00

APPETIZERS

BEV'S "FAMOUS" CRAB PIZZA 9
~ Handmade six-inch pizza crust with the "I'll never tell" crab topping.

CURRY CRAB WONTONS	12
~ Crispy wontons in bamboo basket with mango chutney dipping sauce	
BRIE AND GRAPE QUESADILLA	10
~ With cilantro Macadamia nut pesto and sweet pea guacamole.	
ASIAN DUCK TOSTADA	12
~ Asian spiced duck confit with ginger chili cream slaw, cilantro, green onions, carrots, sun dried cranberries, and Macadamia nuts.	
ROCK SHRIMP TEMPURA	14
~ A Chinese "to go" box filled with tempura rock shrimp. A trio of dipping sauces: truffle honey, spicy miso, and sweet soy tobiko aioli.	
CAJUN SPICE DUSTED CRISPY CALAMARI	13
~ Served on a bed of spinach tossed with Thai garlic dressing drizzled with a citrus aioli.	

RAW BAR

SASHIMI NAPOLEON	18
~ Layers of smoked salmon, Ahi tartare, sashimi Ahi, and crispy wontons with wasabi vinaigrette.	
SASHIMI PIZZA	14
~ A thin flour crust spread with edamame hummus, topped with sashimi Ahi and toasted sesame seeds drizzled with soy sesame aioli.	

SALADS

HGS HOUSE SALAD	9
~ Fresh island greens, oranges, toasted walnuts, shaved Maui onions, and balsamic vinaigrette. ~ <i>With buttermilk blue cheese crumble.</i> Add 1.50	
CAESAR SALAD	10
~ Waipoli baby romaine lettuce tossed with our own homemade Caesar dressing, garlic sourdough croutons, and freshly grated Asiago cheese.	
LOBSTER & EDEMAME SALAD	19
~ Maine lobster meat, edamame, basil, cilantro, and a lemon herb aioli.	
ROASTED BEET AND GOAT CHEESE SALAD	14
~ Local Beets with caramelized onions, golden raisins, crushed Marcona almonds, arugula, and honey bacon vinaigrette.	

ENTREES

BLACKENED AHI	MKT
~ Sweet Thai chili sauce, wasabi, tobiko tossed greens, mashed potatoes.	

MACADAMIA NUT CRUSTED FRESH CATCH	MKT
~ Tropical fruit salsa, mashed purple sweet potatoes, mango lilikoi butter sauce.	
GRILLED LAMB CHOPS	32
~ Two double cut chops with our classic black bean Hunan sauce, wasabi mashed potatoes, seasonal vegetables.	
SEARED DIVER SCALLOPS	32
~ Butternut squash puree, micro greens, lemon beurre blanc, and chive oil.	
COCONUT SEAFOOD CURRY	32
~ Fresh island fish, shrimp and diver scallops, steamed in coconut milk mixed with home made green curry paste, Jasmine rice.	

PANIOLO RIBS	25
~ Baby back pork ribs with our homemade barbeque sauce, Asian slaw, mashed potatoes.	
DYNAMITE SALMON	30
~ Seasonal wild salmon fillet baked with spicy tobiko aioli, coconut braised Asian vegetables, crispy shrimp chips.	
BRAISED BONELESS SHORT RIBS	30
~ Roasted root vegetables and truffle white cheddar "Mac and cheese".	
MEYER LEMON ROSEMARY CHICKEN	26
~ Pan roasted boneless half chicken with caramelized onion blue cheese tart, wine poached pear and prosciutto wrapped grilled asparagus.	

12 OUNCE MAUI CATTLE COMPANY RIB-EYE	36
~ Marinated in garlic, fresh herbs and olive oil, charbroiled, served with crispy potato strings.	

KIDS MEALS

CHEESY CHEESE PIZZA	9
GRILLED TERIYAKI FISH KABOB	14
BARBEQUED RIBS	12
SHRIMP COCKTAIL	14
KEIKI PASTA	9
BARBEQUED CHICKEN	12
COOKIE AND ICE CREAM	5

KIDS COCKTAILS - \$3.50

THE BABY BLUE WHALE	
~ Lemonade and Blue Oranges	
GREEN GECKO	
~ Kiwi Soda	
FRUIT LOOP	
Strawberry, Banana and Cherry Soda	

CHOCOLATE & BANANA MONKEY
~ chocolate milk with banana syrup

MORE DRINKS - \$3.00

ASSORTED SODAS,
LEMONADE AND MILK

DESSERTS

HALI'IMAILE PINEAPPLE UPSIDE-DOWN CAKE	9.00
~ A caramelized Maui Gold pineapple baked with a buttery vanilla pound cake. Served warm with whipped cream.	
ESPRESSO ECSTASY	8.00
~ Espresso flavored mousse, dark chocolate cake and Bailey's Irish Cream caramel nestled in a coffee cup. Not too much - not too little!	
LILIKOI BRÛLÉE AND ALMOND BRITTLE CUP	10.00
~ A rich Lilikoi Brûlée served in an almond brittle cup over fresh berries in a raspberry coulis.	
THE QUINTESSENTIAL HAWAIIAN VANILLA BEAN CAKE	9.00
~ Premium vanilla bean ice cream with layers of vanilla cake topped with a deep ruby warm fresh cherry compote.	
THE ENDING TRIO: "HEAVEN IN BITE SIZES"	10.00
~ <i>Chocolate Macadamia Nut Tart</i> - A gooey chocolate, macadamia nut filling on a chocolate short bread cookie crust.	
~ <i>Fresh roasted plum crisp</i> topped with oatmeal crumble.	
~ <i>Coconut crème caramel</i> - smooth and creamy with a hint of the tropics.	
SORBET OR ICE CREAM	6.00
~ Ask your server for daily selection	
ALA MODE	3.00

SPARKLING WINES AND CHAMPAGNES

	GLS	BTL
LOUIS ROEDERER - CRISTAL - Reims - 1999		375
MUMM - CUVÉE - SPLIT - Napa - NV	11	
ROEDERER ESTATE - BRUT - Anderson Valley - NV		45
SCHRAMSBERG - BLANC DE BLANC - Calistoga - 2004		60
TAITTINGER - BRUT - France - Half Bottle - NV		40
VEUVE CLICQUOT PONSARDIN - Epernay - NV		85

WHITE WINES

SAUVIGNON BLANC

BABCOCK - Santa Rita Hill - 2006		40
DOG POINT - Marlborough - 2007	11	44
JOSEPH PHELPS - Napa - 2003		45

CHARDONNAY

ANCIEN - Carneros - 2005		65
AU BON CLIMAT - Santa Barbara - 2005		55
BISHOPS PEAK - Edna Valley - 2006	8	32
B.R. COHN - Sonoma - 2006		65
CAKEBREAD CELLAR - Napa - 2006	17	68
CAMBRIA - KATHERINE'S VINEYARD - Santa Maria - 2005		32
	GLS	BTL
DUTTON GOLDFIELD - DUTTON RANCH - Rued Vineyard - 2005		70
HANZELL - Sonoma Valley - 2005		110
H.D.V - HYDE VINEYARDS - Carneros - 2006		85
LUCA - Argentina - 2006	13	52
MELVILLE - Santa Rita - 2006		45
RAMEY - HYDE VINEYARDS - Napa - 2005		105
SANFORD - Santa Barbara - 2006		40
SILVER - SANTA LUCIA HIGHLANDS - Unoaked - 2006		60

OTHER SPECIALTY

WHITES

B. CELLARS - BLEND #23 - Napa - 2007		54
BERINGER - WHITE ZINFANDEL - Napa - 2007	8	32
BONNY DOON - Vin Gris de Cigare - 2006		32
CHATEAU D' EPIRE - CHENIN BLANC - Savennieres - Loire - 2005		48
COLD HEAVEN - VIOGNIER - Santa Barbara - 2006	14	56

GUNDERLOCH - NACKENHEIM

ROTHENBERG - SPATLESE - Germany - 2005		65
KRIS - PINOT GRIGIO - Italy - 2006		32
LUNA - FREAK OUT - TABLE WINE - Napa-2005		65
MARK BREDIF - CHENIN BLANC - Vouvray - 2004		50
MONCHOFF - MOSEL SLATE - Germany - Spatlese - 2006	11	44
LAIRD FAMILY ESTATE - PINOT GRIGIO - Napa -2006	11	44

RED WINES

PINOT NOIR

	GLS	BTL
ANCIEN - CARNEROS - Toyon - 2005		65
CALERA - RYAN VINEYARD - Mt. Harlan - 2004		80
COSTA DE ORO - GOLD COAST - Santa Maria - 2006	11	44
DEL DOTTO - CINGHIALE VINEYARD - Sonoma Coast - 2006		110
LITTORAI - Sonoma Coast - 2006		90
MOLNAR FAMILY - POSEIDONS Vineyard - Napa - 2006	16	64

CABERNET SAUVIGNON AND BLENDS

ASH HOLLOW - Washington - 2005		50
B. CELLARS - BLEND #25 - Napa - 2005		80
BLUEPRINT - LAIL VINEYARDS - Napa - 2005		70
CHAPPELLET WINERY - Mountain Cuvee - 2005	16	64
	GLS	BTL
CHATEAU MARGENE - Paso Robles - 2004		85
CROCKER STARR - STONE PLACE - Napa - 2002		90
DAVID ARTHUR - ESTATE - Napa - 2003		120
HESS - Napa - 2005	9	36
LUNA VINEYARDS - Napa - 2004		75
MARTIN RAY - Napa - 2005		40

MERLOT

FRANCISCAN - Napa - 2004	10	40
FROGS LEAP - Napa - 2005		75
NORTH STAR - Columbia Valley - 2004		85
	GLS	BTL
PEDESTAL - Columbia Valley - 2005		90
SHAFFER - Napa - 2005		85

ZINFANDEL

CAROL SHELTON - Russian River - 2004		75
JOEL GOTT - Oakville - 2006	13	52
OPOLO VINEYARDS - Paso Robles - 2006		60
ROSENBLUM - Paso Robles - 2006		50
TURLEY - RATTLE SNAKE VINEYARD - Paso Robles - 2006		110

OTHER SPECIALTY

REDS

B. CELLARS - BLEND #24 - Napa - 2005		65
DRY CREEK - MARINER - Dry Creek Valley - 2004		70
FAILLA - SYRAH - PHOENIX RANCH - Napa - 2004		80
HDV - SYRAH - Carneros - 2005		80
METTLER - PETITE SYRAH - Lodi - 2004	15	60
MORGAN - SYRAH - Monterey - 2005	12	48
NOZZOLE - CHIANTI CLASSICA - Reserva - 2003		52
OJAI - Santa Barbara County - 2003		70
PALMINA - ALISOS - SANG/MERLOT - Santa Barbara - 2005		55
PUNK DOG - SOPHIES RIDDLE - Sonoma - 2001		55
SEQUEL - SYRAH - Columbia valley - 2004		85

*We strive to keep our vintages current.
However, we feel that the style from
good producers remains consistent
throughout vintage changes.*