



CHEEKY TIKI



✓ - Vegetarian ⚡ - Vegan ⚪ - Sub Tofu

*Our fish is sourced from local fishermen,
always fresh caught and never frozen!*

PUPUS

CEVICHE*

\$19

Made fresh daily with Chef's choice of local fresh fish or shrimp. Tossed with serrano peppers, tomatoes, red onion, bell peppers, lime, cilantro and coconut milk. Served with fresh corn tortilla chips.

PORK BELLY BURNT ENDS *

\$17

Seared with smoked guava glaze and capped with caramelized onions.

SMOKED FISH DIP *

\$14

Creamy spread made fresh with house smoked island fish and finished with chili oil drizzle. Served with artisan crackers and pickled jalapeños.

HULI HULI TOFU BITES ✓

\$13

Crispy fried tofu and grilled pineapple tossed in our house huli huli sauce, topped with green onion and sesame seeds.

POKE OF THE DAY *

\$21

Chef's daily changing presentation made with the day's locally fresh caught fish.

****Make it a bowl by adding edamame and steamed rice** \$25

KUNG PAO MAC NUT SHRIMP *

\$17

Lightly breaded fried shrimp tossed with roasted macadamia nuts in our housemade Kung Pao sauce. Finished with green onion and sesame seeds.

BULGOGI BEEF *

\$17

Marinated steak and pickled red onions served in lettuce cups with a miso mayo drizzle.

MAC-N-CHEESE BITES ✓

\$14

Chef's three cheese macaroni balls, rolled in panko and deep fried. Finished with guava BBQ sauce, Sriracha aioli and diced green onions.

SASHIMI*

\$22

Thinly sliced fresh caught ahi. Served with wasabi and a ginger soy dipping sauce.

PORTUGUESE CORN DOG BITES

\$14

Spicy Portuguese sausage dipped in our homemade cornbread batter, deep fried, and drizzled with chili pepper infused honey. Served with a side of spicy mustard.

TWICE FRIED PLANTAINS ✓

\$14

Crispy plantains sprinkled with raw sugar and twice fried. Served with a roasted aji sauce.

VEGETABLE EMPANADAS ✓

\$15

Handmade, filled with black beans, corn, jalapeño, onion, cilantro and cheddar cheese. Served with a side of cilantro lime avocado crema.

SALADS

* Add marinated steak, chicken, fish, sautéed shrimp or seared tofu to any salad \$10

WATERMELON MINT ✓

A warm weather favorite! Seedless watermelon cubes tossed with fresh mint, red onion, feta cheese and seedless cucumber. Dressed with a drizzle of balsamic reduction.

\$18

CAESAR SALAD ✓

Fresh romaine tossed in our creamy house Caesar dressing, topped with shaved Parmesan and served with garlic toast.

****Try it as a wrap**

\$19

HAWAIIAN HOUSE ✓

Mixed greens topped with avocado, cherry tomatoes, pineapple, red onion and candied macadamia nuts.

Served with a side of roasted jalapeño lilikoi vinaigrette.

\$17

ASIAN CHOPPED SALAD ✓

Mixed greens topped with cabbage, shredded carrots, cilantro, candied macadamia nuts and house fried crispy wontons.

Served with a side of sesame honey vinaigrette.

\$19

FOR THE KEIKIS

Comes with your choice of fries, white rice or coleslaw

CHEESE QUESADILLA ✓ \$10

CHICKEN TENDERS \$10

HAWAIIAN SLIDERS \$10

GRILLED CHICKEN \$10

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.