



CHEEKY TIKI



• - Vegetarian • - Vegan • - Sub Tofu

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

SANDWICHES & SUCH

Comes with your choice of fries, white rice or coleslaw

BEER BATTERED FISH & CHIPS *

Fresh island fish coated in Kona Big Wave beer batter, deep fried to a golden brown. Served with Tiki fries, house slaw and lemon-caper tartar.

\$24

SEAFOOD TACOS * T Grilled or Blackened

Your choice of fish or shrimp, served in flour tortillas with fresh pico de gallo, cabbage and our lime infused sour cream.

\$21

CLASSIC BURGER * Sub Beyond Burger

Big Island beef patty grilled and topped with cheddar cheese, lettuce, tomato and onion on a buttery brioche bun.

\$20

PANIOLI BURGER * Sub Beyond Burger

Grilled spicy guava glazed Big Island beef patty topped with caramelized onion, crispy bacon and melted Havarti cheese. Served on a toasted brioche bun.

\$22

ISLAND STYLE BURGER * Sub Beyond Burger

Grilled teriyaki glazed Big Island beef patty, topped with smoked ham and grilled pineapple. Served on a buttery brioche bun.

\$21

CUBANO

Pulled pork layered with sliced ham and dill pickle, grilled with Havarti cheese on a Dijonnaise dressed hoagie roll.

\$19

FRESH ISLAND FISH WRAP* T Grilled or Blackened

\$24

Locally caught fresh fish wrapped with mixed greens, cabbage, shredded carrot, red onion, cilantro and a drizzle of sesame honey dressing in a warm spinach tortilla.

AHI MELT

\$20

House tuna salad made from locally caught ahi, topped with sliced tomato and melted Havarti cheese. Served open face, finished with sliced avocado and roasted bell pepper coulis, dusted with fresh cilantro.

DUO BAO*

\$19

Two bao buns served with pickled red onion and topped with cilantro, avocado and serrano peppers. Includes your choice of fried shrimp, roast pork, spicy Hawaiian chicken or bulgogi beef. Finished with a paired housemade sauce.

RUM ROASTED PULLED PORK SANDWICH

\$19

Slow roasted spiced rum glazed pulled pork dressed with housemade coleslaw and caramelized onions on a buttery brioche bun.

GRILLED CHICKEN SANDWICH *

\$19

Garlic marinated chicken breast, topped with melted Havarti cheese. Served on a toasted brioche bun with avocado, lettuce, grilled onion and black pepper aioli.

PLATES

CHAR SIU BABY BACK RIBS *

\$28

Slow cooked pork ribs, glazed with char siu barbecue sauce. Served with kimchi fried rice and bok choy.

PULEHU STEAK * T

\$40

10oz New York steak grilled to perfection and topped with cilantro pesto compound butter. Served with pan roasted new potatoes and broccolini.

SWEET MISO CHICKEN *

\$26

Grilled chicken breast brushed with a sweet ginger miso glaze. Served with furikake rice, edamame, finished with sesame seeds and green onion.

FRESH ISLAND FISH * T Grilled or Blackened

\$32

Locally caught fresh fish finished with a pineapple gochujang butter sauce. Served on a bed of furikake rice and edamame.

HAWAIIAN STYLE RAMEN V

\$18

House made teriyaki sauce mixed with sautéed vegetables, ginger, garlic and cilantro on a bed of fried ramen noodles.

*Add steak, chicken, fish, sautéed shrimp or seared tofu \$10

NORTH SHORE GARLIC SHRIMP *

\$28

Sautéed shrimp tossed in a garlic parmesan butter sauce. Served with kimchi fried rice and broccolini.