

BEVERAGES

Pitchers serve 5 people & there must be at least 2 people present to order. Complete beverage menu located on back.

Maui Mai Tai 15

Old Lahaina Rums (Maui), Orange Curaçao, Orgeat, Fresh Pineapple Juice

Make it a Pitcher 67.50

Tropical Itch 15.50

151 Overproof Rum, Jim Beam Bourbon, Dark Rum, Orange Curaçao, Passion Fruit Purée, Angostura Bitters

Blue Ocean 15.50

Hawai'i's Own Organic Ocean Vodka (Maui), Myers's Platinum Rum, Blue Curaçao, Fresh Local Pineapple Juice

Make it a Pitcher 69.75

Kona Brewing Flight 11

5oz tasting of each: Big Wave, Longboard, and Fire Rock

PŪPŪS

✿ Seafood Sampler** 39

Snow Crab, Seared 'Ahi, Lemongrass Poached Shrimp, 'Ahi Poke, Wasabi Cocktail Sauce, Lemon, Aloha Shoyu Yuzu Dipping Sauce

✿ Hawaiian 'Ahi Poke** 21

'Inamona, Shoyu, Maui Onion

✿ Spicy 'Ahi Poke** 21

Sriracha Aioli, Tobiko, Green Onion

Coconut Shrimp 18

Sweet Chili Sauce

Crispy Calamari 17

Pepperoncini, Spicy Tomato Sauce, Smoked Garlic Aioli

Nachos 17

Jack and Cheddar Cheese Blend, Black Beans, Corn, Sour Cream, Mango Pico de Gallo

Add: Kālua Pork 4, Chicken 6

Pūpū Sampler 28

Dynamite Shrimp, Gochujang Chicken Wings, Hoisin Baby Back Ribs

Peel 'n Eat Garlic Shrimp* 24

Sautéed Shrimp, Garlic Butter Sauce

Crispy Chicken Wings 19

8pc, Choice Of Old Lahaina Dark Rum BBQ, Buffalo, or Sweet and Spicy Korean Sauce, Carrots and Celery

✿ Denotes some of our favorite dishes made with local ingredients. The Tropics team proudly uses sustainable, local ingredients as much as possible. We would like to thank the local farming families, bakeries, and fisheries for their dedication to old world techniques and their respect for the environment that inspire our menus. Mari's Gardens, Hamakua Mushrooms, Ho Farms, Kahuku Farms, Fresh Island Fish Co., Tropic Fish Hawaii, Kona Cold Lobsters, La Tour Bakehouse, and Kona Sea Salt.

TROPICS DINNER

FRESH SALADS

*Add to any salad: Chicken 6, Seared 'Ahi** 8, Shrimp 12*

The Farmer's Market Salad* 16

Island Greens, Tomato, Hearts of Palm, Cucumber, Shaved Carrot, Pickled Onions, Liliko'i Ume Vinaigrette

Caesar Salad* 17

Anchovy Vinaigrette, Parmigiano-Reggiano, Garlic Crisp

Shrimp & Crab Louie Salad* 29

Crab, Shrimp, Cucumber, Tomato, Hard-Boiled Egg, Romaine Lettuce, Radicchio, Creamy Sherry Dressing

✿ Seared 'Ahi Salad** 24

Seared 'Ahi, Local Greens, Radish, Tomato, Cucumber, Edamame, Wasabi-Soy Dressing

SEA

Macadamia Nut-Crusted Mahi Mahi* 42

Kabocha Pumpkin Mash, Market Vegetables, Mango Liliko'i Beurre Blanc
Add 4pc Grilled Shrimp 12

Mixed Seafood Pasta 42

Fresh Bucatini, Island Fresh Catch, Shrimp, Clams, Local Tomatoes, Basil, Garlic, White Wine Butter Sauce

✿ Roasted Kona Kampachi 39

Steamed White Rice, Garlic Greens, Ginger, Cilantro, Green Onion, Hot Sesame Oil, Yuzu-Dashi-Soy Sauce

✿ Blackened Island Snapper 45

Herb Roasted Baby Potato, Market Vegetables, Mango Salsa, Kabocha Curry Sauce

Fish 'n Chips 32

5pc, Kona Longboard Lager Tempura, French Fries, Malt Vinegar Tartar Sauce

Cajun-Style Seafood Boil 43

Snow Crab, Shrimp, Manila Clam, Baby Potatoes, Kahuku Corn on the Cob, Portuguese Sausage

PIZZA

Gluten-Free Cauliflower Crust 2

Margherita* 20

San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Sun-Dried Tomato

Smoke House Meat Lovers* 27

Brisket, Kālua Pork, Bacon, Dole Pineapple BBQ Sauce, Jalapeño, Green Onion

Florentine Seafood Pizza* 29

Lobster, Shrimp, Italian Cheese Blend, Spinach, Garlic Herb Parmesan Sauce, White Truffle Essence

Chicken Cordon Bleu* 26

Smoked Chicken, Prosciutto, Italian Cheese Blend, Brie, Parmesan Sauce, Garlic Bread Crumb Gremolata

LAND

Hawaiian Salt-Crusted Prime Rib (While It Lasts) */** 42

Garlic Mashed Potato, Horseradish Cream, Rosemary Jus, Seasonal Vegetables

TBG Signature Burger** 26

10oz Certified Angus Beef Patty, Pineapple-Bacon Jam, Blue Cheese-Gruyère Blend, Arugula, Sliced Tomato, Smoked Garlic Aioli
Substitute Gluten-Free Bun 2

BBQ Beef Brisket* 32

Garlic Mash, Grilled Kahuku Corn, Old Lahaina Dark Rum BBQ Sauce

Long Smoked Pork Ribs* 34

French Fries, Slaw, Old Lahaina Dark Rum BBQ Sauce
Upgrade to Bacon Mac & Cheese 6

Crispy Smoked Half Chicken 32

Ginger-Green Onion Pesto, Herb Potato Salad, Lomi Tomato, Market Vegetables

Wailua Cacao and Sriracha Spice Rubbed New York Steak** 45

Fingerling Potatoes, Market Vegetables, Peppercorn-Bourbon Cream Sauce
Upgrade to Bacon Mac & Cheese 6 | Add 4pc Grilled Shrimp 12

Vegetable Pasta 24

Fresh Bucatini, Tomato-Pesto Cream Sauce, Artichokes, Broccolini, Okinawan Spinach, Tomatoes, Crispy Capers

Add: Chicken 6, Shrimp 12, Meatballs 8

DESSERT

Ube Cheesecake 11

Moloka'i Sweet Potato Cheesecake, Halo-Halo Topping, Coconut Whipped Cream

Chocolate Decadence Cake 15

Waialua Estate Chocolate Mousse, Velvety Chocolate Ganache

Warm Banana-Guava Bread Pudding 12

Island Rum Crème Anglaise, White Chocolate Ganache, Passion Fruit Coulis

Fruit Plate* 14

Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

* Item can be made gluten-free upon request. When ordering, please specify with your server that you are requesting the dish to be made gluten-free.

** Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please let your server know if you have any allergies.

Prices are exclusive of state excise tax. 19% gratuity will automatically be charged to parties of 6 or more.

TROPICS BEVERAGES

FAMOUS ISLAND DRINKS The Blue Hawaii was invented in 1957 by Harry Yee, legendary head bartender of the Hilton Hawaiian Village (formerly the Kaiser Hawaiian Village) in Waikīki, Hawai‘i, when a sales representative of a Dutch distiller asked him to design a drink that featured their new Blue Curaçao liqueur. The Mai Tai is the king of iconic Hawaiian drinks, but it wasn’t actually created in Hawai‘i. It became popular at the Hilton Hawaiian Village and the Hawaiian Islands because, prior to his career with Hilton, Harry Yee worked for Trader Vic’s, which claims to have made the first Mai Tai.

CLASSIC HILTON HAWAIIAN VILLAGE

Pitchers serve 5 people & there must be at least 2 people present to order.

BLUE HAWAII 13.50 / Pitcher 60.75

Vodka, Blue Curaçao, Sweet & Sour, Club Soda

Upgrade to our BLUE OCEAN 15.50 / Pitcher 69.75

Hawai‘i’s Own Organic Ocean Vodka (Maui), Myers’s Platinum Rum, Blue Curaçao, Fresh Local Pineapple Juice

VILLAGE MAI TAI 12.50 / Pitcher 56.25

Gold Rum, Orange Curaçao, Orgeat, Sweet & Sour, Dark Rum Float

Upgrade to our MAUI MAI TAI 15 / Pitcher 67.50

Old Lahaina Rums (Maui), Orange Curaçao, Orgeat, Fresh Pineapple Juice

FROZEN DAIQUIRI BAR 11.50

Gold Rum blended with your favorite flavor: Strawberry, Guava, Mango, Banana, Passion Fruit

—It’s been said that Harry Yee was the first to add banana to a daiquiri.

TROPICAL ITCH 15.50

151 Overproof Rum, Jim Beam Bourbon, Dark Rum, Orange Curaçao, Passion Fruit Purée, Angostura Bitters

—One of Harry Yee’s signature garnishes – the unique and memorable back scratcher. It is said to have put Hawai‘i on the map.

LOVELY HULA GIRL 14.50

Vodka, Grand Marnier, Cognac, Orange Juice, Passion Fruit

—Once the secret “bartender’s handshake” of Hilton Hawaiian Village, this signature cocktail is as soothing as its name.

Ask About Our
HAWAII FIVE-0 DRINK OF THE DAY!

HAWAII FIVE-0 | FRIDAYS 9/8C | CBS

TASTE OF THE TROPICS

WAIKĪKĪ COSMO 14.50

Malibu Rum, Absolut Vanilia Vodka, Fresh Local Pineapple, Strawberry Purée

PELE’S SUNSET 15.50

Patrón Silver Tequila, Triple Sec, Mango Purée, Sweet & Sour, Strawberry Swirl

CUCUMBER & PINEAPPLE MOJITO 14.50

Bacardi Pineapple Rum, Agave Nectar, Fresh Cucumber, Fresh Local Pineapple and Lime, Club Soda

HAWAII 5-0 (A.K.A. LAVA ROCK) 13.50

Absolut Raspberri Vodka blended with Blue Curaçao, Sweet & Sour, Strawberry Purée

TROPICAL SEABREEZE 14.50

Bacardi Select Rum, Blue Curaçao, Fresh Local Pineapple, Passion Fruit, Cream of Coconut

BEER

Pitchers serve 5 people & there must be at least 2 people present to order.

DRAFT BEER

Domestic 8.50 for 16oz / **10.50** for 22oz / **30** for 64oz Pitcher
Bud Light

Specialty 9.50 for 16oz / **11.50** for 22oz / **33** for 64oz Pitcher

Kona Big Wave Golden Ale	Maui Brewing Co. Big Swell IPA
Kona Longboard Lager	Waikiki Brewing Co. English Brown Ale
Kona Fire Rock Pale Ale	Honolulu Beerworks Cocoweizen
Kona Hibiscus Brut IPA	Lanikai Brewing Co. Pillbox Porter
Stella Artois	Paradise Ciders Pineapple Cruzler 10.5/12.5/36
Blue Moon	Goose Island IPA
Sam Adams ‘76	

TRY A KONA BREWING FLIGHT 11

5oz tasting of each: Big Wave, Longboard, and Fire Rock

BOTTLED BEER

Premium 8.50

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Beck’s N/A

Specialty 9.50

Corona Extra
Kirin Ichiban
Heineken
Amstel Light
Guinness Draught
Dos Equis Lager

WINE

BUBBLES – Glass / Bottle

Prosecco, Riondo Spumante, Veneto, Italy – 10/40
Sparkling, étoile Rosé, Carneros, CA – 16/64
Sparkling, Chateau Ste. Michelle Brut, Columbia Valley – 9/45
Champagne, Moët & Chandon Impérial Brut, Épernay, France – 26 (187mL)

WHITE & ROSÉ WINES – Glass / Glass + ½ / Bottle

Pinot Grigio, Castello Banfi San Angelo, Toscana IGT, Italy – 16/21/64
Riesling, Chateau Ste. Michelle, Columbia Valley, WA – 12/16/48
Sauvignon Blanc, Matanzas Creek, Sonoma County, CA – 12/16/48
Chardonnay, Decoy by Duckhorn, Sonoma County, CA – 14/19/56
Chardonnay, Starmont, Carneros, CA – 16/21/64
Rosé, Fleur de Mer, Côtes de Provence, France – 15/20/60

RED WINES – Glass / Glass + ½ / Bottle

Pinot Noir, Acrobat, OR – 15/20/60
Merlot, Seven Falls Cellars, Wahluke Slope, WA – 15/20/60
Malbec, Bodega Norton ‘Barrel Select’, Mendoza, Argentina – 14/19/56
Cabernet Sauvignon, Columbia Crest ‘H3’, Horse Heaven Hills, WA – 15/20/60
Cabernet Sauvignon, DAOU, Paso Robles, CA – 18/26/76
Red Blend, Murrieta’s Well ‘The Spur’, Livermore Valley, CA – 17/23/68

NON-ALCOHOLIC REFRESHERS

Pitchers serve 5 people.

ISLAND SUNSET 8.50 / Pitcher 19.50

Mango, Pineapple, and Orange Juices with a drizzle of Grenadine

ICED PLANTATION GINGER TEA 8.50 / Pitcher 19.50

Iced Tea, Fresh Pineapple Juice, and Ginger

COCO-POG SMOOTHIE 8.50

Passion Fruit, Orange, Guava, and Coconut blended with Ice and Vanilla Ice Milk

SMOOTHIE BAR 8.50

Your favorite flavor blended with Vanilla Ice Milk: Strawberry, Guava, Mango, Banana, Passion Fruit, Blue Raspberry

SOFT DRINKS 5

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea

JUICES 5/8

Orange, POG, Pineapple, Grapefruit, Cranberry

HAWAIIAN SPRINGS STILL or SAN PELLEGRINO SPARKLING WATER 5.50

RED BULL 6.50

Energy Drink, Sugarfree