**BEVERAGES**

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

**PÜPUS**

- Nachos 17
  - Jack and Cheddar Cheese Blend, Black Beans, Corn, Sour Cream, Mango Pico de Gallo
  - Add: Kālua Pork 4, Chicken 6
- Crispy Chicken Wings 14
  - 5pc, Choice of Old Lahaina Dark Rum BBQ, Buffalo, or Sweet and Spicy
- Crispy Calamari 17
  - Pepperoncini, Spicy Tomato Sauce, Smoked Garlic Aioli
- Coconut Shrimp 18
  - Sweet Chili Sauce
- Pūpū Sampler 28
  - Dynamite Shrimp, Gochujang Chicken Wings, Hoisin Baby Back Ribs

**PIZZA**

- Gluten-Free Cauliflower Crust 2
- Margharita* 20
  - San Marzano Tomato Sauce, Fresh Mozzarella, Basil, Sun-Dried Tomato
- Sausage and Pepperoni* 21
  - Italian Cheese Blend, Sausage, Pepperoni
- Smoke House Meat Lovers* 27
  - Brisket, Kālua Pork, Bacon, Dole Pineapple BBQ Sauce, Jalapeño, Fresh Onion

**FRESH SALADS**

- Hawaiian 'Ahi Poke** 21
  - 'Inamona, Shoyu, Maui Onion
- Spicy 'Ahi Poke** 21
  - Sriracha Aioli, Tobiko, Green Onion
- Poke Bowl** 28
  - Hawaiian Ahi Poke, Spicy 'Ahi Poke, Seaweed Salad, Garlic Chips, Furikake, Green Onion, Steamed Rice

**BURGERS AND SANDWICHES**

- Served with French Fries or Salad
- Substitute Onion Rings 3
- Substitute Gluten-Free Bun/Bread 2
- Tropics Burger** 21
  - Certified Angus Chuck, Round, and Sirloin Blend, 8th Island Sauce, Lettuce, Tomato, Onion, Pickle, Handmade Onion Brioche Bun, Choice of Cheese
  - Add: Avocado 3, Bacon 3
  - Upgrade to a 10oz Beef Patty 6
- Panini Burger** 23
  - Smoked Bacon, Cheddar, Onion Ring, Lettuce, Tomato, Old Lahaina Dark Rum BBQ Sauce, House-Made Onion Brioche
  - Upgrade to a 10oz Beef Patty 6
- Grilled Fresh Catch Fish Sandwich* 26
  - Local Fresh Fish, Butter Lettuce, Tomato, Avocado, Radish Sprouts, Pesto, Artisan Roll
- Grilled Chicken Club Sandwich* 23
  - Crisp Bacon, Butter Lettuce, Tomato, Avocado, Radish Sprouts, Provolone, Pesto Aioli, Artisan Roll

**DESSERT**

- Ube Cheesecake 15
  - Molokai Sweet Potato Cheesecake, Halo-Halo Topping, Coconut Whipped Cream
- Chocolate Decadence Cake 15
  - Waialua Estate Chocolate Mousse, Velvety Chocolate Ganache, Chantilly Cream
- Warm Banana-Guava Bread Pudding 12
  - Island Rum Creme Anglaise, White Chocolate Ganache, Passion Fruit Coulis
- Fruit Plate* 14
  - Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

**BRUNCH**

- Loco Moco** 28
  - Two Cage-Free Eggs Any Style, Burger Patty, Steamed White Rice, Maui Onion and Mushroom Gravy
- The 2 Egg Breakfast** 24
  - Two Cage-Free Eggs Any Style, Choice of Breakfast Meat (Bacon, Link Sausage, Portuguese Sausage), Rice or Tater Tots, Toast
- Avocado Toast** 24
  - Citrus and Kona Sea Salt Mashed Avocado, Two Poached Eggs, House-Made Sourdough Bread, Lomi Tomatoes, Arugula, Harissa Vinaigrette, Black Sesame Seeds

**PLATES AND BOWLS**

- Sun Noodle and Vegetable Stir-Fry 22
  - Locally Made Okinawan Soba Noodle, Cabbage, Onions, Carrots, Green Onion, Pickled Red Ginger
  - Add: Chicken 6, Braised Pork Belly 6, Crispy Tofu 6, Shrimp 12
- Teriyaki Chicken Bowl** 22
  - Pineapple Teriyaki-Glazed Chicken Breast, Stir-Fried Vegetable Medley, Steamed Rice, Scallions
- Fish ’n Chips 24
  - Jpc, Kona Longboard Lager Tempura, French Fries, Malt Vinegar Tartar Sauce
- Tropics Ramen 25
  - Braised Pork Belly, Tonkotsu Pork Broth, Sun Noodle Okinawan Soba, Bean Sprout, Corn, Poached Egg, Chili Thread, Crispy Garlic, Green Onion, Nori, Ruy Oil

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- Fruit Plate* 14
  - Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

**TROPICS LUNCH**

- 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, Kahuhi Farms, Fresh Island Fish Co., Tropic Fish Hawaii, Kona Cold Lobsters, Le Tour Bakehouse, and Kona Sea Salt.

* 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

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 Waikiki, Hawaii, 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 Hawaii. 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

Ask About Our

HAWAII FIVE-0 DRINK OF THE DAY!

BEVERAGES

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

TRY A KONA BREWING FLIGHT 11
5oz tasting of each: Big Wave, Longboard, and Fire Rock

BUBBLES – Glass / Bottle

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

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

Pinot Grigio, Castello Banfi San Angelo, Toscana IGT, Italy – 16/21/64
Riesling, Château 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 ‘3H’, 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

ICED PLANTATION GINGER TEA 8.50 / Pitcher 19.50
Ice 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
Cola, 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

HAWAII FIVE-0 DRINK OF THE DAY!

BEER

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
Kona Longboard Lager
Kona Fire Rock Pale Ale
Kona Hibiscus Brut IPA
Stella Artois
Blue Moon
Sam Adams‘76

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

RED WINES

— Glass / Glass + ½ / Bottle

Cabernet Sauvignon, Murrieta’s Well ‘The Spur’, Livermore Valley, CA – 17/23/68
Cabernet Sauvignon, Columbia Crest ‘3H’, 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

TASTE OF THE TROPICS

WAIKIKI COSMO 14.50
Malibu Rum, Absolut Vanilla Vodka, Fresh Local Pineapple, Strawberry Purée

PELE’S SUNSET 15.50
Patron 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-O (A.K.A. LAVA ROCK) 13.50
Absolut Raspberry 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

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