

SOUPS

CLAM & CALAMARI CHOWDER
CUP 6.95 BOWL 8.95

SOUP OF THE DAY
CUP 5.95 BOWL 6.95

PUPUS

*** ISLAND SASHIMI**

Fresh Island Ahi served on julienne cabbage, wasabi & soy sauce. **18**

TSUNAMI PRAWNS

Jumbo prawns tossed in a zesty tidal wave of island flavor. **15.95**

*** ISLAND STYLE POKE**

Fresh Island Ahi, avocado, seaweed, Alae salt with other flavors. **16**

*** SEARED PEPPERED AHI**

Cajun seasoned, high temp, seared, served on 3 bean rice salad & ponzu sauce. **18**

SEAFOOD CRAB CAKES

Seafood and crab mixture, herbs & spices, panko enhanced with red pepper-mango tartar sauce, lemon wedge. **14.95**

COCONUT PRAWNS

Coconut encrusted prawns served with our pineapple-mango tartar sauce. **16.95**

*** SAMPLER PLATTER**

A combination of seafood delight. Includes Seafood Cakes, Tsunami Prawns and Seared Peppered Ahi. Served with roasted red bell pepper-mango tartar sauce, mango-papaya-lilikoi coulis and our Thai chili sauce and pineapple-ginger-coconut wasabi sauce. **25.95**

ENTREE SALADS

SALAD TOPPERS

GRILLED CHICKEN 8.00 * SEARED AHI 7.00 SHRIMP 10.50 SEAFOOD CRAB CAKE(1) 8.95

*** KONA SUNSET CAESAR SALAD**

Romaine lettuce, carrot strings, anchovies, asiago cheese and croutons served with our homemade Caesar dressing. **9.95**

TIKI SALAD

Shredded lettuce, mandarin oranges, snow peas, toasted almonds, green onions and crispy noodle served with our special sesame seed dressing. **11.95**

KAHUNA DON'S ISLAND BREEZE SALAD

Mixed greens, fresh papaya, mango, pineapple, avocado and roasted pecans served with our lilikoi vinaigrette. **12.95**

DON'S ICEBERG WEDGE SALAD

Healthy portion of iceberg lettuce, chopped egg, crispy bacon crumbles, sliced red onions, grape tomatoes, scallions and chopped roasted pecans. Served with blue cheese dressing. **10.95**

HOUSE SALAD

Mixed greens, cucumber and grape tomatoes served with your choice of dressing. **8.95**

lilikoi vinaigrette, blue cheese, thousand island, raspberry vinaigrette, papaya seed

TOMATO & FRESH MOZZARELLA SALAD

Kamuela Roma Tomato, Fresh Mozzarella, Basil Chiffonade, Balsamic Vinaigrette. **10.95**

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MAUKA

* SIZZLE ME MUSHROOMS

Grilled Prime Rib with assorted Big Island and Domestic mushrooms, topped with Veal Demi Glace and served with Lyonnaise Potatoes. **34.95**

* THE SIZZLIN' BEACHCOMBER COMBO

New York Steak paired with bacon wrapped shrimp, Hamakua Alii Oyster Mushroom, port wine demi glace, Asparagus, Lyonnaise Potatoes. **29.95**

BRAISED BONELESS BEEF

Short Ribs slow braised in Honey and Soy sauce, Garlic, Ginger, Sesame Oil, garnished with pearl onions and scallions, served with Steamed White Rice. **21.95**

MAKAI

* AHI FURIKAKE

Fresh Ahi Steak coated with furikake, sesame seeds, asparagus, pineapple-ginger-coconut wasabi sauce, sea salad & lychee fruit. **Market Price**

LINGUINE CON GAMBERETTI AGLIO

Grilled shrimp, julienne asparagus, linguine in a garlic olive cream sauce, shredded asiago, tomato concasse, garlic foccacia bread. **24.95**

SEAFOOD MIXED GRILL

Fresh Island Catch of the Day, jumbo shrimp, scallop skewer on a bed of rice pilaf, fresh asparagus, lemon butter sauce. **25.95**

MACADAMIA NUT CATCH OF THE DAY

Fresh Catch of the Day, breaded in Mac Nut, panko, fresh asparagus, papaya relish, served with Steamed White Rice or Lyonnaise Potatoes. **Market Price**

DON'S LINE CAUGHT CATCH OF THE DAY

Every night Don prepares a selected fresh Hawaiian fish for your pleasure. Please ask your server for tonight's featured fish and preparation. **Market Price**

* DON'S MIXED PLATE

An array of Island flavors: Boneless Teriyaki Short Rib, Mochiko Chicken, Misoyaki Fish, Ahi Sashimi with Wasabi, Oshinko and Steamed White Rice. Served with Island Greens with Sesame dressing. **23.95**

LOCAL FAVORITES

DON'S "ISLAND STYLE" ROTISSERIE CHICKEN

Tender half chicken marinated with lemons, limes, oranges, shoyu and achiote seasoning topped with a guava & honey glaze. **23.95**

DON'S "PULEHU PUA'A" BABY BACK RIBS

Pork ribs coated with our own house made rub, flame broiled and roasted with Don's own honey-rum-mango-pineapple BBQ glaze. Served with french fries and pineapple coleslaw.
Half Rack 19.95 Full Rack 28.95

* HAWAIIAN LUAU PLATE

A Hawaiian tradition, Kalua Pork, Chicken Luau, Lomi Lomi Salmon, Island Poke, Purple Sweet Potato, Grilled Pineapple, Rice or Poi. **21.95**

THE ISLAND WOK-A-BOUT

A classic island favorite with snow peas, water chestnuts, mushrooms, bamboo shoots and more vegetables stir-fried and served with Steamed White Rice.
Vegetarian with tofu & chile sauce 19.95
Chicken breast & Oyster Sauce 22.95

* THE BIG ISLAND'S BEST PRIME RIB "NO KA OI"

Hawaiian salt-herb and peppercorns to seal in natural flavors, slow roasted to enhance its tenderness. Served with au jus, creamy horseradish and accompanied with Don's Lyonnaise Potatoes.

Auntie Karen 8oz 25.95 Beachcomber 12oz 31.95 Big Kahuna 16oz 36.95

ACCOMPANIMENTS

Sauté of fresh local vegetables **5.95**

Steamed White Rice **3.95**

Grilled Asparagus Spears **5.95**

Side sautéed Big Island Mushrooms **5.95**

Lyonnaise Potatoes **5.95**

Linguine Pasta with Garlic Butter **5.95**

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Revised 4-1-15

ONOLICIOUS SWEET THINGS

Royal Kona Mud Pie 9.95

This Ice Cream Pie is a blend of layered sweet sensations:
Oreo Cookie Crust, Kona Coffee Ice Cream, Whipped Cream,
Chocolate Sauce, Fresh fruit garnish.

Ice Cream 6.50

A Big Island scoop of Chocolate, Vanilla or Kona Coffee Ice Cream.

Molten Lava Torte 7.95

A chocolate sin-sation. Served straight from the oven with a
molten chocolate lava center. Allow 15 minutes to prepare.

Gluten Free Flourless Chocolate Cake 8.95

Decadent flourless chocolate cake topped with whipped cream
and strawberry garnish.

Classic Cheesecake 9.95

New York style cheesecake topped with a mixed berry sauce.

Passion Fruit Crème Brulee 9.95

A wonderful flavor of Passion Fruit and traditional custard.
Complete with a caramelized crust and served with Macadamia Nut Biscotti.

COFFEE-LIQUEUR-COGNAC

Kona Sunset 10.00

Cognac, Amaretto

Tahitian Coffee 9.00

Cognac, Cointreau, Coffee,
Whipped Cream

Burnt Almond 8.00

Amaretto, Godiva Chocolate, Kahlua

Irish Coffee 8.00

Irish Whisky, Sugar, Coffee,
Whipped Cream

Kona Coffee Grog 9.00

Captain Morgan's Rum, Grand Marnier,
Galiano, Coffee

Beachcomber Coffee 9.00

Dark Rum, Kahlua, Bailey's, Amaretto,
Coffee, Whipped Cream

Black Pearl 9.00

Bacardi 8 Gold Rum, Tia Maria,
Frangelico, Coffee, Whipped Cream

Stinger 7.50

Brandy, Crème de Menthe

Irish Irish 9.00

Bailey's Irish Whisky

Caribbean Coffee 8.00

Dark Rum, Tia Maria, Coffee,
Whipped Cream

White Russian 8.50

Vodka, Kahlua, Cream

PORT

DOW'S LBV 10.00

Late bottle vintage 1998

WARRE'S OPTIMA 12.00

10 Year Tawny Port

Remy Martin VSOP	13.00
Courvoisier	10.00
Kahlua	8.00
Godiva	9.00
Drambuie	10.00

Frangelico	9.00
Bailey's Irish Cream	9.00
Amaretto	9.00
Grand Marnier	10.00
Tuaca	8.00



WINES BY THE GLASS

CHAMPAGNE SPARKLING WINE

	glass	bottle
Wycliff Brut (House Champagne)	8	28

WHITE WINES

Beaulieu Vineyards 'Coastal', Sauvignon Blanc	8	28
Beaulieu Vineyards 'Coastal', Chardonnay	8	28
Beaulieu Vineyards 'Coastal', Riesling	8	28
Beaulieu Vineyards 'Coastal', Pinot Grigio	8	28
Beringer, Napa, Chardonnay	10	38
Ca' Montini, Pinot Grigio	10	37
Chateau Ste. Michelle, Riesling	8	28
Mer Soleil, Chardonnay	10	33
Villa Maria, Sauvignon Blanc	10	35
Woodbridge by Robert Mondavi, White Zinfandel	8	28

RED WINES

Beaulieu Vineyards 'Coastal', Pinot Noir	8	28
Beaulieu Vineyards 'Coastal', Merlot	8	28
Beaulieu Vineyards 'Coastal', Cabernet Sauvignon	8	28
Clos Du Bois, Merlot	9	30



HALF BOTTLES

Innocent Bystander, Pink Moscato	20
Hess, Cabernet Sauvignon	30
J Lohr, Seven Oaks, Cabernet Sauvignon	19
A To Z, Pinot Noir	19
Coppola, Merlot	18
Conundrum, White Blend	25
Sonoma-Cutrer, Russian River Ranches, Chardonnay	18
Kendall-Jackson, Chardonnay	16

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CHAMPAGNE/SPARKLING

	bottle
Dom Perignon 2006	190
Domaine Chandon	48
Michelle Brut	28
Mumm Cuvee Napa 187 MI	12
Perrier-Jouet Grand Brut	75
Chateau De Fleur (Non Alcoholic)	10



WHITE WINES

	bottle
Conundrum, White Blend	30
Chateau Ste. Michelle, Chardonnay	28
Ferrari-Carano, Fume Blanc	32
Murphy-Goode, Chardonnay	29
Stags' Leap Winery, Chardonnay	52
Valley Of The Moon, Pinot Blanc	32



RED WINES

	bottle
Ben Marco Mendoza, Cabernet Sauvignon	40
Beaulieu Vineyards, Napa, Cabernet Sauvignon	44
Clos Du Bois, Cabernet Sauvignon	35
Dry Creek, Zinfandel	44
Estancia, Pinot Noir	35
Franciscan, Cabernet Sauvignon	55
King Estate, Pinot Noir	48
Mark West, Pinot Noir	28
Murphy-Goode, Zinfandel	38
Ravenswood, Zinfandel	28
Rodney Strong, Cabernet Sauvignon	32
Silver Oak, Cabernet Sauvignon	120
Wild Horse, Cabernet Sauvignon	40

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RUM LOCKER

Appleton 12 Yr - Jamaica	10
Bacardi Superior - Puerto Rico	8
Barbancourt 5 Star 8 Yr - Haiti	8
Captain Morgan Original Spiced - Caribbean	9
Captain Morgan Black - Caribbean	9
Cruzan Black Strap - Virgin Islands	8
El Dorado 5 Yr - Guyana	8
El Dorado 12 Yr - Guyana	10
El Dorado 151 - Guyana	10
Flor de Cana 12 Yr - Nicaragua	9
Flor de Cana Black 15 Yr - Nicaragua	9
Gosling's Dark - Bermuda	8
Kraken - Caribbean	9
Matusalem Grand Reserve 15 Yr - Dom Republic	11
Mount Gay XO - Barbados	10
Mount Gay Black - Barbados	9
Myers's Original Dark - Jamaica	9
Naked Turtle - Virgin Islands	8
Old Lahaina Dark - Maui	9
Pyrat - British West Indies	9
Sailor Jerry - Caribbean	8
Sammy's Beach Bar - Maui	9
Ron Zacapa 23 Yr - Guatamala	12
Smith & Cross - Jamaica	9
Zaya - Trinidad	11

BOURBON & WHISKEY

Bulleit Frontier	10
Bulleit Rye	10
Bushmills	9
Canadian Club	8
Crown Royal	9
Crown Royal XO	12
Dickel Rye	9
Forged Oak 15 Yr	20
Gifted Horse	14
Jack Daniel's	8
Jack Single Barrel	13
Jameson Irish Whiskey	9
Maker's Mark	10
Michter's	10
Michter's Sour Mash	13
Sazerac Rye	10
Seagram's 7	8
Wild Turkey 101	8
Tullamore Dew	9

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Bombay	8
Bombay Sapphire	10
Hendrick's	12
Nolet's Silver	11
Tanqueray	10
Beefeater	9

SCOTCH & SINGLE MALTS

Ardberg 10 Yr	15
Balvenie 15 Yr	24
Chivas Regal - Blended	9
Cutty Sark - Blended	9
Dalwhinnie 15 Yr	20
Dewar's White Label - Blended	8
Glenfiddich 12 Yr	13
Glenlivet 12 Yr	13
Glenmorangie 10 Yr	13
Glenrothes - Select Reserve	14
Highland Park 12 Yr	12
J&B - Blended	8
Johnnie Walker Red - Blended	8
Johnnie Walker Black - Blended	12
Lagavulin 16 Yr	18
Laphroaig 10 Yr	13
Macallan 18 Yr	40
Oban 14 Yr	18
Springbank 15 Yr	25

TEQUILA & MEZCAL

Casamigos Reposado	15
Casamigos Blanco	14
Casamigos Anejo	16
Cazadores Reposado	11
Cazadores Blanco	11
Cazadores Anejo	12
Corazon Blanco	11
Corazon Anejo	13
Del Maguey Chichicapa Mezcal	16
Del Maguey Vida Mezcal	10
Sombra Mezcal	12
Delirio Mezcal	15
Don Julio Anejo	16
Don Julio Blanco	16
Don Julio 1942 Anejo	25
Maestro Dubel Silver	11
Olmecca Altos Reposado	9
Patron Silver	12
Patron Anejo	13
Tres Generaciones Anejo	10
Tres Generaciones Plata	10
Xicaru Mezcal	18

VODKA

4 Orange	8
Absolut	9
Belvedere	11
Ciroc Pineapple	10
Grey Goose	11
Kai Coconut	9
Ketel One	10
Ketel One Citroen	10
Maui's Own Organic Ocean	11
Pau Maui	8
Skyv	8
Sobieski	8
Stolichnaya	10

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APERITIFS / CORDIALS / LIQUEURS

Amaretto Disaronno	9	Jagermeister	8
Alize Coco	9	Kahlua	8
Campari	9	Luxardo Maraschino	8
B&B	10	Peach Schnapps	8
Benedictine	10	Pernod	8
Baileys	10	Remy Martin VSOP	15
Cointreau VS	10	Rum Chata	8
Drambuie	8	Sambuca	9
Frangelico	10	Southern Comfort	8
Galliano	11	Tia Maria	10
Godiva Chocolate	9	Tuaca	9
Grand Marnier	15	Paul Masson Brandy	8



PORT & SHERRY

Dow's LBV Port	10	Dry Sack	8
<i>Rich, full bodied chocolate and berry flavors</i>		<i>A medium dry sherry, aged in oak casks</i>	
Warre's Optima 10 Year Port	12	Hartley & Gibson Amontillado Sherry	8
<i>A lighter style, nutty, fruity port</i>		<i>Round, nutty and medium dry</i>	



DON'S AFTER DINNER LIBATIONS

Beachcomber Coffee	10		
<i>Dark Rum, Kahlua, Baileys, Amaretto, Kona Coffee and Whipped Cream</i>			
Tahitian Coffee	9	Mrs Bailey's Bush	12
<i>Cognac, Cointreau, Coffee, Whipped Cream</i>		<i>Baileys Irish Cream and Bushmils Irish Whiskey on the rocks</i>	
Irish Coffee	10	Leg Spreader	15
<i>Jameson Irish Whiskey, Kona Coffee and whipped cream</i>		<i>Grand Marnier & Remy Martin Cognac in a snifter</i>	
Caribbean Coffee	9	Stinger	8
<i>Dark Rum, Tia Maria, Kona Coffee and Whipped Cream</i>		<i>Brandy and Creme De Menthe</i>	
Black Pearl	9	White Russian	9
<i>El Dorado Rum, Tia Maria, Frangelico, Kona Coffee and Whipped Cream</i>		<i>Vodka, Kahlua and Cream</i>	
		Burnt Almond	8
		<i>Amaretto, Godiva Chocolate, Kahlua</i>	

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