





THE *NAUPAKA* IS A NATIVE HAWAIIAN PLANT WHOSE
DELICATE WHITE FLOWERS APPEAR TO BE CUT IN TWO,
INSPIRING AN ANCIENT LEGEND OF TWO LOVERS
FOREVER WISHING TO BE REUNITED.



PUPUS

ISLAND-STYLE STARTERS

ISLAND-INSPIRED HOUSE SOUP 8

Ask your server about today's special

LOADED "HAPUNACHOS" 14 (V)

Refried Beans, Guacamole, Sour Cream
House Pico, Cheese Sauce
Add Aunty Stella's Chili 4

SWEET & SOUR SUGAR CANE SHRIMP 15

House Firecracker Sauce, Garlic Fried Rice

MUSHROOM TOAST 10 (V)

Edamame Hummus, 'Ulu (Breadfruit) Sourdough
Balsamic Syrup, Baby Basil

CRISPY CALAMARI 16

Sriracha Mayo, Truffle, Parmesan Cheese

ISLAND AHI SASHIMI* 18

Wasabi, Soy, Pickled Ginger

EDAMAME POT STICKERS 16 (V)

Spicy Soy Dipping Sauce, Cabbage Slaw

FURIKAKE CHICKEN WINGS 16

Mauna Kea Resort Honey Sauce
Furikake, Chili Threads, Scallions

POKE NACHOS* 19

Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabayaki
Avocado, House Sweet Potato Chips

SANDWICHES & SALADS

All Sandwiches served with French Fries or Sweet Potato Fries unless otherwise noted

NAUPAKA DOG 14

Eisenberg Black Angus Dog,
Stadium Roll, Liliko'i "Chow Chow"

'ĀINA PATTY MELT* 20

Island Grass Fed Beef Patty
Kalina Lani 'Ulu (Breadfruit) Sourdough
Sweet Onion Bacon Jam, Swiss Cheese

NAUPAKA LOBSTER ROLL 26

Griddled Stadium Roll, Kabayaki, Bubu Areare
Firecracker Sprouts, Sansho Wasabi Fries

FRESH CATCH SANDWICH* 24

Grilled Wild Catch, Toasted Brioche Roll, House Tartar
Lettuce, Onion, Kamuela Tomatoes

THE "BEYOND BURGER" 18 (V)

Veggie "Meat" Patty, Whole Wheat Kaiser, Lettuce
Kamuela Tomatoes, Onion

CLUB SANDWICH 19

Herbed Focaccia, Smoked Turkey, Kamuela Tomatoes
Crispy Bacon, Island Avocado

BIG ISLAND TACOS* 21 (GF)

Chef Randy's "Chilikoi" Sauce, Island Corn Relish
Indigo Tomatoes, Guacamole, Blue Corn Tortilla
Choice of Fish, Pepe'ekeo Chicken, or Shrimp

TOFU SALMON SALAD 20

Seared Organic Salmon, Chopped Kamuela Greens
Red Onion, Hilo Tofu, Orange Truffle Vinaigrette
Island Cucumbers, Tomatoes, Watercress

CAESAR SALAD 15 (V)

Kamuela Romaine, House Anchovy Dressing
Crispy Garlic Croutons, Parmesan Cheese

CHINESE CHICKEN SALAD 16

Pepe'ekeo Chicken, Kekela Farms Purple Won Bok
Chopped Island Romaine, Edamame, Cashews, Oranges
Hoisin Balsamic Dressing

ADD TO ANY SALAD

CHICKEN BREAST, CRISPY HILO TOFU 7
FRESH CATCH, SUGAR CANE SHRIMP SKEWER 10

NAUPAKA COBB SALAD 18

Kamuela Romaine, Boiled Egg, Kamuela Tomatoes
Avocado, Crispy Fried Onions

MAUKA STYLE

Pipikaula (Smoked Beef), Grilled Corn
Kona Coffee Dressing, 'Ulu (Breadfruit) Croutons

MAKAI STYLE

Bay Shrimp, Blue Cheese, Garlic Croutons
Creamy Tarragon Dressing



A service charge of 16% will be added for all parties of 6 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) GLUTEN FREE | (V) VEGETARIAN |  SUPERFOODSRX powerfully pairs together whole foods to boost nutritional composition and flavors.

LARGE PLATES

All Entrees served with choice of Sweet Potato Salad
Wakame Kim Chee, Hawaiian Potato Macaroni Salad
or Island Field Greens

CHARBROILED SUGAR CANE SHRIMP 22

Pineapple Fried Rice, Pineapple Boat

LOCO MOCO* 17

Grilled Paniolo Cattle Company Patty, Sunny Side Up Egg
Brown Gravy, Grilled Hamakua Mushrooms
Steamed Rice

POKE BOWL* 19

Wild Ahi Poke, Spicy Mayo, Tobiko, Nori, Kabayaki
Avocado, Brown or White Rice

GRILLED PIPIKAULA 17

Smoked Soy Marinated Beef, Steamed Rice
House Kim Chee

KONA LONGBOARD LAGER

FISH & CHIPS 21

Fries, Tartar Sauce, Lemon Wedges

BIG ISLAND STYLE SAIMIN 16

Hilo Noodles, House Cured Pork Belly, Soft Poached Egg
Sliced Scallions, Crispy Nori, Fish Cake

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS!

ON DA SIDE

SWEET POTATO FRIES 7 (V)

SMALL GREEN SALAD 7 (GF, V)

SWEET POTATO SALAD 6 (GF, V)

FRENCH FRIES 6 (V)

POTATO MAC SALAD 5

WHITE RICE 5 (GF, V)

BROWN RICE 5 (GF, V)

PAU HANA

Available after 5:00pm

HULIHULI CHICKEN 28

Smoked Pepe'okeo Chicken Breast, Steamed Rice
Sautéed Market Vegetables

MAUKA MAKAI* 42

Grilled Petite NY Steak, Citrus Teri Glaze
Two Sugarcane Shrimp Skewers, Garlic Butter
Garden Vegetables, Steamed Rice

WILD CAUGHT ISLAND CATCH* 32

Fried Rice, Stir Fried Vegetables, Wasabi Soy Butter

PULEHU NEW YORK STEAK* 37

Steamed Rice, Sizzling Citrus Teriyaki, Grilled Asparagus

TOFU NOODLE STIR FRY 30 (V)

Hilo Noodles, Garden vegetables, Hamakua Mushrooms,
Island Tofu, Edamame

DESSERTS

HAPUNA MUD PIE 10 (V)

Kona Coffee Ice Cream
Macnut Brittle Swirled Vanilla Ice Cream
Chocolate Cookie Crust

HAWAIIAN BANANA SPLIT 12 (GF)

Warm House Kulolo, Liliko'i Sauce, Island Fruit
Tahitian Vanilla Ice Cream, Coconut Caramel
Toasted Macadamia Nuts

LILIKO'I CHEESECAKE 8 (V)

Fresh Fruit, Mango Sauce

FRUIT PLATE 15 (GF, V)

Seasonal Fresh Fruit, Greek Yogurt
Mauna Kea Resort Honey

CHIA BOWL 9 (GF)

Liliko'i Cubes, Island Fruit, Garden Lime Leaves

ALOHA ELVIS 10 (GF)

Chocolate Mousse
Banana, Bavarian Chocolate Dipped Bacon
Peanut Butter Crème, Candied Peanuts

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SIGNATURE COCKTAILS

1953 MAI TAI 14

The Original Mai Tai from 1953 – a classic here in the tropics.
Bacardi Superior, Pineapple Juice, Orange Juice
Orgeat Syrup, Old Lahaina Dark Rum Float

GUAVA SUMMER 14

Cool off with this taste-tempting tropical treat.
Beefeater Gin, Cruzan Guava Rum, Guava Puree

STRAWBERRY MINT MULE 14

Our unique and refreshing version of the Moscow Mule.
Hawaii-Made Organic Ocean Vodka
Fresh Strawberry, Mint

KILAUEA FLOW 14

Naupaka's indulgent take on the classic Lava Flow.
Bacardi Maestro Silver Rum

TIKI MANGO MOJITO 14

You haven't experienced a Mojito until you've tried this Mojito.
Bacardi Gran Reserva Cruzan, Mango Rum

KA'U CADILLAC 14

Naupaka Beach Grill's top shelf Margarita.
Don Julio Reposado, Ginger

TROPICAL ITCH 14

The 1960s Backscratcher is reborn.
Jim Beam White Label, Bacardi Superior,
Liliko'i (Passion Fruit) Juice, Myer's 151 Float

GREY GOOSE LILIKO'I LEMONADE 14

An inviting thirst quencher for a warm Hapuna day.
Grey Goose Vodka, local Liliko'i (Passion Fruit) Lemonade
Blended or on the Rocks

PANILO BUCK 14

An Irish tip of the hat to the Hawaiian Cowboy.
Jameson Black Barrel Reserve Irish Whiskey
Orange Bitters, Mauna Kea Resort Honey

COCONUT WIRELESS 14

Hand-crafted, delightful blended tropical sip of bliss.
Malibu Rum, Disaronno, Creme of Coconut, Pineapple,
Macadamia Nuts, Fresh Mint

WHITE PEACH SANGRIA 14

Naturally-flavored, crisp and effervescent.
Martini and Rossi Sparkling Rosé, Absolut Citron
Stirrings Peach Liquor, Lime, Pineapple Juice, Orange Juices

LYCHEE PRESSE 14

Naupaka Beach Grill's distinctive and delectable cocktail.
Bombay Sapphire East Gin, Funkin Lychee
House-Made Lime Sour

THE SKINNY 14

All the fun without the guilt.
Cazadores Silver Tequila, house-made Sweet & Sour,
fresh Grapefruit Juice and Coconut Water.

AOLANI TAI 15

Our heavenly version of the traditional Mai Tai.
Kohana Kea Agricole Rum, Old Lahaina Dark Rum, Aperol
Calahua Cream of Coconut Foam, Lime Juice
St. Elizabeth's Allspice Dram Liqueur

HAPPY HOUR

\$1 OFF ALL ALCOHOLIC BEVERAGES

SPARKLING & WINE

SPARKLING

131 Prosecco, Mionetto IL, Italy 11/42

ROSÉ

452 Rose, Fleur de Mere, Provence, France 12/45

WHITE

311 Sauvignon Blanc, Loveblock, New Zealand 15/58

511 Pinot Grigio, Bollini, Italy 10/38

216 Chardonnay, Hess "Shirtail Ranches" CA 11/42
Monterey

RED

719 Pinot Noir, Acrobat, OR 10/38

907 Syrah-Grenache,
Austin Hope "Troublemaker" 13/50

735 Merlot, Toad Hollow
"Richard McDowell Selection", CA 11/42

618 Cabernet, Napa Valley Quilt,
Napa Valley, CA 12/45



BEER

LOCAL CRAFT

Kona Brewing Company 8

Longboard Island Lager

Mehana Brewing Company 8

Volcano Red Ale

Maui Brewing Company 8

Bikini Blonde Lager

Big Island Brewhaus 9

Overboard IPA

Golden Sabbath Belgian Ale
 (with Hawaiian Honey)

Ola Brewing Company 9

White Pineapple Cider

Ask about special seasonal brews!

BREWS

IMPORTED 8

Amstel Light

Corona

Corona Light

Heineken

Heineken Light

Stella Artois

Guinness Draught

Modelo Especial

NON-ALCOHOLIC 8

O'Doul's

CRAFT 8

Samuel Adams

Boston Lager

Blue Moon Belgian

White Ale

Angry Orchard Cider

Michelob Ultra

DOMESTIC 7

Bud Light

Budweiser

Miller Lite

Coors Light



POLUEA 'OLE (ZERO PROOF)

ROSEMARY CRUSH 8

Grape, Rosemary, Lemon Juice

Mauna Kea Resort Honey Syrup

HIBISCUS COOLER 8

Coconut Water, Lemon

Hibiscus Jalapeño Syrup

OTHER DRINKS

FRUIT SMOOTHIES 12oz - 6 | 16oz - 7 | 20oz - 8

Choice of Chocolate, Strawberry, Vanilla, Liliko'i
 Mango, Banana, Pineapple, Guava, Coconut

ICED TEA 5

SODA 5

CHEF PETER'S LI HING MUI
 LEMON SODA 5

RED BULL 6

SPARKLING WATER 5/7

COCONUT WATER 6

COFFEE 5

FRENCH PRESS 7
 100% Kona Coffee

TEA 5

Selection of
 Hot Teas

HAPPY HOUR
 \$1 OFF ALL ALCOHOLIC BEVERAGES