



ROOFTOP RESTAURANT | LOUNGE | NIGHTCLUB

SOCIAL BITES

Ahi Poke & Avocado Mousse

Spicy ahi poke with avocado mousse - 17

Big Island Smoked Pork Pizza

Big Island smoked pork with melted mozzarella, sauteed onions, kabayaki and sriracha sauces - 15

Chicken Wings

Crispy chicken wings served with sweet chili sauce - 14

Garlic Chicken Sliders

Garlic chicken and furikake macaroni salad on potato rolls - 20

Pizza Rolls

Cheesy pepperoni pizza rolls with side ranch dressing - 10

SKY French Fries

Crispy fries served with spicy ketchup and BBQ aioli - 9

Truffle Mushroom Mascarpone Pizza

Sauteed ali'i and button mushrooms with truffle mascarpone butter and asiago cheese - 15

Perfect Cheeseburger

The perfect mix of ground chuck, short rib and brisket in a hamburger patty on a brioche bun - 17

SALADS

Caesar Salad

Kula baby romaine lettuce with caesar dressing, garlic croutons, Ho Farm tomatoes and parmesan cheese - 14

Chinese Chicken Salad

Sweet chili soy dressing, asian pear, and grilled lemongrass chicken skewers - 14

ENTRÉES

Miso Yuzu Butterfish

Miso yuzu marinated butterfish with tofu togarashi sauce, fried kabayaki eggplant, puffed wild rice, and shiso rice - 36

Sizzling Surf & Turf

10 oz. striploin steak, grilled lemongrass shrimp, topped with our Indonesian inspired black pepper sauce - 40

Spicy Tuna Sashimi Pizza

Ahi sashimi, spicy mayo, kabayaki sauce on crispy won ton pi, topped with micro shiso - 32

DESSERTS

Banana Lumpia

Fresh bananas, brown sugar, cinnamon in a bruleed lumpia wrapper served with Tahitian vanilla gelato and brown butter crumble - 9

Brownie Sundae

Warm dark chocolate brownie served with vanilla bean gelato, whipped cream, and bacon brittle - 9

Deep Fried Oreos

Crisp-fried Oreos - 9

SIGNATURE COCKTAILS

Treasure at Ka'ena Point ①

Captain Morgan Black spiced rum, merlot, grapefruit, cinnamon, lemon, pineapple, Angostura bitters - 11

Yokohama Old Fashioned ②

Kikori Japanese whiskey, Kina l'Aero d'Or aperitif, Bacardi 8, Regan's orange bitters - 14

After Green Lanterns ③

Tanqueray gin, Midori, lemon, lime, egg white, black Hawaiian sea salt - 12

Haleiwa Half Step ④

Brandy, lemon juice, apple bitters, prosecco - 12

Kahala Back Girl ⑤

Leblon cachaca, vodka, lime juice, orange bitters, soda - 12

Pop's Midnight Mule ⑥

Averna, Jim Beam, lime, ginger beer, soda, house spiced bitters - 13

Malaekahana Mix ⑦

Appleton Jamaican rum, lime, cold brew, coconut crème, crème de cacao, mole bitters, cinnamon, kiawe smoked sea salt, toasted marshmallow - 12

DRIVING TONIGHT OR SURFING TOMORROW (non-alcoholic)

Dawn Patrol

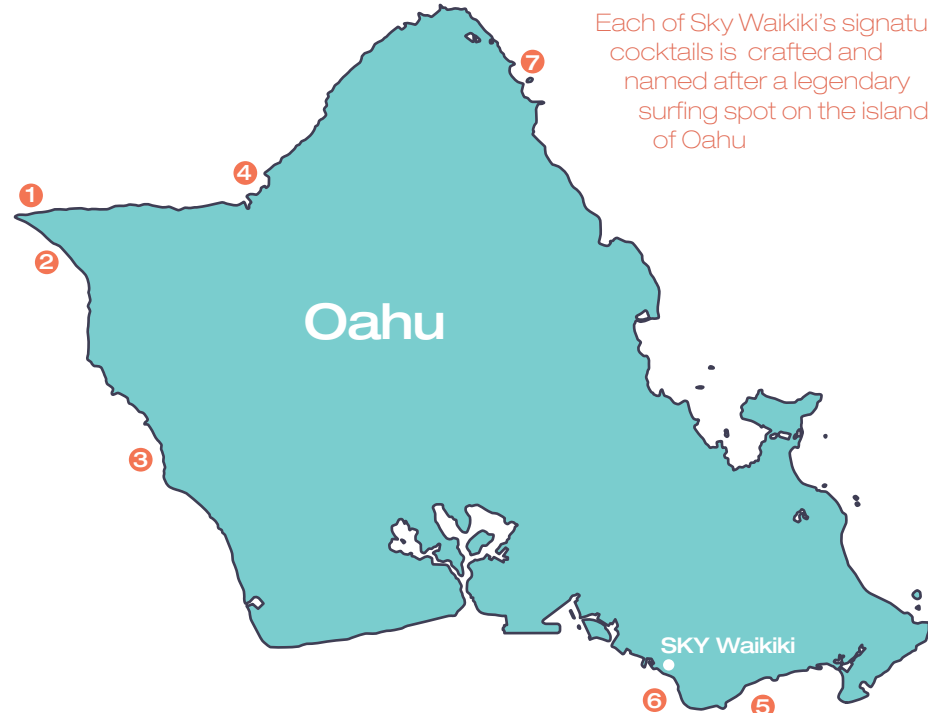
Pineapple jalapeno shrub, lemon juice, soda - 7

Over the Pali

House made "gin" syrup, tonic, lime - 7

Hapai Happiness

Yuzu syrup, lime, basil, soda - 7



BEERS ON DRAFT

Bud Light, Budweiser, Heineken	5
Seasonal Local Beer, Kona Firerock	7

WINES BY THE GLASS

Bex Riesling	8
Infamous Goose Sauvignon Blanc	10
Caposaldo Pinot Grigio	11
Sonoma Cutrer Chardonnay	14
St Supery Estate Napa Rose	9
Angeline Pinot Noir	11
Joel Gott Merlot	10
Freakshow Cabernet Sauvignon	10

CHAMPAGNE BY THE GLASS

Chandon Rose	15
Moet Imperial Reserve	17
Veuve Clicquot Yellow Label	21
Dom Perignon	100

Executive Chef Lance Kosaka

Mixologist Jennifer Ackrill

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

All parties of 6 or more are subject to an 18% gratuity charge. Maximum of 4 credit cards per table.

For groups of 5 or less during peak business hours, a 90-minute dining window will apply to ensure all guests with reservations can be seated in a timely manner. For groups of 6 or more, a 120-minute window will apply.