

## From the Bar

**\*\*Happy Hour 5:00 P.M. – 6:00 P.M.  
1/2 off Draft Beers & Wine**

### DRAFT BEER

**\*\*Maui Brewing Co Bikini Blonde - \$8  
\*\*Maui Brewing Co Coconut Porter - \$8  
\*\*Lagunitas IPA - \$8  
\*\* Modelo Especial - \$8**

**Corona - \$7 Heineken - \$7  
Coors Light - \$7 Guinness - \$8**

### WINE LIST

**\*\*House - Pinot Grigio - \$10 gls / \$38 btl  
\*\*House - Chardonnay - \$10 gls / \$38 btl  
\*\*House - Pinot Noir - \$10 gls / \$38 btl  
\*\*House - Cabernet Sauvignon - \$10 gls / \$38 btl  
\*\* House Sauvignon Blanc - \$10 gls / \$38 btl  
Prosecco - \$12 split**

### SODAS and JUICE

**Coke, Sprite, Diet Coke, Iced Tea - \$4  
Lemonade, Orange, Cranberry, Pineapple, Passion Orange Guava - \$5**

### COCKTAILS

**OGB Blue Hawaii - \$18**  
Coconut Rum, Coconut Vodka, Blue Curacao,  
Pineapple Juice, with a dash of fresh squeezed Lime

**Ha'ena Mai Tai - \$18**  
House Blend of Orange Juice, Pineapple Juice, Guava Juice with  
Koloa Gold Rum & a Koloa Dark Rum floater

**Ke'e Sunset - \$18**  
Passion, Orange and Guava Juice with Coconut Vodka  
& Koloa Coconut Rum

**Mango Margarita - \$18**  
Tequila, Mango Puree and a dash of lime juice

**Hawaiian Mule - \$15**  
Coconut Vodka with Ginger Beer & Lime

**Pina Colada - \$18**  
Coconut Rum with Pineapple Juice and Coconut Puree



## Menu

### Pupus

**\*Ahi “Yellow Fin Tuna” Poke - \$20**

Topped with Siracha Aioli and Unagi Sauce, and Furikake

**Add Rice: \$3 OGB Fried Rice: \$5**

**Quesadilla - \$19**

Jack, Cheddar & House Salsa and Chipotle Aioli with your choice of Grilled Steak, Chicken or \*Shrimp

**Edamame “Soy Beans” - \$10**

Tossed in Sesame Oil, Shoyu and Hawaiian Salt. A plant-based protein, great for vegetarian and vegan diets.

**\*Poke Nachos - \$24**

Fresh Ahi Poke over a bed of Won Ton Pi chips served with Siracha, Unagi Sauce and Furikake plus our Special Dip made with Sour Cream and Pico De Gallo

**Baked Brie - \$22**

Mangos, Lilikoi Sauce & Herb Salad

**Gluten Free Flat Bread - \$20**

Roasted Garlic Pesto, Tomato & Balsamic Gastrique

**\*6oz Pupu Steak - \$24**

Prime Ribeye with Teriyaki Glaze

**Add Shrimp - \$10 Add Rice - \$3**

**OGB Fried Rice: \$5**

**Calamari - \$20**

Tempura battered Rings of Squid

Quickly Fried and served with a Marinara Sauce.

**\*Chicken Wings - \$18**

BBQ Sauce, Sweet Chili or Spicy Buffalo Sauce

**Served with carrots and celery with Bleu Cheese or Ranch Dip**

## Makai

*(From the Sea)*

**\*Wainiha Seafood Chowder**

**Cup- \$10 Bowl - \$16**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Menu items and prices subject to change.

18% Gratuity will be added for parties of 6 or more.

# Opakapaka



GRILL AND BAR

## Fresh from the Aina

*(From the Land)*

**House Caesar Salad - \$22**

**Side Salad - \$14**

Baby Romaine Lettuce,  
Parmesan Cheese, and Anchovy  
Dressing.

**\*Add Fish / Shrimp - \$12 Add**

**Chicken - \$10**

**Local Greens Salad - \$22**

**Side Salad - \$14**

Fresh Greens & Farm Fresh  
Vegetables with Papaya Seed  
Vinaigrette

**\*Add Fish / Shrimp - \$12**

**Add Chicken - \$10**

## Entrees

**\*Island Fresh Fish & Chips - \$27**

Tempura Battered Fish with House-Made Tartar  
Sauce, Cabbage Slaw with French Fries

**\*Loco Moco - \$22**

Two scoops of rice, 8 oz. hamburger patty,  
and a sunny side up egg smothered in a savory gravy

**\*Catch of the Day - \$42**

Served with Steamed Rice with Furikake,  
Vegetables & a Lemon Butter Sauce

**Add OGB Fried Rice - \$5**

**\*Add Fish / Shrimp - \$12**

**Add Chicken - \$10**

**\*12 oz Ribeye Steak - \$48**

Steamed Rice with Furikake, Fresh Vegetables  
& Red Wine Demi Sauce

**Add OGB Fried Rice - \$5**

**\*Add Fish / Shrimp - \$12**

**Add Chicken - \$10**

**\* Fish or Shrimp Tacos - \$26**

Crispy or Grilled, Flour Tortillas with Cabbage  
Salad, Pico de Gallo  
& Spicy Aioli

**\*O.G.B. Half-Pound Burger - \$27**

8 oz. Steak Burger on a Toasted Brioche Bun,  
Cheddar Cheese, Bacon, Lettuce, Tomato &  
Chipotle Aioli with French Fries

**\*Grilled Fish Sandwich - \$28**

With Lettuce, Tomato and House-Made Tartar  
Sauce with French Fries

**Taro Burger - \$24**

Locally made, Gluten Free, Vegan Taro Patty.  
Topped with Lettuce and Tomato.  
Served with French Fries

**Pasta Primavera - \$24**

Made with Penne Pasta, a Rich Sauce of Butter  
and Cream, Parmesan, and Plenty of Fresh  
Vegetables.

**\*Add Fish / Shrimp - \$12**

**Add Chicken - \$10**

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Menu items and prices subject to change.**

**18% Gratuity will be added for parties of 6 or more.**



## Kids Menu

### **\*Kids Hamburger - \$16**

With French Fries  
Add Cheese: \$3

### **\*Kids Fish and Chips - \$18**

Tempura Battered Fish with House-Made  
Tartar Sauce, Cabbage Slaw  
with French Fries

### **Kids Quesadilla - \$12**

Cheese with Chicken or Hamburger

### **Cheesy Flatbread - \$18**

Gluten Free Flat Bread topped with  
melted cheddar and jack cheese.

**Extra toppings: \$3 each**

*\*Ground Beef, Chicken, Bacon*

### **\*Chicken Fingers - \$18**

With French Fries

### **Kids Pasta - \$18**

Smaller portion of Penne Pasta, a Butter  
and Parmesan sauce.

**\*Add Chicken: \$7**

## Sides

**French Fries – \$6**

**Rice - \$3**

**OGB Fried Rice - \$5**

**\*Kauai Shrimp – \$12**

**\*Piece of Fish - \$12**

**\*Chicken - \$10**

## Desserts

### **Chocolate Macadamia and Banana Lumpia - \$22**

One of Each with Vanilla Ice Cream

### **Ice Cream - \$8**

*Ask your server for flavors*

### **Lilikoi Crème Brûlée- \$21**

With Fresh Berries

### **Fresh Made Cheese Cake - \$18**

Made in-house with a Choice of Topping;  
Strawberry, Lilikoi or Chocolate Syrup.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Menu items and prices subject to change.**

**18% Gratuity will be added for parties of 6 or more.**



**Take Opakapaka Home with you....**  
***Buy a Shirt only \$24***



**Black – Light Gray – Blue**  
**Small – 3 XL**

## **Special Events**

**Weddings, Holiday Parties,  
Birthdays...etc.**

**Book Your Next Event at  
Opakapaka Grill and Bar.**

*Ask your server for more details*