



The
LOKOUT

FOOD & DRINK

Surf. Paddle. Play. Dine. Shop.





Wai Tai

Ocean Breeze

Casamigos Paloma

Windward Mule

Specialty Cocktails

The LookOut Margarita \$14
Hornitos Blanco Tequila, lime, Ferrand Dry Curacao

Wai Tai \$14
Kuleana Huihui and Nanea Rum, dark rum, orgeat syrup, pineapple, lime

The Siren \$14
Absolut Pears Vodka, St Germain, cucumber, lime, serrano pepper

Tito's Mule \$14
Tito's Handmade Vodka, ginger beer, lime, mint

Windward Mule \$14
Koolau Old Pali Road Whiskey, lemon, ginger beer, pineapple, lilikoi

Casamigos Paloma \$15
Casamigos Reposado Tequila, lime, grapefruit

Lychee Martini \$14
Tito's Handmade Vodka, lychee liquor, lychee juice, lychee fruit

Coconut Mojito \$14
Coconut Bacardi, coconut syrup, RumChata, lime juice, cream, mint leaves, blended

Pina Colada \$12
Bacardi Coconut Rum, Coco Lopez, pineapple juice

Lava Flow \$12
Bacardi Coconut Rum, Coco Lopez, pineapple juice, strawberry puree

Aperol Spritzer \$14
Aperol liquor, orange, lime, lemon, finished with Prosecco

Li Hing Mui Daquiri \$14
Kuleana Nanea, lime juice, dry curacao, simple syrup, Li Hing powder

Wave Punch \$14
Bacardi Rum, orange juice, pineapple juice, and cherry juice

Wavy Daze \$14
Vodka, Peach Schnapps, Coconut Bacardi, pineapple juice, Midori, Blue Curacao

Coke Products \$4

FREE Refills!



Juice \$4

Orange
Cranberry

Pineapple

Mocktails

Flavored Lemonade \$5
Strawberry or lilikoi

Pina Colada \$8
Pineapple juice and coconut

Lava Flow \$8
Pineapple juice, coconut, and strawberry puree

Bubbly and Rose

	Glass	Bottle
La Marca Prosecco	\$.09	\$45
<i>Veneto, Italy</i>		
La Jolie Rosé	\$.09	\$39
<i>France</i>		
Veuve Clicquot		\$125
<i>France</i>		
Dom Pérignon		\$350
<i>France</i>		

Whites

	Glass	Bottle
Matua	\$.09	\$36
<i>Sauvignon Blanc, New Zealand</i>		
Bollini	\$.10	\$45
<i>Pinot Grigio, Italy</i>		
Head High	\$.12	\$48
<i>Chardonnay, Sonoma</i>		

Reds

	Glass	Bottle
Paul Hobbs Allegrini Palazzo Della Torre	\$.13	\$51
<i>Red Wine, Italy</i>		
Head High	\$.12	\$56
<i>Pinot Noir, Sonoma</i>		
DAOU Discovery	\$.13	\$42
<i>Cabernet Sauvignon, Paso Robles</i>		
Caymus		\$125
<i>Cabernet Sauvignon, Napa</i>		

Spirits

Absolut Pears <i>Vodka</i>	\$.10
Absolut Vanilla <i>Vodka</i>	\$.10
Tito's <i>Vodka</i>	\$.10
Casamigos Reposados <i>Tequila</i>	\$.12
Casamigos Blanco <i>Tequila</i>	\$.12
Don Julio 1942 <i>Tequila</i>	\$.25
Patron Reposado <i>Tequila</i>	\$.13
Patron Silver <i>Tequila</i>	\$.12
Gray Whale <i>Gin</i>	\$.12
Suntory Roku <i>Gin</i>	\$.11
Fireball <i>Whiskey</i>	\$.10
Crown Royal <i>Whiskey</i>	\$.10
Crown Royal Peach <i>Whiskey</i>	\$.10
Jameson <i>Whiskey</i>	\$.10
Knob Rye <i>Whiskey</i>	\$.12

Draft Beer

	15. oz Glass	60. oz Pitcher
Heineken	\$8	\$24
<i>Lager</i>		
Modelo Especial	\$8	\$24
<i>Pilsner</i>		
Michelob Ultra	\$8	\$24
<i>Light Lager</i>		
Pacifico	\$8	\$24
<i>Pilsner</i>		
Stella Artois	\$8	\$24
<i>Lager</i>		
Kona Big Wave	\$9	\$26
<i>Porter</i>		
Kona Longboard	\$9	\$26
<i>Pale Ale</i>		
Maui Bikini Blonde	\$9	\$26
<i>Lager</i>		
Maui Big Swell	\$9	\$26
<i>IPA</i>		
Kirin Ichiban	\$9	\$26
<i>Japanese Pilsner</i>		
Waikiki Hana Hou Hefe \$9		\$26
<i>Wheat</i>		
805	\$9	\$26
<i>Blonde Ale</i>		

By The Can

Bud Light <i>Lager</i>	\$.06
Corona <i>Lager</i>	\$.07
Coors Light <i>Lager</i>	\$.07
Vizzy Seltzer <i>Assorted</i>	\$.06
White Claw <i>Assorted</i>	\$.06
Monster Engery <i>Assorted</i>	\$.04

Koolau Old Pali Road <i>Whiskey</i>	\$.12
Makers Mark <i>Whiskey</i>	\$.12
Suntory Toki <i>Whiskey</i>	\$.11
Angel Envy <i>Whiskey</i>	\$.12
Bacardi <i>Rum</i>	\$.10
Captain Morgan <i>Rum</i>	\$.10
Kuleana Hui Hui <i>Rum</i>	\$.12
Kuleana Nanea <i>Rum</i>	\$.13
Whalers Dark <i>Rum</i>	\$.09
Bailey's Irish Cream <i>Liquor</i>	\$.09
Grand Marnier <i>Liquor</i>	\$.12
Hennessy Cognac <i>Liquor</i>	\$.12
Jägermeister <i>Liquor</i>	\$.09
Rumchata <i>Liquor</i>	\$.09
Kalua <i>Liquor</i>	\$.09

Appetizers

NEW! Chips and Salsa G \$8

Add: guacamole \$6 | queso \$6

Spicy Garlic Edamame \$8

Edamame tossed with garlic and spices

Avocado Crunch \$14

Avocado served poke style on a won ton chip, topped with tomatoes

🍷 Crispy Mochiko Chicken \$18

Fried chicken coated in rice flour with scallions and toasted sesame sauce

Ahi Poke* G \$23

Fresh ahi, sweet onion, soy sauce, sesame seeds, and limu, served with Napa coleslaw

Sashimi and Ahi Trio* \$28

Sashimi, Limu Poke, Spicy Ahi poke

Char Grilled Ribeye \$28

Char grilled pupu style ribeye, sliced and topped with choice of mushrooms and onions, or chimichurri sauce

Char Grilled Kalbi \$22

Pupu style bone-in kalbi served over Napa slaw

🍷 Wai Kai Nachos \$17

Guacamole, salsa, jalapeños, tomato, cheddar jack cheese, pepper jack queso, lime crema on top of Sinaloa tortilla chips. *Add protein to elevate da nachos!*

Kalua Pig Sliders \$16

Slow roasted pork, with lilikoi BBQ sauce and Napa coleslaw on a brioche bun



Kalua Pig Nachos

Salads

NEW! Caesar Salad \$12

Romaine hearts, parmesan cheese, and croutons, tossed in caesar dressing. *Add protein to elevate da salad!*

The LookOut Salad \$14

Local mixed greens, cucumbers, tomatoes, avocado, red bell peppers, and red onions. *Add protein to elevate da salad!*

Dressing choice of creamy soy, miso sesame, balsamic vinaigrette, or ranch

Pizzas

NEW! BBQ Chicken Pizza \$17

Grilled Jidori chicken, red bell peppers, red onions, bacon bits, cilantro, mozzarella, and lilikoi BBQ sauce

🍷 Big Mo's Pizza \$18

Sausage, pepperoni, mushrooms, mozzarella, and tomato sauce

Cheese \$16

Mozzarella and tomato sauce

Pepperoni \$17

Mozzarella, pepperoni, and tomato sauce

Veggie V \$19

Cauliflower crust, mozzarella, red bell peppers, red onions, shaved brussel sprouts, mushrooms, and grape tomato

Elevate Da Dish!

Add protein!

seared ahi \$15 | catch of the day MP | kalua pork \$7

crispy tofu \$6 | grilled Jidori organic chicken breast \$10

crispy chicken tenders \$7



Char Grilled Kalbi



Bacon Avocado Burger

Burgers & Sandwiches

Ask your server how to make any burger vegetarian!

NEW! Cheeseburger \$17

Local wagyu beef, cheddar, swiss, lettuce, tomato, onions, and house made jalapeño horseradish sauce, between a brioche bun, served with tater tots

NEW! Mushroom Swiss Burger \$18

Local wagyu beef, swiss, sauteed mushrooms, and house made roasted garlic aioli, between a brioche bun, served with tater tots

NEW! Chipotle Burger \$20

Local wagyu beef, pepperjack, fresh guacamole, pickled jalapeños, and house made chipotle aioli, between a brioche bun, served with tater tots

NEW! Wai Kai Burger \$24

Local wagyu beef, kalua pork, cheddar, swiss, Napa coleslaw, and lilikoi BBQ sauce, between a brioche bun, served with tater tots

NEW! Bacon Avocado Burger \$21

Local wagyu beef, cheddar, bacon, avocado, lettuce, tomato, onions, and house made jalapeño horseradish sauce, between a brioche bun, served with tater tots

Ahi Tofu Sandwich \$18

Fresh ahi, tofu, and Aunteh's tartar sauce on a brioche bun, served with tater tots

🍷 Jidori Chicken Sandwich . . . \$19

Grilled Jidori chicken breast with pesto mayo, tomato, local greens, and fresh mozzarella on a brioche bun, served with tater tots



Veggie Aglio e Olio

Entrees

Roasted Veggie Bowl V \$19

Snow peas, portobella mushrooms, zucchini, yellow squash, red and green bell peppers, spinach, and onions

Alfredo Pasta \$16

Linguini tossed with Alfredo sauce and served with garlic bread. *Add protein to elevate da pasta!*

Veggie Aglio e Olio \$22

Linguini tossed with, snow peas, red and green bell peppers, onions, portobello mushrooms, zucchini, and yellow squash, tossed in olive oil, fresh garlic, chili flakes, and parmesan cheese; served with garlic bread. *Add protein to elevate da pasta!*

Chicken Cutlet \$18

Crispy chicken thighs with brown gravy, served with Okinawan potato or mac salad and choice of white or brown rice

Jidori Chicken Dinner \$22

Chicken breast, thyme Dijon cream sauce, served with seasonal vegetables, choice of white or brown rice or roasted potatoes

🍷 Mochiko Chicken Plate \$23

Fried chicken coated in rice flour with scallions and toasted sesame sauce, served with rice, and Okinawan potato or mac salad

Fish 'N Tots \$19

Panko-crusted mahi-mahi with Aunteh's tartar sauce, served with creamy Napa coleslaw and tater tots

🍷 The LineUp Fish Tacos \$19

Char grilled or fried catch of the day, fresh Sinaloa corn tortillas with cabbage, lime crema, salsa, and mango sriracha sauce

NEW! Spicy Ahi Special \$24

Spicy ahi on a bed of sushi rice, topped with cucumbers, kamaboko, shelled edamamae, sweet onion, green onion, avocado, nori strips, spicy mayo, and dakine sauce

The Seared Fresh Ahi G \$28

Furikake crusted ahi seared mid-rare, seasonal vegetables, and miso sesame vinaigrette, served with choice of white or brown rice, or roasted potatoes

Seared Catch of the Day G MP

Plancha grilled catch of the day, seasonal vegetables, and ginger scallion, served with choice of white or brown rice, or roasted potatoes

Kalua Pig Plate \$18

Slow roasted pork and lomi tomato, served with mac salad and choice of white or brown rice

🍷 Aunteh's Loco Moco \$24

Six-ounce braised short ribs on a bed of white or brown rice, topped with eggs your way, and pan gravy, served with Okinawan potato salad or mac salad

Char Grilled Ribeye Steak G \$34

12-ounce ribeye, seasonal vegetables, and compound butter, served with choice of white or brown rice, or roasted potatoes

An 18% service charge is automatically added for parties of eight or more. This service charge is directly distributed to service staff as wages and/or gratuity.

Wings

- NEW! Buffalo \$15**
- NEW! Garlic Soy \$15**
- NEW! Salt and Vinegar \$15**

All wings are served with carrot and celery sticks and a choice of bleu cheese or ranch dressing.



Buffalo Wings

Keiki Menu

All meals come with a soft drink and a keiki scoop of vanilla ice cream

- Bacon Mac and Cheese \$11**
- Cheese Pizza \$11**
- Chicken Tenders \$11**
Served with tater tots
- Cheeseburger Sliders \$11**
Served with tater tots
- Linguini \$11**
Topped with choice of tomato or alfredo sauce

Desserts

- ☺☺ Buttah Cake \$14**
Paul's buttah cake served with Dave's vanilla ice cream
- Pani Popo \$12**
Soft and moist coconut buns with coconut cream sauce, topped with toasted coconut
- ☺☺ Strawberry Guava Parfait . . . \$12**
Dave's vanilla ice cream, guava cake, strawberry and guava puree, topped with whipped cream, and fresh strawberries
- NEW! Bread Pudding \$14**
Warm vanilla bread pudding served with a scoop of vanilla ice cream, drizzled with a caramel and hot cocoa sauce
- Seasonal Cheesecake \$12**
Ask your server!



Strawberry Guava Parfait

Sides

- Two Scoops White or Brown Rice . . \$5**
- Mac Salad \$5**
- Seasonal Vegetables \$5**
- Napa Coleslaw \$5**
- Roasted Potatoes \$5**
- Okinawan Sweet Potato Salad . . . \$6**
- Tater Tots \$6**
- Salad \$6**
Dressing choice of creamy soy, miso sesame, balsamic vinaigrette, ranch, or caesar



Buttah Cake

Side substitutions may include an upcharge fee

Pau Hana

4-6 p.m. Everyday

Appetizers

The LookOut Poutine Tots \$12

Tots smothered with gravy and mixed cheese

Loaded Tots \$12

Tots with bacon, cheese, and lime crema

Spicy Garlic Edamame \$6

Edamame tossed with garlic and spices

Tofu Poke \$12

Tofu, tomato, soy, sesame, and fishcake

🍷 Crispy Mochiko Chicken \$12

Fried chicken coated in rice flour with scallions and toasted sesame sauce

Garlic Mushrooms. \$8

Mushrooms sauteed in garlic

🍷 Kalua Pig Sliders. \$12

Slow roasted pork, with lilikoi BBQ sauce and Napa coleslaw on a brioche bun

Avocado Crunch \$12

Avocado served poke style on a won ton chip, topped with tomatoes

Drinks

60-Ounce Pitchers \$16

By the glass. \$5

Michelob Ultra *Light Lager*

Coors Light *Lager*

Heineken *Lager*

Matua Sauvignon Blanc \$6

Head High Pinot Noir \$6

Days of Summer \$6

Bacardi, pineapple, orange, lilikoi



Tofu Poke

Avocado Crunch

Spicy Garlic Edamame



The
LOOKOUT

FOOD & DRINK

Surf. Paddle. Play. Dine. Shop.