



## TO-GO MENU DAILY 11AM-9PM

PLACE YOUR ORDER AT THE BAR

### STARTERS

- Island Dip, three onion dip, house russet potato chips \$14 (V)
- Waikiki Crab Dip, secret crab dip, house furikake potato chips \$16
- Da Kine, guacamole, roasted tomato salsa, freshly made corn chips \$16 (V) (VG)
- Sticky Chicken Wings, thai chili glaze, pickled cucumbers \$16
- Reef Fries, thick cut, shore style fries \$8 (V)

### ISLAND STYLE TACOS (2)

Served with soft corn tortillas, cabbage slaw, fresh guacamole, pico de gallo, lime crema \$20

Grilled Fish (GF) | Steak (GF) | Jackfruit (GF) (V) (VG)

### GREENS

Caesar, chopped romaine, shaved parmesan, homemade crouton, house caesar dressing \$22

Steak • Chicken • Shrimp

Steak and Wedge, steak with mocha rub, bacon, baby iceberg, pickled shallots, blue cheese, ranch \$24 (GF) (V)

### FROM THE SEA

King Crab Legs, with cocktail and fennel tartar sauce \$35 (GF)

### ALA MOANA BOWLS \$18

Bowls can be made (GF) (V) (VG)

Poke Bowl, chilled ahi tuna, ginger, soy, seaweed

Surf and Turf, skirt steak and prawns, island soy

Ahimi, soy glazed sesame tomatoes (V) (VG)

All bowls served with choice of quinoa or steamed white rice.

### HANDHELDS

Cheddar Bacon Burger, 1/2 lb wagyu beef, bibb lettuce, fried onions, bacon, vine-ripe tomato, house special sauce, toasted brioche bun, crispy fries \$24

Beyond Vegan Burger, beyond patty, bibb lettuce, tomato, red onion, dairy-free cheese, vegan chimichurri aioli, toasted bun, crispy fries \$24 (V) (VG)

Crispy Chicken Sandwich, hand-dredged chicken breast, crunchy pickles, baby gem lettuce, spicy aioli, brioche bun, crispy fries \$22

### REEF FAVORITES

Fresh Catch, grilled daily caught fish, zesty chimichurri, steamed rice \$28 (GF)

Mojo Chicken, grilled chicken breast, white rice, brussels sprouts \$26 (GF)

Reef Steak Plate, grilled steak with house sauce, seasonal vegetables, steamed rice \$29 (GF)

Braised Short Ribs, slow cooked, white rice, brussels sprouts \$28 (GF)

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. (GF) gluten-free (V) vegetarian (VG) vegan



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## HANDCRAFTED COCKTAILS

COCKTAILS CAN BE SERVED IN A WHOLE PINEAPPLE FOR AN ADDITIONAL \$8

### Lilikoi House Mule \$12

Pau Maui Vodka, Lilikoi Puree, Ginger Beer, Lime, Fresh Mint

### Pele (Goddess of Fire) \$14

Casamigos Reposado, Triple Sec, Li Hing, Jalapeno, Cucumber

### Lime In The Coconut \$12

Coconut Rum, Koloa Silver Rum, Lime Sour, Lime Wedges, Club Soda, Sugar Rim

### The 1953 Mai Tai \$12

Koloa Silver Rum, Pineapple Juice, Orange Juice, Orgeat, Orange Curacao, Whaler's Dark Rum Float, Rocks

### Frozen Mo'o \$12

Coconut Rum, Lime, Coconut Cream, Mint, Blended

### White Linen \$12

Empress Gin, Lime Sour, St. Germain, Muddled Cucumber, Club Soda

### Waikiki Breeze \$12

Pau Maui Vodka, St. Germain Elderflower Liqueur, Lime Sour, Strawberry Puree, Club Soda

### Basil Smash \$13

Four Roses Bourbon, Lime Sour, Simple Syrup, Angustura Bitters, Muddled Grapefruit, Basil, Club Soda

### Auntie's Garden Gimlet \$13

Green Tea Infused Gin, Fresh Sour, Muddled Basil & Mint

### Sunset Slim Crafted by John \$12 (ONLY 95 Calories)

Pau Maui Vodka, Lilikoi Puree, Soda Water

## WINE BY THE GLASS

	6oz	BTL
Prosecco, Benvolio, Italy	\$12	\$45
California Sparking Wine, Italy	\$12	\$45
Brut, Chandon	\$14	\$55
Brut, Veuve Clicquot Yellow Label, France		\$150
Rose, Gerard Bertrand, France	\$16	\$60
Rose, Decoy, California	\$15	\$58
Chardonnay, House	\$12	\$45
Chardonnay, La Crema, Sonoma	\$16	\$60
Sauvignon Blanc, Kim Crawford, New Zealand	\$16	\$60
Pinot Grigio, House	\$12	\$45
Pinot Grigio, Santa Cristina, Italy	\$14	\$55
Riesling, Kung Fu Girl, Washington	\$12	\$45
Syrah, 6th Sense, Lodi	\$16	\$60
Pinot Noir, House	\$12	\$45
Pinot Noir, Meiomi, Sonoma	\$16	\$60
Merlot, House	\$12	\$45
Merlot, Decoy, Sonoma	\$20	\$80
Cabernet Sauvignon, House	\$12	\$45
Cabernet Sauvignon, Bonanza, Napa	\$15	\$58
Cabernet Sauvignon, Silver Oak, Alexander Valley		\$180

## BEER

### BOTTLES & CANS

Budweiser, Bud Light, Corona, Miller Lite \$8  
Angry Orchard, Fat Tire, Guinness, Heineken 0.0 \$9

### DRAUGHT

Kai Nui Ale by Honolulu Beerworks (Exclusive to Outrigger) \$9  
Coors Light, Corona Premier, Heineken, Gold Cliff IPA, Kirin, Big Wave, Kona Longboard \$8

\*\*Straws available upon request