



PUPUS

Coconut Shrimp

Crunchy shrimp, cider honey mustard dip 21

Ahi Poke & Avocado Stack*

Soy-ginger dressed tuna, Maui onion, avocado, Maui's Surfing Goat Dairy cheese, tortilla strips 23

Kalua Pork Lettuce Wraps

Luau style shredded pork, butter leaf lettuce, BBQ plum sauce, pickled red onions, cilantro 19.5

Fisherman's Chowder

Homemade New England style, local fish, clams, bacon, focaccia croutons, fresh herbs 14

Fire Roasted Vegetable Dip*

Puree of vine-ripened tomatoes, roasted squash, bell pepper & garlic, served chilled with Maui's Surfing Goat Dairy cheese & herb grilled flatbread 17.5

Macadamia Nut Calamari

Crisp calamari strips, house made cocktail sauce 19.5

Sashimi* (limited availability)

Local line caught #1 ahi, shredded cabbage, pickled ginger, wasabi, shoyu 25

SALADS

Caesar

Romaine, hand-grated Parmesan, focaccia croutons 11

Roasted Beet* ☺

Mixed greens, arugula, Surfing Goat cheese, macadamia nuts, champagne-basil vinaigrette 13

DESSERT

Kimo's Original Hula Pie

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream 14

Mango Pono Pie ☺

Hana breadfruit inspired, Hawaii grown mango, nut crust, topped Maui honey, Kula strawberries & mint (gluten, sugar & dairy free) 12



Kimo's sources ingredients from local farms on Maui. Kula Country Farms, Haiku Produce, Hali'imaile Pineapple, Oko'a Farms, Hua Momona Farms. We feature these items throughout our menus.

☺ Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.

*Consuming raw or undercooked foods may increase your risk of foodborne illness.

20% gratuity is requested from parties of 8 or more.

FRESH FISH & SEAFOOD

The fresh Hawaiian fish we serve are available according to their season in keeping with Hawaiian fishing traditions and respect for the ocean.

Your server will explain which fish are available and the chef's recommended preparation:

Baked "Kimo's Style"

Garlic, lemon & sweet basil roasted, herbed jasmine rice 36

Tristan Lobster Tails

Two quarter pound tails, tarragon citrus glaze, prized for their delicate flavor & sustainability 69

Garlic Shrimp Pappardelle

Lahaina handmade pasta, kale, blistered tomatoes, capers, herbs, white wine cream, parmesan 29

Chilled Shrimp & Crab Salad ☺

Jumbo shrimp, lump crab meat, mixed greens, champagne-basil vinaigrette, avocado, hard boiled egg, pickled cucumber, rainbow radish, tomato 27

Sesame Crusted Ahi*

Hawaiian caught sashimi grade ahi, pan seared rare, soy ginger butter sauce, napa cabbage chili slaw, coconut rice 43

Fish Tacos

Citrus herb grilled, pico de gallo, queso fresco, roasted tomatillo aioli, tortilla strips 25

KIMO'S FAVORITES

Prime Rib* ☺ (while it lasts)

The finest Greater Omaha angus prime rib, house made au jus, horseradish sour cream, mashed potatoes
12 oz. "Molokini" cut 44
24 oz. "Kimo's" cut 83

Parmesan Crusted Fresh Fish

Herbed panko, lemon beurre blanc, capers, fresh locally sourced vegetables 39

STEAKS & ISLAND FAVORITES

Our passion for quality starts with buying Wayne Farms all natural chicken & Compart Family Farms Duroc pork.

Filet Mignon* ☺

Greater Omaha's corn fed angus beef, chimichurri, mashed potatoes, locally grown vegetable 54

Koloa Pork Ribs & Teriyaki Chicken

Compart Family Farms Duroc pork, slow cooked, plum BBQ sauce, grilled all-natural chicken breast, citrus slaw, smashed potatoes 33

Kimo's Klassic Cheeseburger*

CAB beef handground daily, cheddar cheese, tomatoes, shredded iceberg, maui island dressing 21

Wild Mushroom & Spinach Ravioli

Vegan ravioli, fire roasted tomatoes, roasted beets & seasonal vegetables, basil & macadamia nuts, garlic chardonnay broth 27

Teriyaki Sirloin*

Brandt Farms all-natural USDA Prime sirloin, soy-brown sugar marinade, pineapple maui onion gremolata, smashed potatoes, napa cabbage chili slaw 29

ADD TO YOUR ENTRÉE

Coconut shrimp 13

1/4 lb. Tristan lobster tail 27



WINE & BEVERAGES

ON TAP

BEERS ON TAP

*Kimo's proudly uses the 29° Blizzard Draft System
(16 oz./20 oz.)*

Bikini Blonde Lager	10/13
Big Swell IPA	10/13
Pau Hana Pilsner	10/13
Longboard Island Lager	10/13
Lava Man Red Ale	10/13
Talk Story Pale Ale	10/13
Bud Light	8.5/11.5

SELTZERS & CIDERS

Ace Pineapple Cider	8
Ace Guava Cider	8
Maui Brewing Seltzer	8
<i>Seasonal flavors available</i>	
JuneShine Hard Kombucha	10
<i>Seasonal flavors available</i>	

WINES BY THE GLASS glass/bottle

Poema	12/46
Brut I Cava, Spain	
Lokelani	14/54
Sparkling Rosé I Maui, Hawaii	
Mont Gravet	12/46
Rosé of Cinsault I Pays D'Oc, France	
Stolpman 'Love You Bunches'	15/58
Rosé of GSM I Santa Barbara County	
Bollini	12/46
Pinot Grigio I Vigneti delle Dolomiti, Italy	
Selbach 'Ahi'	11/42
Riesling I Mosel, Germany	
Mohua	12/46
Sauvignon Blanc I Marlborough, NZ	
Morgan	14/54
Sauvignon Blanc I Arroyo Seco	
Chamisal	11/42
Chardonnay I San Luis Obispo Coast	
Tyler	15/58
Chardonnay I Santa Barbara County	
Rombauer	20/78
Chardonnay I Carneros	
Head High	12/46
Pinot Noir I Sonoma County	
Lioco	17/66
Pinot Noir I Mendocino County	
Robert Hall	13/50
Merlot I Paso Robles	
Joel Gott 'Palisades'	12/46
Red Blend I California	
Cape D'Or	13/50
Cabernet Sauvignon I South Africa	
Daou	18/70
Cabernet Sauvignon I Paso Robles	

In an effort to reduce our environmental footprint, the T S family of restaurants proudly serves beer on tap only. We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite place to play.

KM 060823

COCKTAILS

KIMO'S MAI TAI



16

Our signature cocktail made with aloha, fresh Hawaiian juices & two types of rum

HAND CRAFTED CREATIONS

Kimo's Grog

Locally made Ocean Organic vodka, ginger beer, ginger syrup, garnished with lime & fresh mint 14

Ai'i Mai Tai

Maui's Kula Toasted Coconut & Dark rums, fresh orange, passion, pineapple & guava juices 18

Lahaina Lemonade

Citrus vodka, raspberry liqueur, fresh lemonade, splash of cranberry 14

Pa'ina Punch

Hendrick's gin, passion fruit juice, blue curacao, dash of bitters 18

Lava Flow

Our classic Piña Colada with strawberry purée 15

POG or Mango Cocktail

100% locally grown fruit juice slushie, choice of vodka, tequila or rum 15

Tropical Itch

Passion fruit, vodka, orange curacao, dash of bitters, topped with a dark rum float 14

Front Street Margarita

Tres Generations añejo tequila, Cointreau triple sec liqueur, house made sweet & sour, li hing mui powder rim 15

Mango Drop Martini

Maui Ocean Organic vodka, mango, fresh lemon, Grand Marnier 18

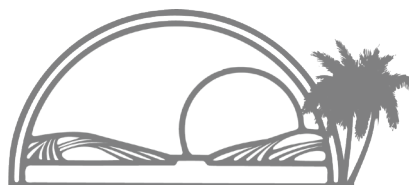
ZERO PROOF

Valley Isle Kombucha

locally made, seasonal flavors available 7

POG or Mango Slushie

Hawaii grown fruit juice slushie 9



WINES BY THE BOTTLE

SPARKLING

Fratelli Cosmo	48
Prosecco I Italy	
Schramsberg	75
Blanc de Blancs Brut I North Coast	
Taittinger 'La Francaise'	120
Brut I Champagne, France	

WHITES & ROSÉ

Ferrari-Carano	44
Fumé Blanc I Sonoma County	
Gade	72
Sauvignon Blanc I Napa Valley	
Merry Edwards	74
Sauvignon Blanc I Russian River Valley	
Kings Ridge	44
Pinot Gris I Willamette Valley, Oregon	
Foxen	48
Chenin Blanc I Santa Maria Valley	
Lioco	56
Chardonnay I Sonoma County	
Stuhlmuller 'Estate'	62
Chardonnay I Alexander Valley	
Brocard 'Vau de Vey'	70
Chardonnay I Chablis 1er Cru, France	
ZD Chardonnay	72
Chardonnay I California	
The Hilt 'Estate'	82
Chardonnay I Sta. Rita Hills	
Far Niente	94
Chardonnay I Napa Valley	
Matthiasson	58
Rosé I California	

REDS

Piro Wine Co. 'Points West'	66
Pinot Noir I Santa Barbara County	
Domaine Drouhin	80
Pinot Noir I Willamette Valley, OR	
Twomey	105
Pinot Noir I Anderson Valley	
Kistler	115
Pinot Noir I Russian River Valley	
Domaine Serene 'Evenstad Reserve'	125
Pinot Noir I Dundee Hills, OR	
Bedrock 'Old Vine'	58
Zinfandel I California	
Madfish Shiraz	44
Shiraz I South Australia	
K Vintners 'Motor City Kitty'	76
Syrah I Yakima Valley, WA	
The Prisoner	79
Red Blend I Napa Valley	
Jonata 'Todos'	85
Red Blend I Ballard Canyon	
Zuccardi 'Poligonos'	56
Malbec I Uco Valley, Argentina	
Charles Smith 'Substance'	52
Cabernet Sauvignon I Columbia Valley, WA	
Canvasback By Duckhorn	78
Cabernet Sauvignon I Red Mountain, WA	
Frank Family	85
Cabernet Sauvignon I Napa Valley	
Orin Swift 'Papillon'	110
Cabernet Sauvignon I Napa Valley	
Silver Oak	120
Cabernet Sauvignon I Alexander Valley	
Nickel & Nickel	175
Cabernet Sauvignon I Napa Valley	