

LAVA'S ON POIPU BEACH

BREAKFAST: 7AM-9:45AM | LUNCH: 11AM-4:30PM | DINNER: 4:30PM-7:45PM Tues-Sat | 4:30PM-8:45 Sun & Mon

STARTERS

- Ahi Island Poke*** 11
Ahi Poke, Wakame, Pickled
Ginger, Tortilla Chips
- Chips & Guacamole G** 10
Corn Tortilla Chips, Guacamole,
Pineapple Salsa
- House Salad G** 8
Kailani Greens, Cherry
Tomatoes, Carrot Strings,
Pickled Red Onions,
Cucumbers, Papaya Seed
Dressing
- Korean Cheese Fries** 10
Sriracha Aioli, Bacon,
Red Onions
- Coconut Shrimp** 14 🍷
Sweet Chili Aioli Dipping Sauce
- Lava Wings** 14
Lilikoi Hot Sauce,
Ranch Dressing
- Butter Lettuce Salad G** 9
Cherry Tomatoes, Kunana
Goat Cheese, Pickled Red
Onions, Smoked Bacon,
Ranch Dressing

ENHANCEMENTS

- Grilled Balsamic Asparagus G 6
- Spiced Potato Wedges G 6
- Sticky White Rice G 5

SWEETS

- Chocolate Mousse cake 12
- Lilikoi Cheesecake 12
- Carrot Cake 11
- Lappert's Ice Cream G 5

ENTREES

- Savory & Sweet*** 28
Brioche Bun, 2-Four oz. Makaweli Beef Patties,
American Cheese, Lettuce, Tomato, Pickles,
Bacon, Lava's Special Sauce, Potato Wedges,
Side Flourless Chocolate Cake
- South Shore Pasta** 27
Shrimp, Portuguese Sausage, Bell Peppers,
Baby Bok Choy, Red Onions,
Creamy Tomato Sauce
- Catch Of The Day*** G 28
Grilled Fresh Catch, Quinoa Infused Rice
Pilaf, Thai Coconut Sauce,
Roasted Macadamia Nut Butter
- Garlic Crusted Fish*** 29 🍷
Locally Caught Fillet, Grilled Baby Bok Choy,
Sticky Rice, Lobster Brandy Cream
- Surf & Turf*** G 36
Garlic Shrimp, 10oz Ribeye, Blue Cheese But-
ter, Seasoned Rice Blend,
Vegetable Stir Fry
- Fish Tacos*** G 28
Tortilla, Shredded Cabbage, Jalapeños,
Lava's Taco Sauce, Pineapple Salsa &
Guacamole with Corn Tortilla Chips

Paniolo Ribeye 32

10oz Grilled Ribeye, Paniolo Rub,
Blue Cheese Butter, Potatoes Wedges,
Asparagus

Tofuey G 22

Fried Tofu, Sweet Mini Peppers,
Brussel Sprouts, Macadamia Nuts,
Kung Pau Sauce

SPECIALTY COCKTAILS

- Shipwrecks** 15
White Spirits Splashed with Pineapple Juice, Sprite,
Grenadine
- Hawaiian Shaka** 13
Pineapple Juice, Passion Orange Guava
Puree, Tropical Vodka
- Whiskey Smash** 15 🍷
Bulleit Whiskey, Muddled Mint,
Fresh Squeezed Lemon, Topped with Soda
- Jurassic Juice** 14
Smirnoff Vodka, Passionfruit, & Soda
Upgrade to Tito's 3
- Mai Tai** 13
Light Rum, Pineapple, Orange, Passion Fruit &
Lime Juice Dark Rum Float
- Funky Monkey** 14
Vodka, Banana puree, Kahlua & Ice Cream
- Frozen Mo'o** 13
Pina Colada with Fresh Mint,
Lime Juice & Coconut Rum
- Tahitian Tai Chi** 15
Malibu Coconut Rum, Spiced Rum,
Pineapple, Lime Juice, Mango Puree, &
Coconut Cream
- Big Kahuna** 15
Brandy, Vodka, 151 Rum Mango,
Passion Guava Juice, Pina Colada Mix
- Lava Flow** 14
Light Rum, Amaretto, Coconut Cream,
Pineapple Juice & Strawberry Puree

DRAFT

16oz 7 | 20oz 9
Kona Fire Rock | Kona Longboard
Aloha Hop Lei IPA | Aloha Blonde Ale
Maui Big Swell IPA | Maui Coconut Porter

BEER 6

Heineken | Budweiser | Corona
Corona Light | Michelob Ultra |
Coors Light | Sam Adams | O'Doul's NA

WINE

Prosecco, Ruffino, Italy	13	46
Rosé, Tuck Beckstoffer, CA	12	44
Riesling, Chateau St. Michelle, WA	11	40
Pinot Grigio, Bollini, Italy	12	36
Sauvignon Blanc, Kim Crawford, NZ	14	48
Chardonnay, Avalon, CA	9	34
Chardonnay, La Crema, CA	15	56
Pinot Noir, Cambria, CA	16	56
Merlot, Beringer, CA	10	34
Merlot, Canoe Ridge, WA	12	40
Malbec, Terrazas de los Andes, Argentina	11	36
Cabernet, Avalon, CA	9	32
Cabernet, Arrowood, CA	15	56

*the department of health advised that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone especially the elderly, young children, under 4, pregnant women & other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of such illness.

An automatic 18% gratuity will be added to parties of 6 or more.