


LAVA'S ON POIPU BEACH

BREAKFAST: 7AM-9:45AM LUNCH: 11AM-4:30PM DINNER: 4:30-8PM

STARTERS

Chips & Guacamole **G** 10

Corn Tortilla Chips, Guacamole, Pineapple Salsa

Coconut Shrimp 14 

Sweet Chili Aioli Dipping Sauce

Kalua Pork Quesadilla 12

Shredded Cheese, Pickled Red Onions, Jalapeños, Cabbage, Sour Cream, Guacamole, Pineapple Salsa

Lava Wings 14

Lilikoi Hot Sauce, Ranch Dressing

Chips & Salsa 7

Corn Tortilla Chips with Pineapple Salsa

Kalua Pork Nachos 19

Guacamole, Jalapeños, Sour Cream, Pineapple-Chipotle Lomilomi
DOUBLE THE MEAT 5

Hummus Flatbread 18

Cucumber, Tomatoes, Kailani Greens, Feta Cheese, Sea Asparagus, Red Onions, Macadamia Nuts, Hummus, Flatbread

GARDEN ISLAND FARE

Enhancements:

*Blackened Rare Ahi 9
Catch of the day 8 Chicken 6

Hawaiian Papaya & Avocado Salad **G** 19 

Local Kailani Greens, Fresh Cucumbers, Tomatoes, Carrots, Papaya Seed Dressing

Butter Lettuce Salad **G** 15

Cherry Tomatoes, Kunana Goat Cheese, Pickled Red Onions, Smoked Bacon, Ranch Dressing

Papaya Bowl **G** 13

Half Papaya, Greek Yogurt, Tropical Granola, Macadamia Nuts, Chia Seeds

LAVA'S SPECIALTY PLATES

Ahi Poke Plate* 23


Sticky Rice, Avocado, Wakame, Pickled Red Onions, Pickled Ginger, Kimchi Aioli, Furikake

Teriyaki Chicken Bento Box 18

Sticky Rice, Wakame, Pineapple Namasu, Macaroni Salad

Catch of the Day Bento Box 20

Lobster Brandy Sauce, Sticky Rice, Wakame, Pineapple Namasu, Macaroni Salad

Fish Tacos* **G** 22 

Tortilla, Shredded Cabbage, Jalapeños, Lava's Taco Sauce, Pineapple Salsa & Guacamole with Corn Tortilla Chips

BURGERS AND SANDWICHES


Served with House-Made Chips. Upgrade to fries, garlic fries, onion rings, fruit or side salad for 2

Lava's Classic Burger* 21

Brioche Bun, 2-Four oz. Makaweli Beef Patties, American Cheese, Lettuce, Tomato, Pickles, Bacon, Lava's Special Sauce

Paniolo Sandwich* 18

Brioche Bun, Shredded Pork, Pineapple Slaw, Hoisin BBQ Sauce

Grilled Fresh Catch Sandwich* 22 

Brioche Bun, Carrots Strings, Pickled Red Onions, Kailani Greens, Sweet Aioli

Grilled Chicken & Avocado Sandwich 20

Ciabatta Bun, Pickled Red Onions, Avocado, Kunana Feta, Kailani Greens, Sriracha Aioli

B.L.A.T.O Sandwich 17

Brioche Bun, Bacon, Kailani Greens, Avocado, Tomato, Kimchee Aioli, Pickled Red Onions

Maui Vegetarian Taro Burger 19

Brioche Bun, Pickled Red Onions, Kailani Greens, Kimchee Aioli, Avocado

SIDES

Fries **G** 4

Parmesan Garlic Fries **G** 5

Onion Rings 6

Half papaya **G** 6

SWEETS


Lappert's Ice Cream **G** 5

Vanilla, Chocolate, Kauai Pie, Hayden Mango Sorbet

Ko Bakery Carrot Cake 11

Chocolate Mousse Cake 12

Lilikoi Cheesecake 12

G- Gluten Friendly  **Local Favorites**

During normal kitchen operations, there is a possibility for food items to come into contact with wheat gluten/proteins. However unlikely, we are unable to guarantee that any menu item is completely gluten-free.

*the department of health advised that eating raw or uncooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to every-one 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.

DAILY DRINK SPECIALS 10

MONDAY

Strawberry Paradise
Crème de Cacao,
Vanilla Cinnamon Baily's,
Strawberry Puree, Blended

TUESDAY

Hang Loose
Pineapple Juice, Tropical Vodka, POG

WEDNESDAY

Harvey Wallbanger
Orange Juice, Vodka, Galliano

THURSDAY

Poipu Sunrise
Espresso Liqueur, Ice Cream
Vanilla Cinnamon Baily's

FRIDAY

Strawberry Kamikaze
Strawberry Vodka, Triple Sec, Lime
Juice

SATURDAY

Tootie Fruitie
Apricot Brandy, Vodka,
Coconut Cream, Strawberry Puree,
Blended

SUNDAY

Kauai Sweets
Crème de Banana, Coconut Cream,
Crème de Cacao

ROCKS

Shipwrecks 15

Long Island Meets the Hawaiian islands, All Our White Spirits, Pineapple Juice, Sprite & Grenadine

Tahitian Tai Chi 15

Malibu Coconut Rum, & Spiced Rum, Pineapple, Lime Juice, Mango Puree, & Coconut Cream

Hawaiian Shaka 13

Pineapple Juice, Mixed with Tropical Vodka, Passion Orange Guava Puree

Jurassic Juice 14

Smirnoff Vodka, Hawaiian Passionfruit, & Soda

Upgrade to Tito's 3

Mai Tai 13

Light Rum, Triple Sec, Pineapple, Orange, Passion Fruit & Lime Juice, Dark Rum

Whiskey Smash 15

Bulleit Whiskey, Muddled Mint, Fresh Squeezed Lemon, Topped with Soda

BLENDED

Funky Monkey 14

Vodka, Banana Puree, Kahlua, & Ice Cream

Frozen Mo'o 13

Pina Colada mix with Fresh Mint, Lime Juice & Coconut Rum

Lilikoi Lemonade 13

Vodka Spiked Lemonade Kissed with Passion Fruit Juice

Big Kahuna 15

Brandy, Vodka & 151 Rum Mixed Well with Mango, Passion Orange Guava Juice, Pina Colada Mix

Upgrade to Courvoisier 3

Lava Flow 14

Light Rum, Amaretto, Pina Colada, Pineapple Juice & Strawberry Puree

TASTE OF ALOHA 12

four 6 oz pours

Kona Fire Rock, Maui Coconut Porter, Maui Big Swell IPA, & Aloha Blonde

BUBBLES

Cuvee Jean-Louis, France, Brut	8	30
Chandon, Brut. "Classic", CA	15	55

WHITE WINE

Riesling, Saint M, Germany	11	40
Pinot Grigio, Bollini, CA	10	35
Sauvignon Blanc, Kim Crawford, NZ	14	48
Sauvignon Blanc, Innocent Bystander	12	40
Chardonnay, Magnolia Grove, CA	10	37
Chardonnay, Pebble Lane CA	9	34

RED WINE

Pinot Noir, DeLoach, CA	12	39
Red Blend, Alamos, Argentina	10	36
Merlot, Beringer, CA	10	36
Merlot, Angelina, "Reserve", CA	12	40
Cabernet, Pebble Lane, CA	9	34
Zinfandel, Edmeads, CA	11	42
Cabernet, Magnolia Grove, CA	10	36
Cabernet, Arrowood, CA	15	56

DRAFT 16oz 7 | 20oz 9

Kona Fire Rock | Kona Longboard
Maui Big Swell | Aloha Blonde Ale
Aloha Hop Lei IPA | Maui Coconut Porter

BEER 6

Heineken | Budweiser | Corona
St. Pauli NA | Miller Light
Coors Light | Corona Light