

LAVA'S ON POIPU BEACH

BREAKFAST: 7AM-10AM LUNCH: 11AM-4:30PM DINNER: 4:30-8PM

STARTERS

Chips & Guacamole **G** 6
Corn Tortilla Chips, Guacamole,
Pineapple Salsa

Coconut Shrimp 13 
Sweet Chili Aioli Dipping Sauce

Kalbi Beef Short Rib
Quesadilla 12
Shredded Cheese,
Pickled Red Onions, Jalapeños,
Cabbage, Sour Cream, Guacamole,
Pineapple Salsa

Lava Wings **G** 14
Lilikoi Hot Sauce, Ranch Dressing
DOUBLE IT for 7


Kalua Pork Nachos 19
Guacamole, Jalapeños, Sour Cream,
Pineapple-Chipotle Lomilomi
DOUBLE THE MEAT 5

Baked Hummus 14
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** 18
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** 15
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** 21 
Tortilla, Shredded Cabbage, Jalapeños, Lava's Taco Sauce, Pineapple Salsa,
Guacamole with Corn Tortilla Chips

BURGERS AND SANDWICHES

Served with Chips. Upgrade to fries, garlic fries, onion rings, fruit or side salad for \$2

Lava's Classic Burger* 20
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, Coconut Shrimp, Carrots Strings, Pickled Red Onions, Kailani Greens,
Sweet Aioli

Grilled Chicken & Avocado Sandwich 19 
Ciabatta Bun, Pickled Red Onions, Avocado, Kunana Feta, Kailani Greens, Sriracha Aioli

Togarashi Crusted Ahi Wrap* 20
Seared Rare Ahi, Kailani Greens, Red Onion, Cucumber, Vietnamese Slaw, Fresh Cilantro,
Tomato Flour Tortilla, Sweet Chili Sauce

Maui Vegetarian Taro Burger 16
Brioche Bun, Pickled Red Onions, Kailani Greens, Kimchee Aioli, Avocado

SWEETS

Lappert's Ice Cream **G** 5
Vanilla, Chocolate, Kauai Pie,
Hayden Mango Sorbet
Ono Pop **G** 5
Chocolate Mousse Cake 12
Crème Brulee Cheesecake 12

SIDES

Fries **G** 4
Parmesan Garlic Fries **G** 5
Onion Rings 6
Fruit Cup **G** 6

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 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.

DRINK LIST

ALL DRINKS CAN BE SERVED IN FRESH
HAWAIIAN PINEAPPLE CUP 10

ROCKS

Shipwrecks 14

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

Hawaiian Shaka 11

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

Jurassic Juice 13

Smirnoff Vodka, Hawaiian Passionfruit, & Soda
Upgrade to Ketel One 3

Mai Tai 12

Light Rum, Triple Sec, Pineapple, Orange, Passion Fruit &
Lime Juice, Dark Rum Float
Upgrade to Koloa Rum 3

South Side Mai Tai 15

Koloa Gold, Koloa Dark Rum, Orange Curaçao, Lime &
Orgeat Syrup

Tahitian Tai Chi 14

Koloa Gold Rum, Coconut Rum, & Spiced Rum, Pineapple,
Lime Juice, Mango Puree, & Coconut Cream

BLENDED

Funky Monkey 13

Vodka, Banana Puree, Kalua, & Ice Cream

Frozen Mo'ō 12

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

Lilikoi Lemonade 12

Vodka Spiked Lemonade Kissed with Passion Fruit Juice

Big Kahuna 14

Brandy, Vodka & 151 Rum Mixed Well with Mango,
Passion Orange Guava Juice, Pina Colada Mix
Upgrade to Courvoisier 3

Lava Flow 13

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

DRAFT 16oz 7 - 20oz 9

Kona Fire Rock | Kona Longboard
Kona Castaway IPA | Kona Big Wave | Luponic IPA
Maui Coconut Porter | Maui Bikini Blonde

TASTE OF ALOHA 12

Try four 6 oz
Longboard, Fire Rock, Castaway IPA, & Big Wave

BEER 6

Heineken | Budweiser | Corona | St. Pauli NA
Corona Light | Miller Light | Samuel Adams |

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

Chardonnay, Magnolia Grove, CA 10 37

Chardonnay, Pebble Lane, NZ 9 34

RED WINE

Pinot Noir, Deloach, CA 12 39

Red Blend, Alamos, Argentina 10 36

Merlot, Beringer, CA 10 36

Cabernet, Pebble Lane 9 34

Zinfandel, Edmeads, CA 11 42

Cabernet, Magnolia Grove, CA 10 36

Cabernet, Arrowood, CA 15 56

* 46oz PATRÓN MARGARITA PITCHERS *

50

ASK ABOUT DIFFERENT FLAVORS