

# LAVA'S ON POIPU BEACH

BREAKFAST: 7AM-10AM 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

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

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

**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 & 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 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, Coconut Shrimp, 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

**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** 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

Lapperts Ice Cream G 5  
Vanilla, Chocolate, Kauai Pie, Hayden Mango Sorbet  
Ono Pop G 6  
Handmade Hawaiian frozen/gourmet pops.  
Chocolate Mousse Cake 12  
Crème Brulee 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.

# DRINK LIST

ALL DRINKS CAN BE SERVED IN FRESH  
HAWAIIAN PINEAPPLE CUP 10

## ROCKS

### Shipwrecks 15

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

### Hawaiian Shaka 12

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

### Jurassic Juice 14

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

### Mai Tai 13

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

### South Side Mai Tai 16

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

### Tahitian Tai Chi 15

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

## BLENDED

### Funky Monkey 14

Vodka, Banana Puree, Kahlua, & Ice Cream

### Frozen Mo'ō 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

## DRAFT 16oz 7 - 20oz 9

Kona Fire Rock | Kona Longboard  
Kona Castaway IPA | Kona Big Wave | Luponic IPA  
Kona Big Wave | 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
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, Angeline, "Reserve", CA	12	40
Cabemet, Pebble Lane, CA	9	34
Zinfandel, Edmeads, CA	11	42
Cabemet, Magnolia Grove, CA	10	36
Cabemet, Arrowood, CA	15	56

\* 46OZ PATRÓN MARGARITA PITCHERS \*  
50  
ASK ABOUT DIFFERENT FLAVORS