

# Menu

TASTE ALOHA

## PIZZAS

- Island Style Poke\*** *Pairs well with the Mezzacorona* \$19  
A unique twist on a Hawaiian classic! Savor fresh, marinated ahi poke, creamy avocado, wasabi aioli, tangy sesame drizzle, and a hint of pickled ginger and green onions over a bed of mozzarella. This pizza brings an island favorite to the table with every delicious bite.
- Big Island BBQ\*** *Pairs well with the Silk and Spice Red Blend* \$18  
Taste the Big Island's smokey charm! Topped with savory BBQ sauce, shredded cheese, and perfectly cooked chicken, this pizza is finished with a sprinkle of pineapple and onions, blending sweet and tangy flavors that feel like a Hawaiian luau on a crust.
- Korean Fusion\*** *Pairs well with the Cooper and Thief Red Blend* \$18  
Korean bulgogi beef, bacon, red onions on a light layer of mozzarella. Finished with a drizzle of smoky sauce, A delectable fusion of East meets West.
- Lava Pie** *Pairs well with the Falesco Vitiano* \$18  
Turn up the heat! With spicy Italian sausage, fresh jalapeños, roasted red peppers, and a touch of hot honey, this pizza brings the fire. Mozzarella ties it all together for a bold, flavorful experience
- Mykonos Medley** *Pairs well with the Salvard Cheverny* \$17  
A Mediterranean delight topped with a pesto sauce, sun dried tomatoes briny olives, roasted red peppers, and a blend of mozzarella and herbs, all on a crispy crust brushed with garlic-infused olive oil. A taste of the Greek islands in every bite.

## ARTISAN FLATBREADS

- \$17**  
**Lilikoi Goat Cheese**  
*Pairs well with the Harvey and Harriet*  
Tangy goat cheese meets fresh arugula and sweet, caramelized onions, all topped with a drizzle of tropical lilikoi honey on a perfectly crisp flatbread.
- \$18**  
**Spiced Shrimp\***  
*Pairs well with the Mezzacorona*  
A bold blend of Cajun-spiced shrimp with roasted red peppers, red onions, and melted mozzarella, topped with fresh cilantro and a light chipotle aioli drizzle for a smoky kick.
- \$16**  
**Garden Veggie**  
*Pairs well with the Salvard Cheverny*  
A garden-fresh mix of roasted red peppers, mushrooms, zucchini and spinach on a garlic-herb crust, finished with crumbled feta and a balsamic glaze for a touch of tang.

## CHARCUTERIE BOARDS

- \$20**  
**Hawaii Aloha Board**  
*Pairs well with the Gambiro Sparkling*  
Experience island warmth with local cheddar and brie, smoked ham, pineapple slices, and seasonal tropical fruit. Accompanied by nuts, chips, crackers and a touch of local honey, This board offers a refreshing and balanced taste of the islands.
- \$24**  
**Surf & Turf Board\***  
*Pairs well with the Falesco Vitiano*  
A true Hawaiian blend of land and sea. Featuring smoked salmon, salami, and aged cheddar, this board is paired with papaya slices, Maui onions, and house-pickled veggies. Finished with chips and a sprinkle of Hawaiian salt, it's a surf-and-turf experience you'll savor.
- \$22**  
**Boho Bounty Board**  
*Pairs well with the Silk and Spice*  
Embrace a bohemian island vibe with a trio of cheeses: pepper jack, creamy brie, and local cheddar. Paired with prosciutto, dried mango, papaya chips, and a medley of mixed nuts, this board includes a side of guava jelly and Hawaiian bread crisps, bringing an elegant yet down-to-earth taste of paradise.



\* Island Favorites



We support local! Our pizzas and flatbreads are made with dough from Big Island Bakehouse, a trusted local baker.

Koa's Lounge

# Drinks

TASTE ALOHA

## SIGNATURE COCKTAILS

### **Taste Aloha\*** \$16

An elegant fusion of Fid Street gin, house-made hibiscus syrup, lemon juice, and elderflower syrup. Shaken to perfection and served in a martini glass with a sugared rim, this floral delight is garnished with an edible flower for a sip that's as dreamy as it sounds.

### **Pele's Kiss** \$13

A tropical temptation! Ocean vodka mingles with guava nectar and a hint of lime for a zesty and refreshing drink, finished with a splash of club soda. Garnished with a fresh starfruit slice, it's a kiss of the islands with every sip.

### **Tiki Torch Mai Tai** \$16

Ignite your senses with this island classic, blending Kula light and Kula dark rums, orgeat syrup, and fresh lime juice. Served over ice with a toasted coconut rim and a dusting of cinnamon, it's a warm, tropical treat to toast the evening.

### **Big Island Breeze** \$15

Feel the island wind in your hair with this refreshing concoction of Kula coconut rum, pineapple juice, blue curaçao, and a splash of coconut cream. Served over crushed ice and topped with a pineapple leaf, it's a smooth and vibrant escape in a glass.

### **Pāhoa Punch\*** \$14

Get carried away with this fruity, potent punch that combines Kula light and dark rums, orange and passionfruit juices, and a splash of grenadine for a sunset effect. Topped with a float of rum and an orchid garnish, it's as strong as it is stunning.

### **Black Sand Mojito** \$13

Inspired by Hawaii's black sand beaches, this twist on the classic mojito features muddled blackberries, fresh mint, and lime, balanced with local honey and Kula light rum. Topped with club soda and garnished with fresh blackberries, it's refreshing, sweet, and just a bit wild.

### **Lava Flow Margarita** \$14

Turn up the heat with this bold twist on a classic! A blend of Jose Cuervo Traditional 100% agave tequila, passionfruit puree, fresh lime juice, and a touch of jalapeño gives this margarita a unique island vibe. Served over ice with a Hawaiian black lava salt rim and a torched jalapeño garnish, it's a true fiery favorite.

### **Puna Paloma** \$12

A refreshing twist on the classic Paloma with Bacardi Grapefruit, fresh grapefruit and lime juices, agave, and a hint of Hawaiian sea salt.

### **The Hula Dancer** \$12

Light and breezy, this bubbly cocktail combines an Italian Gambino sparkling wine with lilikoi and lychee. Topped with a fresh orange twist, it's a celebration in a glass, perfect for dancing the night away.

\* Island Favorites



# Koa's Lounge

# Spirits

TASTE ALOHA

## WHISKEY

Basil  
Bulleit Bourbon  
Bushmill  
Crown Royal  
Elijah  
Fireball  
Gentlemen  
Glenlivet

Hakushu  
Jack Daniels  
Jack Single  
Jameson  
Jim Bean  
Makers Mark  
Makers Mark 46

Mcgregor  
Proper 12  
Screwball  
Seagrams  
Seagrams VO  
Southern Comfort  
Toki  
Woodford Reserve

## RUM

Bacardi  
Bacardi Grapefruit  
Captain Morgan  
Cruzan

Kahana  
Kalua  
Myers  
Old Lahaina

Parrot Bay  
Sailor Jerry  
Three Sheets  
Zaya

## GIN

Beefeater  
Bombay  
Empress

Fid Street  
Hendricks  
Roku

Sun  
Tanqueray  
Concierge Gin

## VODKA

Absolute  
Belvedere  
Burnetts  
Crioc

Grey Goose  
Kettle One  
Ocean  
Pinnacle  
Sky

Stoli  
Svedka  
Tito's  
Truly (Various Flavors)

## TEQUILA

1800  
Casadores  
Centenario  
Don Julio  
El Jimador

Hornitos  
Jose Cuervo  
Jose Traditional  
Launa  
Mi Campo

Patron  
Sauza  
Tequila Rose



Koa's Lounge

# Wine

## RED

### **Silk & Spice** *(Blend-Portugal)* \$12

Deep intense ruby color with a red rim. The predominant flavours are ripe and cooked black fruit. Sweet note of vanilla and nuances of mocha.

### **Vitiano** *(Blend-Italy)* \$12

Intense and deep ruby red color. A three grape variety Merlot, Cabernet Sauvignon, and Sangiovese produce a fresh versatile blend.

### **Cantina Zaccagnini** *(Montepulciano)* \$14

Medium purple-red color with violet hues. The nose opens to notes of red berries and spicy nuances of white pepper. A vibrant medium-textured body emerges on the palate.

### **Cooper & Thief** *(Blend-California)* \$14

Bourbon barrel-aged Red Blend offers notes of warm toasty vanilla, with dark fruit and a gentle hint of classic bourbon spice. Blackberry and jammy dark currants lead to a rich finish, with the elegance of a fine-sipping bourbon.

## WHITE

### **Harvey and Harriet** *(Blend-California)* \$10

A fun, medium gold tone at first glance. Hints of tangerine, pineapple, and honeydew exude from your glass in this aromatically driven delight.

### **Mezzacorona** *(Pinot Grigio)* \$14

Notes of sweet chamomile & lilac which fade into scents of white stone fruit. Starts ample, rich, and soft. Finishes with a vibrant acidity which enhances the aromatic appeal.

### **Domaine Du Salvard** *(Sauvignon Blanc)* \$15

A vibrant white wine from the Loire Valley, this crisp, elegant selection showcases refreshing notes of green apple, citrus zest, and white peach with a touch of minerality.

# Beer

## DRAFT

Coors Light

Saporro

Maui Brewing Co. - Bikini Blonde

Maui Brewing Co. - Coconut Hiwa \$16

## BOTTLES & CANS

Big Wave

Heineken

Modelo

Bud Light

Kua Bay IPA

Space Dust IPA

Budweiser

Longboard

Stella Artois

Corona

Michelob Ultra

Koa's Lounge

