

BEVERAGES

Pitchers serve 5 people & there must be at least 2 people present to order. Complete beverage menu located on back.

Maui Mai Tai 14.50

Old Lahaina Rums (Maui), Orange Curaçao, Orgeat, Fresh Pineapple Juice

Make it a Pitcher 65

Tropical Itch 15.50

151 Overproof Rum, Jim Beam Bourbon, Dark Rum, Orange Curaçao, Passion Fruit Purée, Angostura Bitters

Blue Ocean 15.50

Hawaii's Own Organic Ocean Vodka (Maui), Myers's Platinum Rum, Blue Curaçao, Fresh Local Pineapple Juice

Make it a Pitcher 70

Kona Brewing Flight 11

3oz tasting of each: Big Wave, Longboard, and Fire Rock

PUPUS

Nachos 17

Jack and Cheddar Cheese Blend, Black Beans, Corn, Sour Cream, Mango Pico de Gallo

Add: Kalua Pork \$4, Chicken \$6

Potato Sidewinders 17

Cheddar and Jack Cheese Blend, Bacon Bits, Chives, Sour Cream

Seared Hamachi*/** 22

Shichimi, Sweet Onions, Fresno Chilis, Cilantro, Truffle Kabayaki

Crab and Soba Noodle Roll 19

Carrots, Local Mixed Greens, Soybean Paper, Cucumber-Mint Vinaigrette

**North Shore-Style
Garlic Shrimp* 24**
Peel and Eat Shrimp,
Garlic Butter Sauce

☆ Fresh Catch Ceviche*/** 21

Fresh Island Catch, Shrimp, Lime Juice, Mango, Chilis, Tomatoes, Onion, Cilantro, Taro Chips

☆ Hawaiian Ahi Poke*/** 21

Inamona, Shoyu, Maui Onion

Add Rice \$5

☆ Spicy Ahi Poke**21

Sriracha Aioli, Tobiko,
Green Onion

Add Rice \$5

☆ Ocean Sampler** 21

Tasting Of All 3

Coconut Shrimp 18

Sweet Chili Sauce

8pc Crispy Chicken Wings 19

Choice Of Old Lahaina Dark Rum BBQ, Buffalo, or Sweet and Spicy Korean Sauce, Carrots and Celery

Crispy Calamari 17

Pepperoncini, Spicy Tomato Sauce, Smoked Garlic Aioli

FLATBREADS and PIZZA

Vegetable Flatbread 20

Artichoke, Kalamata Olive, Goat Cheese, Italian Cheese Blend, Red Onion, Arugula, Sherry Vinaigrette

Italian Flatbread 22

Salami, Prosciutto, Cherry Peppers, Italian Cheese Blend, Parmesan, Crispy Kale

Seafood Flatbread 25

Lobster, Shrimp, Brie, Sun-Dried Tomato, Italian Cheese Blend, Basil, Crispy Garlic, Parsley

Chef's Inspiration Brick Oven Pizza 28

Ask For Today's Inspiration

FRESH SALADS

Add to any salad: Chicken \$6, Seared Ahi** \$8 or Shrimp \$12

The Farmer's Market Salad* 16

Island Greens, Tomato, Hearts of Palm, Cucumber, Shaved Carrot, Pickled Onions, Lilikoi Basil Vinaigrette

Caesar Salad* 17

Anchovy Vinaigrette, Reggiano, Garlic Crisp

Shrimp & Crab Louie Salad* 29

Crab, Shrimp, Cucumber, Tomato, Hard-Boiled Egg, Romaine Lettuce, Radicchio, Creamy Sherry Dressing

☆ Seared Ahi Salad*/** 24

Seared Ahi, Local Greens, Radish, Tomato, Cucumber, Edamame, Wasabi-Soy Dressing

FROM SEA

☆ Macadamia Nut-Crusted Mahi Mahi 39

Garlic Island Greens, Ancient Grains, Chili Oil,
Lobster Mascarpone Cream Sauce

Add 4pc Grilled Shrimp \$12

Misoyaki Butterfish 40

Wasabi Potato Purée, Garlic Greens, White Miso Glaze

Mixed Seafood Pasta 42

Island Fresh Catch, Shrimp, Clams, Local Tomatoes, Basil, Garlic, White Wine Butter Sauce

☆ Roasted Kona Kampachi 39

Steamed White Rice, Garlic Greens, Ginger, Cilantro, Green Onion, Hot Sesame Oil, Yuzu-Dashi-Soy Sauce

☆ 5pc Fish 'n Chips 32

Kona Longboard Lager Tempura, French Fries, Malt Vinegar Tartar Sauce

☆ Denotes some of our favorite dishes made with local ingredients. The Tropic's team proudly uses sustainable, local ingredients as much as possible. We would like to thank the local farming families, bakeries, and fisheries for their dedication to old world techniques and their respect for the environment that inspire our menus. Mari's Garden, Hamakua Mushrooms, Ho Farms, Kahuku Farms, Fresh Island Fish Co., Tropic Fish Co., Kona Cold Lobster, La Tour Bakehouse, and Kona Sea Salt.

* Item can be made Gluten Free upon request. When ordering, please specify with your server that you are requesting the dish to be made Gluten Free.

** Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. Please let your server know if you have any allergies.

Prices are inclusive of 4.712% state excise tax. 18% gratuity will automatically be charged to parties of 6 or more.

FROM LAND

TBG Signature Burger** 26

10oz Certified Angus Beef Patty, Pineapple-Bacon Jam, Blue Cheese-Gruyère Blend, Arugula, Sliced Tomato, Smoked Garlic Aioli
Substitute Gluten Free Bun \$2

BBQ Beef Brisket* 31

Bacon and Blue Cheese Potato Salad, Grilled Kahuku Corn, Old Lahaina Dark Rum BBQ Sauce

Long Smoked Ribs* 34

French Fries, Slaw, Old Lahaina Dark Rum BBQ Sauce
Upgrade to Bacon Mac & Cheese \$6

Smoked Primo Beer Can Chicken 31

Rustic Garlic Mashed Potatoes, Garlic Greens, Marinated Tomatoes, Lime

Hand-Cut Ribeye Steak*/** 42

Island Vegetables, Rustic Garlic Mashed Potatoes
Upgrade to Lobster and Mascarpone Mashed Potatoes \$14
Add 4pc Grilled Shrimp \$12

☆ Veggie Burger* 24

Portobello Mushroom, Local Taro Patty, Cucumber, Tomato, Okinawan Spinach, Radish Sprouts, Spiced Tomato Jam, Garlic Aioli
Substitute Gluten Free Bun \$2

Vegetable Pasta 22

Fresh Pasta, Spicy Tomato Sauce, Artichokes, Kalamata Olives, Spinach, Roasted Garlic, Capers
Add: Chicken \$6, Shrimp \$12, Meatballs \$8

DESSERT

Mango-Lime Cheesecake* 11

Coconut-Lime Macaroon Crust, Mojito Coulis

16-Layer Dark Chocolate Ganache Cake 15

Dark Chocolate Shavings, Vanilla Crème Anglaise

Coconut Haupia Bread Pudding 12

Toasted Lilikoi Bread, Coconut Custard, Haupia Sauce, Macadamia Nut Gelato

Fruit Plate 14

Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

Gelato 9

Locally Made by Il Gelato: Vanilla, Chocolate, Macadamia Nut Gelato, or Mango Sorbet

TROPICS BEVERAGES

FAMOUS ISLAND DRINKS The Blue Hawaii was invented in 1957 by Harry Yee, legendary head bartender of the Hilton Hawaiian Village (formerly the Kaiser Hawaiian Village) in Waikiki, Hawaii, when a sales representative of a Dutch distiller asked him to design a drink that featured their new Blue Curaçao liqueur. The Mai Tai is the king of iconic Hawaiian drinks, but it wasn't actually created in Hawaii. It became popular at the Hilton Hawaiian Village and the Hawaiian Islands because, prior to his career with Hilton, Harry Yee worked for Trader Vic's, which claims to have made the first Mai Tai.

CLASSIC HILTON HAWAIIAN VILLAGE

Pitchers serve 5 people & there must be at least 2 people present to order.

BLUE HAWAII 13.50 / Pitcher (serves 5) 60

Vodka, Blue Curaçao, Sweet & Sour, and Club Soda

Upgrade to our BLUE OCEAN 15.50 / Pitcher (serves 5) 70

Hawaii's Own Organic Ocean Vodka (Maui), Myers's Platinum Rum, Blue Curaçao, Fresh Local Pineapple Juice

VILLAGE MAI TAI 12.50 / Pitcher (serves 5) 56

Gold Rum, Orange Curaçao, Orgeat, Sweet & Sour, Dark Rum Float

Upgrade to our MAUI MAI TAI 14.50 / Pitcher (serves 5) 65

Old Lahaina Rums (Maui), Orange Curaçao, Orgeat, Fresh Pineapple Juice

FROZEN DAIQUIRI BAR 11.50

Gold Rum blended with your favorite flavor: Strawberry, Guava, Mango, Banana, Passion Fruit

—It's been said that Harry Yee was the first to add banana to a daiquiri.

TROPICAL ITCH 15.50

151 Overproof Rum, Jim Beam Bourbon, Dark Rum, Orange Curaçao, Passion Fruit Purée, Angostura Bitters

—One of Harry Yee's signature garnishes – the unique and memorable back scratcher. It is said to have put Hawaii on the map.

LOVELY HULA GIRL 14.50

Vodka, Grand Marnier, Cognac, Orange Juice, Passion Fruit

—Once the secret "bartender's handshake" of Hilton Hawaiian Village, this signature cocktail is as soothing as its name.

Ask About Our
HAWAII FIVE-0 DRINK OF THE DAY!

HAWAII FIVE-0 | FRIDAYS 9/8C | CBS

TASTE OF THE TROPICS

WAIKIKI COSMO 14.50

Malibu Rum, Absolut Vanilia Vodka, Fresh Local Pineapple, Strawberry Purée

PELE'S SUNSET 15.50

Patron Silver Tequila, Triple Sec, Mango Purée, Sweet & Sour, Strawberry Swirl

CUCUMBER & PINEAPPLE MOJITO 15.50

Bacardi Pineapple Rum, Agave Nectar, Fresh Cucumber, Fresh Local Pineapple and Lime, Club Soda

HAWAII 5-0 (A.K.A. LAVA ROCK) 13.50

Absolut Raspberri Vodka blended with Blue Curaçao and Sweet & Sour, Strawberry Purée

TROPICAL SEABREEZE 14.50

Bacardi Select Rum, Fresh Local Pineapple, Passion Fruit, Cream of Coconut

BEER

Pitchers serve 5 people & there must be at least 2 people present to order.

DRAFT BEER

Domestic 8.50 for 16oz / **10.50** for 22oz / **32** for 64oz Pitcher
Bud Light

Specialty 9.50 for 16oz / **11.50** for 22oz / **32** for 64oz Pitcher

Kona "Big Wave" Golden Ale	Maui "Big Swell" IPA
Kona "Longboard" Lager	Waikiki Brewing Co. "Skinny Jeans" IPA
Kona "Fire Rock" Pale Ale	Waikiki Brewing Co. "Hana Hou Hefe"
Stella Artois	Honolulu Beerworks "Pia Mahi'ai"
Blue Moon	Honey Citrus Saison
Samuel Adams Boston Lager	Lanikai Brewing Co. "Route 70"
Goose Island IPA	Hibiscus Saison
Golden Road "Mango Cart"	

TRY A KONA BREWING FLIGHT 11

3oz tasting of each: Big Wave, Longboard, and Fire Rock

BOTTLED BEER

Premium 8.50

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra
Beck's N/A

Specialty 9.50

Corona Extra
Kirin Ichiban
Heineken
Amstel Light
Angry Orchard Hard Cider (GF)
Guinness
Dos Equis

WINE

BUBBLES – Glass / Bottle

Prosecco, Mionetto Presto, DOC Treviso, Italy – 9 / 36
Sparkling, étoile Rosé, Carneros, CA – 16 / 64
Sparkling, Chandon Brut Classic, CA – 16 / 64
Champagne, Moët & Chandon Impérial Brut, Épernay, France – 26 (187mL)

WHITE WINES – Glass / Glass + ½ / Bottle

Pinot Grigio, Alta Luna, Trentino, Italy – 11 / 16 / 44
Rosé, Chapoutier Belleruche, Côtes du Rhône, France – 13 / 19 / 52
Riesling, Wente Riverbank, Arroyo Seco, Monterey, CA – 10 / 14 / 40
Sauvignon Blanc, Joel Gott, CA – 13 / 19 / 52
Chardonnay, Chateau St. Jean, North Coast, CA – 15 / 22 / 60
Chardonnay, Chalk Hill, Sonoma Coast, CA – 17 / 25 / 68

RED WINES – Glass / Glass + ½ / Bottle

Pinot Noir, Parker Station, Central Coast, CA – 15 / 22 / 60
Pinot Noir, Meiomi, CA – 16 / 23 / 64
Tempranillo, Torres Celeste Crianza, DO Ribera del Duero, Spain – 12 / 17 / 48
Merlot, Seven Falls Cellars, Wahluke Slope, WA – 16 / 23 / 64
Malbec, Terrazas Altos del Plata, Mendoza, Argentina – 10 / 14 / 40
Cabernet Sauvignon, Storypoint, CA – 14 / 20 / 56
Cabernet Sauvignon, Kendall-Jackson Vintner's Reserve, CA – 15 / 22 / 60
Cabernet Sauvignon, Hess Shiretail Ranches, Lake County, CA – 18 / 24 / 72
Red Blend, Zaca Mesa Z Cuvée, Santa Ynez, CA – 15 / 22 / 60

NON-ALCOHOLIC REFRESHERS

Pitchers serve 5 people.

ISLAND SUNSET 8.50 / Pitcher 19.50

Mango, Pineapple, and Orange Juices with a drizzle of Grenadine

ICED PLANTATION GINGER TEA 8.50 / Pitcher 19.50

Iced Tea, Fresh Pineapple Juice, and Ginger

COCO-POG SMOOTHIE 8.50

Passion Fruit, Orange, Guava, and Coconut blended with Ice and Vanilla Ice Cream

SMOOTHIE BAR 8.50

Your favorite flavor blended with Vanilla Ice Cream: Strawberry, Guava, Mango, Banana, Passion Fruit, Blue Raspberry

SOFT DRINKS 5

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Lemonade, Iced Tea

JUICES 5/8

Orange, POG, Pineapple, Grapefruit, Cranberry

HAWAIIAN SPRINGS STILL or SAN PELLEGRINO SPARKLING WATER 5.50

RED BULL 6.50

Energy Drink, Sugarfree