



LUNCH MENU

PUPU

Hawaiian Ahi Poke (pO-kay)

Raw! Cubes of fresh yellow fin tuna seasoned with Hawaiian ogo seaweed, soy sauce, and sesame oil. On a bed of organic baby arugula from the east side of Oahu. 12

Tiki's Poke Bowl

Raw! Fresh Hawaiian ahi poke (above) served over white rice, topped with avocado and pipikaula aioli. 14

Prime Rib Poke

ONLY AT TIKI'S! A special poke for beef lovers – prime rib poke flash-seared and topped with our housemade pipikaula aioli on a bed of locally grown baby greens from Nalo Farms. 12

Buffalo Chicken Wings

Who really likes to eat wings anyway? We prefer drumettes, exploding with your choice of 3 sauces: Volcano sauce, Honey Barbeque, or Savory Korean Glaze. Served with bleu cheese dressing and celery sticks. 11

Calamari Katsu

Panko-crusting calamari steak served with capers in a lemongrass butter sauce and topped with our blue crab and bay shrimp salsa. A Tiki's original since 2002! 15

Kalbi Beef Gyoza

Crunchy dumplings stuffed with a filling of marinated, charred & minced beef tenderloin tips, grilled onions and choi sum. Drizzled with miso chili aioli & kabayaki sauce. 11

Kalua Pig Quesadilla

A favorite since we opened in 2002-- try it and you'll understand why. Taro tortillas filled with kalua pig, pepper jack cheese, and Kahuku corn relish served with guacamole and salsa. 14

Kalua Pig Nachos

Warm tortilla chips with kalua pig, fresh tomatoes, caramelized onions, and a creamy blend of 3 cheeses. Topped with guacamole, sour cream, and salsa. 14

Guava Glazed Baby Back Ribs

A four bone rack of St. Louis style baby back ribs grilled and basted with our own signature guava barbeque sauce. 9

Tiki's Famous Coconut Shrimp

Jumbo shrimp rolled in crispy coconut and served with a sweet chili sauce and Asian slaw. Made famous here, copied everywhere! 13

Sizzling "Roll Your Own" Lettuce Wraps!!!!!!

The tiki gods help those who help themselves! Thinly sliced & marinated beef ribeye, served sizzling on a cast iron skillet. Tender Maui butter lettuce, marinated bean sprouts, Nalo Farms honey & ko chu jang dipping sauce, sesame glass noodles, house made kimchee, for you to roll and eat. 15



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SALADS AND WRAPS

Caesar Salad

Hearts of romaine, housemade focaccia croutons and parmesan cheese lightly tossed in a traditional Caesar dressing. 8

With grilled chicken breast: 12

With flash-seared ahi tuna: 14

With pan-seared shrimp: 14

Island Cobb Salad

Fresh romaine & Nalo Farms baby greens topped with your favorites- crisp bacon, diced egg, chopped Kamuela vine ripened tomatoes, chunks of grilled chicken, cheddar cheese, avocado, and crumbled bleu cheese. With choice of Tiki's dressings. 14

Tiki's House Salad

Nalo Farms baby greens topped with cherry tomatoes, mandarin oranges, and carrot curls. Served with our lilikoi vinaigrette on the side. 6

Fresh Maui Pineapple Fruit Boat

Chunks of fresh fruit with a sprinkling of toasted coconut, macadamia nuts, and a cool yogurt dressing served in a fresh pineapple from the "Valley Isle." No Ka Oi! 10

Seared Ahi Salad

Seared ahi on a bed of romaine lettuce, crisp snow peas, egg, tomatoes, Okinawan sweet potatoes, and bell peppers tossed together with our delicious sesame vinaigrette.

Garnished with fried won ton chips.

An island nicoise salad! 16

Tiki's Soup of the Day

Our soups are made fresh daily. Be sure to ask your server what today's soup is. 7

Portabello Caprese Wrap

Vegetarian! From one island to another.

Hailing from the Island of Capri, Italy to Hawaii comes our version of the famous salad with fresh mozzarella, island vine ripened tomatoes, Nalo basil pesto, capers, Kula onions & grilled Portabello mushroom slices all wrapped up in a sundried tomato flour tortilla. Served with Dean's Greens. 12

Jamaican Jerk Chicken Wrap

Grilled Caribbean style Jamaican jerk rubbed chicken, rolled up in a taro tortilla with Nalo butter lettuce, Bermuda onions, Rasta sauces and Tamarind lime cream cheese dressing. Served with Dean's Greens. 12



For your convenience, an optional 17% gratuity will be added to all parties of six or more.

SANDWICHES AND ENTREES

Da Tiki's Cheese Steak

Thin slices of juicy prime rib seared with caramelized Kula onions & peppers, smothered with swiss cheese and served on a fresh grilled baguette. Topped with crunchy Kula onions. 15

Grilled MahiMahi Sandwich

Pulehu-grilled mahimahi served on a taro hoagie roll with lettuce, sliced tomato, and red onion along with Tiki's key lime tartar sauce and fries. 12

The Half "Poi Pounder" Burger

One-half pound of all natural grass fed Maui Cattle Co. beef on a sweet taro bun with sweet onions, sliced pickles, lettuce and tomato and "Huna" (secret) sauce. For \$1 more add Cheddar, Pepper Jack, or Swiss cheese. Served with French fries. 12
Make it a double patty! add 4

Fresh Island Fish Tacos

Pan-seared fresh island catch, Kula onion, guacamole, sour cream, shredded lettuce, diced tomato, and onions in a taro tortilla with salsa and fries. 15

BBQ Pulled Pork Sandwich

Slow braised pork roast shredded and dipped in our own tangy barbeque sauce. Served on a taro bun and topped with coleslaw and a portion of fries on the side. 13

DID YOU KNOW?

- Tiki's has four private party areas and can accommodate parties from 5 to 500!
- Tiki's has given more than \$350,000 to local charities in the last 8 years!
- Tiki's was the destination for more than 100 wedding receptions last year!

**LIVE
MUSIC
NIGHTLY**

DONT FORGET!

Come back tonight for sunset cocktails and listen to contemporary island musicians on our open air lanai...or cruise into the dining room and enjoy award winning fusion cuisine from Chef Ronnie Nasuti..

Tiki's "Mixed Plate"

In the tradition of our mixed island culture, the mixed plate lunch is another local favorite. Panko crusted island fish, tender kalbi rib eye slices, crunchy furukaki chicken katsu. Served with one scoop rice, macaroni salad & house made kimchee. 14

Shrimp Carbonara

Shrimp sautéed in roasted garlic, served with Shiitake mushrooms and sliced asparagus then tossed in a parmesan cream sauce with pancetta & al dente linguine. 14

Kulana Grass Fed Beef "Loco Moco"

A local favorite! Half pound Maui Cattle Co. beef patty, served over steamed white rice with two island fresh eggs, smothered with house made beef demi glaze and crunchy Kula onions. 13.

Grilled Pastrami Sandwich

Pastrami on rye with swiss cheese, our special dressing and pickles on the side. Served with fries. 13

"da Kine" Club Sandwich

Toasted triple-decker club with honey smoked turkey, pepper bacon, tomato, mayonnaise, and lettuce. Served with fries. 11

Grilled Maui Cattle Co Beef Ribs

Tender slow cooked "Valley Isle" grass fed beef ribs. Spiced with cane sugar, cloves & star anise. Broiled over open flames & served with Paniolo style baked beans & cole slaw. 14

Tiki's Fish and Chips

Panko-crusted fresh island fish served with crisp French fries and our housemade key lime tartar sauce on the side. 13

In order to conserve our island resources, we encourage you to drink beer, and water is served only on request.

