

# SANDWICHES

11am-3pm ONLY

| SIDE OF FRIES OR HOUSE SALAD                                                                    |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>Pork Belly Bahn Mi</b>                                                                       | 18 |
| 5 spice roasted pork belly, pickled daikon and carrot, cilantro, cucumber, hoisin/coconut sauce |    |
| <b>Cheeseburger</b>                                                                             | 18 |
| Double patty, lettuce, tomato, onion, American cheese, house pickle, house made special sauce   |    |
| <b>Fish Sandwich</b>                                                                            | 22 |
| Fresh local catch, lettuce, tomato, onion, kimchi tartar sauce, house pickle                    |    |
| <b>Vegitarian Sandwich</b>                                                                      | 22 |
| Ulu hummus, avocado, lettuce, tomato, onion, cucumber, Lilikoi vinaigrette                      |    |

# SALADS

|                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------|----|
| <b>Caesar Salad</b>                                                                                 | 15 |
| Volcano-grown mixed greens, roasted garlic Caesar dressing, crouton, lots of Parmesan               |    |
| <b>Roasted Beet Salad</b>                                                                           | 17 |
| Roasted beets, Volcano-grown mixed greens, citrus/miso dressing, cucumber, fried shallot and garlic |    |
| <b>Li Hing Mui Salad</b>                                                                            | 15 |
| Volcano-grown mixed greens, li hing mui dressing, avocado, tomato, cucumber                         |    |

# PIZZA

|                                                                                                                                                  |    |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Margarita</b>                                                                                                                                 | 15 |
| Tomato sauce, basil, mozzarella                                                                                                                  |    |
| <b>Da ‘Roni</b>                                                                                                                                  | 18 |
| Tomato sauce, Ezzo pepperoni, mozzarella                                                                                                         |    |
| <b>Pig &amp; Fire</b>                                                                                                                            | 18 |
| Tomato sauce, Portuguese sausage, caramelized onion, local-grown mushroom, roasted garlic, mozzarella                                            |    |
| <b>Island Harvest</b>                                                                                                                            | 20 |
| Pesto sauce, zucchini, kale, roasted garlic, mozzarella, kabocha squash purée, topped with balsamic glaze                                        |    |
| <b>Pipikaula</b>                                                                                                                                 | 24 |
| Tomato sauce, pipikaula, tomato, onion, mozzarella, housemade Hawaiian Chili Pepper Water aioli                                                  |    |
| <b>Bee’s Knees</b>                                                                                                                               | 23 |
| Pesto sauce, Ezzo pepperoni, mozzarella, goat cheese, spicy honey                                                                                |    |
| <b>La Suprema</b>                                                                                                                                | 23 |
| Tomato sauce, Ezzo pepperoni, italian sausage, salami, kalamata olives, mushrooms, red onions, mozzarella                                        |    |
| <b>OUR DOUGH USES A HIGH QUALITY, PURE FLOUR COMBINED WITH METHODS OF NATURAL LEAVENING - CREATING A MORE GUT FRIENDLY AND DIGESTIBLE CRUST.</b> |    |
| <b>WE DO NOT RECOMMEND IT FOR GUESTS WITH EXTREME GLUTEN SENSITIVITY OR CELIAC!</b>                                                              |    |
| <b>WE CANNOT GUARANTEE ZERO CROSS CONTAMINATION!</b>                                                                                             |    |
| <b>ADD ONS</b>                                                                                                                                   |    |
| <b>SAUCES:</b> Hot Honey 2, Pesto 2, Tomato Sauce 2, Hawaiian Chili Pepper Aioli 2, Balsamic Vinegar Reduction 2                                 |    |
| <b>CHEESES:</b> Goat Cheese 2, Mozzarella 2, Parmesan 2                                                                                          |    |
| <b>VEGGIES:</b> Island-grown Tomato 1, Onion 1, Hamakua Mushroom 2, Olive 2, Kabocha Squash 2, Zucchini 2                                        |    |
| <b>MEATS:</b> Pipikaula 4, Ezzo Pepperoni 3, Portuguese Sausage 3, Italian Sausage 3                                                             |    |



# LUNCH MENU

# SIDES

|                                                          |    |
|----------------------------------------------------------|----|
| <b>Housemade French Fries</b>                            | 9  |
| <b>Parmesan Garlic Fries</b>                             | 11 |
| Housemade fries, fresh parmesan and roasted garlic aioli |    |

# KEIKI

Must be 10 & Under

|                                                   |    |
|---------------------------------------------------|----|
| <b>Sliders</b>                                    | 12 |
| Two cheeseburger sliders served with french fries |    |

# DESSERTS

|                                                                                                  |    |
|--------------------------------------------------------------------------------------------------|----|
| <b>Haupia V/GF</b>                                                                               | 10 |
| Coconut pudding steeped with locally grown lemongrass and kefir with a fresh local fruit compote |    |
| <b>Poi Brûlée V/GF</b>                                                                           | 10 |
| A local twist on the classic creme brûlée                                                        |    |

# DRINKS

## BEER ON DRAFT

We proudly offer a rotating selection of LBC beers on draft featuring our flagship favorites, rotating seasonal beers, and specialty brews

### NOW ON DRAFT:



### FLIGHTS:

#### BUILD YOUR OWN FLIGHT

Up to four 4oz pours of any  
beers on draft  
(prices vary)

#### BREWER'S CHOICE FLIGHT

Four 4oz pours of LBC flagship  
beers, subject to availability

12

Not sure what to try? Ask your server  
or bartender for recommendations

## SIGNATURE COCKTAILS

## LANIKAI SPIRITS

Lemongrass Gin  
Macaretto  
Pineapple Rum  
Pineapple Swipe

Available in Pineapple, Pineapple-  
Mango, & Pineapple-Lilikoi

#### BUILD A LIQUOR FLIGHT WITH YOUR CHOICE OF LANIKAI SPIRITS

Select any 3 of the left

20

## WINE

SEA SUN PINOT NOIR  
MATANZA'S CREEK SAUV BLANC

10/32  
14/45

### E KOMO MAI TAI

Lanikai Spirits Macaretto & Pineapple Rum, with Kōloa  
spiced and dark rum

18

### PURPLE DRINK

Lanikai Spirits Lemongrass Gin, coconut cream, Hāmākua  
Coast Premium ube syrup, and lime

18

### LAVENDER HAZE

Lanikai Spirits Lemongrass Gin, lavender, and lime

16

### THE FLOOR IS GUAVA

Lanikai Spirits Pineapple Rum guava nectar, coconut cream,  
lime juice, and triple sec  
\*Add Grand Marnier float (+ 2)

17

### BINGO BANGO PICKLED MANGO

Vodka, pickled mango juice, fresh local mango, and plenty li  
hing

18

### GREEN SANDS WASABI SOUR

Lanikai Spirits Lemongrass Gin, nigori sake, melon liqueur,  
lime, and a house-made wasabi simple syrup

18

### RICE RICE BABY

Vodka, nigori sake, mango, and house-made rice-washed  
simple syrup

18

### STAYCATION

Lanikai Spirits Lemongrass Gin, Hāmākua Coast lilikoi syrup,  
pineapple & lime

18

### PINEAPPLE EXPRESS MOJITO

Lanikai Spirits Pineapple Rum, pineapple juice, and plenty fresh  
mint

18

### UPCOUNTRY PLUM

Bulleit rye whiskey, Umeshu plum wine, topped with Lanikai  
Macaretto foam and a Biscoff cookie garnish

18

### KAU WELA COOLER

Lanikai Spirits Lemongrass Gin, lilikoi, lemon, and basil

18

### OLD FASHIONED

Maker's Mark, Angostura, Lanikai Spirits Macaretto and  
orange bitters

16

### ESPRESSO MARTINI

Kōloa Cacao, Kōloa Coffee Rum, and Lanikai Spirits  
Macaretto

17

### MARGARITA YOUR WAY

Strawberry Jalapeño or Classic  
Make it a Cadillac (+ 2)

17

TOP ANY COCKTAIL/MOCKTAIL WITH OUR  
MACARETTO FOAM +2

## MOCKTAILS/NON ALC

### KAILUA MULE

Ginger beer, pineapple, and lime juice

10

### STRAWBERRIES WILD

Strawberry pureé, ginger beer, fresh  
lemon juice

10

### I LAVA YOU

Pineapple juice, coconut cream, and  
grenadine

10

### KA'Ū COFFEE

12oz French Press of Ka'ū Coffee

12

### NIU-CREAM HOT CHOCOLATE

10oz of rich and creamy cocoa topped with  
whipped cream and chocolate shavings

12

### VOLCANO-GROWN TEA

12oz French Press of Volcano-grown tea  
(white or green)

12

SPIKE ANY ABOVE +6

### HAWAIIAN SUN JUICE

Lilikoi Passion, Guava Nectar, Passion  
Orange, Tropical Iced Tea

4

### SOFT DRINKS

Coke, Diet Coke, Sprite

4

### TAKE SOME LBC WITH YOU!

Grab your favorite beer in a 4-pack or  
take home a bottle of any of the Lanikai  
Spirits



ISLAND™  
INSPIRED