

PUPUS

FRIED PICKLES | 15

house pickles breaded + fried crisp with green onion dip

PORK BELLY | 20

bao pancake, chili garlic oil, oyster sauce, scallion, sesame

LOCAL VEGETABLE "HASH" | 22

farmer's selection of local vegetables + greens, tomato, chinese sweet sausage, fresh herbs, pickled + crispy onions

MALUHIA STEAK | 22*

8oz local steak, sauteed mushrooms + onions with chili + garlic shoyu

NACHOS

house blend cheese sauce, topped with pico de gallo, fresh cabbage + cilantro, fresh fried corn tortilla

PUPU STYLE | 18 **FOR THE TABLE | 30**

CARNITAS*

slow cooked citrus + chili pork butt, pickled onions, salsa verde, jalapeno lime aioli

LOCAL STEAK*

citrus + chili marinated, pico de gallo, jalapeno lime aioli

CHICKEN*

roasted waimea breast + thigh, cilantro, tomatillo salsa verde, peruvian aioli

POKE*

sesame poke with green+ sweet onion, spicy aioli

GARDEN

roasted local vegetables, pico de gallo, tomatillo salsa verde, pickled onions

***COCONOT MISO "CHEESE" AVAILABLE**

SIGNATURE BURGERS N HANDHELDS

all local beef burgers come on buttered bun with choice of fries, sweet potato fries, potato mac salad or salad

dat BURGER | dem onions, cheddar + american cheese, mayo, iceberg, tomato, pickle | 22*

BBQ | bacon, fried onions, swiss cheese, mayo, popageorgio dipping sauce | 24*

da PHILLY | garlic marinated local beef, mushroom, onion, peppers, house cheese sauce, hoagie roll | 22*

OG | 9th island sauce, shredded lettuce, charred onions, tomato, pickle, american cheese | 22*

KALBI | house kimchi + cabbage slaw, kalbi sauce, mayo, tomato, cilantro | 22*

LOCAL FRESH CATCH | fried or roasted | cabbage + herbs, tomato, bang bang sauce | 24*

FRIED CHICKEN | green onion dip, lettuce, tomato, with choice of wing sauce | 22*

FRESH FRIED WINGS

NAKED OR BREADED or [boneless]

Six [4] |\$15| Twelve [8] |\$28| Twenty-Four [16] |\$48|

SWEET HEAT MUSTARD

hot chili blend with touch of heat + mustard tang

CHILI PEPPAH WATAH

hawaiian chili + garlic + vinegar

BUFFALO

buffalo style made from hawaiian chilies

SPICY ORANGE

local orange + ginger + hawaiian chili

STICKY JALAPENO

sweet + spicy + sticky local jalapeno gastrique

ADOBO

savory tangy vinegar shoyu with peppercorns + garlic + bay leaf

DA GILBERT

waimea smoked meat glaze, sweet + savory

POP'S BBQ

dad's smokey, tangy, sweet heat bbq sauce

RUM BBQ

rich, smooth bbq sauce with a kōloa rum kick

BOWLS

SPICY POKE BOWL | 22*

locally caught fish, waves' spicy aioli, sweet soy, furikake rice, avocado, kimchi

FRESH CATCH BOWL | 24*

locally caught fish, farm greens, kimchi, fried egg, ginger scallion sauce

LOCO MOCO | 23*

local beef patty, garlic onion gravy, two farm eggs, furikake rice

PORK BELLY RAMEN BOWL | 24*

miso + tamari local bone broth, local greens, farm egg, sesame, scallion

SIDES

Sweet Potato Fries | 7

French Fries | 7

Garden Salad | 9

White Rice | 4

Wedge Salad | 9

Potato Mac Salad | 5

SALADS

KAUAI CHICKEN SALAD | 22*

waimea chicken, napa cabbage, local greens, carrot, celery, house pickles, local herbs, sesame ginger vinaigrette

da WEDGE | 18*

tomato, buttermilk dressing, fried onions, bacon, blue cheese, herbs, furikake

GARDEN GREENS | 17*

kaua'i garden greens + herbs + vegetables, citrus vinaigrette, ranch or 9 island

ADD PROTEIN

Roasted Chicken | 8

Carnitas | 8

Local Beef | 9

Local Beef Patty | 8

Fried Chicken | 9

Fresh Catch | 10

Local Poke | 10

Avocado | 4



3% discount for cash payments
\$3 service charge for split plates
22% service charge may be applied
for any party of 6 or more

All menu items are gluten free except for the buns, chinese sausage, carnitas, mac salad, oyster sauce and ramen noodles.
Please inquire if you have any dietary or allergy requests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

BOTTLES N CANS

Budweiser/Bud Light | 6
Miller Lite | 6
Easy Rider American Lager | 6
Kōloa Rum Guava Cocktail | 8
Kōloa Rum Pineapple Cocktail | 8
High Noon Watermelon Seltzer | 8
High Noon Peach Seltzer | 8
High Noon Spiked Tea | 8
Corona/Premier | 6
Coors Light/Banquet | 6
Guinness Nitro 16oz | 8
Heineken/Silver | 6
Imperial Chocolate PB Stout | 16
Sam Adam Octoberfest | 8

NON ALCOHOLIC BEER

Athletic Brewing Co NA IPA | 7
Athletic Brewing Co NA Cerveza | 7
Athletic Brewing Co NA Hazy IPA | 7

DRAFT

Maui Brew Coconut Hiwa Porter | 9
June Shine Hard Kombucha | 9
HBW Kewalo's Cream Ale | 10
Michelob Ultra | 8
Ola Dragonfruit Lemonade | 10
El Sully Mexican Lager | 9
HBW PGB Extra Pale Ale | 10
Paradise Cider | 9
21st Amendment Fireside Chat | 10
Lahaina Town Brown | 10

SAKE N SHOCHU

Mio Sparkling Sake | 10/32
Kai Ginger + Lemongrass Shochu | 12
Kai Pandan Shochu | 12

NON-ALCOHOLIC

Coke | 5
Pepsi | 5
Rootbeer | 5
Diet Coke | 5
Dr. Pepper | 5
Sprite | 5
Fresh Lemonade | 6
Orange Juice | 6
POG | 5
Iced Tea | 5

EST 2022

CHAMPAGNE N BUBBLES

Prosecco, Brut DOC 2022, Mia Perla | 12 | 42
Brut Reserve, Taittinger, Champagne | 20 | 69
Sweet Rose, Rosa Regale, Italy | 12 | 42

WHITE

Cortese, Banfi, Principesa Gavi, Italy | 13 | 45
Sauvignon Blanc, Brown Family, CA | 11 | 36
Chardonnay, Austin, Paso Robles, CA | 12 | 42

ROSE

Fluer de Prarie, Grenache/Syrah, France | 12 | 42
Michael David Rose, Lodi, CA | 13 | 45

RED

Pinot Noir, Brown Family, CA | 13 | 45
Pinot Noir Reserve, Angeline, Mendocino, CA | 10
Granacha, Evodia, Spain | 18 | 62
Cab Franc, Ink Blot, Lodi | 15 | 52
Petite Syrah, Stags' Leap, Napa | 21 | 72
Cab Sauvignon, Orin Swift Palermo, Napa | 21 | 72

RESERVE WHISKEY

Kentucky Owl Batch #11 | 60
Kentucky Owl Batch #12 | 75
Kentucky Owl Confiscated, Prohibition Bourbon | 25
Old Ezra, Extra 7 years | 18
Pendelton Rye, 12 year | 22
2XO, Double Oak Kentucky Bourbon | 15
Sazerac Rye, Sraight Rye Whiskey | 18
Woodford Reserve, Master' Collection 124.7P | 32
Whistle Pig PiggyBack, Bourbon | 18
Whistle Pig PiggyBack, Rye | 18

RUM

Kōloa, Coffee | 12
Kōloa, Coconut | 10
Kōloa, Spice | 10
Kōloa, Cacao | 12
Selva Rey White Rum | 17
Bumbu Aged Rum | 9

IRISH

Tullamore Dew | 9
Jameson | 11
Proper Twelve | 9
Red Breast 12 yr |

FRIENDLY WAVES SINGLE BARRELS

2 oz | 12 each

Yellowstone

Kentucky Straight Bourbon, 5yr, 109 Proof

Ezra Brooks

Cask Strength, 5yr, 122P Sour Mash, Charcoal Mellowed

Ammunition

Cask Strength, Cabernet Barrel Finished, 114.6P,

Xicaru

100% maguey reposado mezcal, double distilled

BOURBON

Maker's Mark | 14
Redemption Wheated | 12
Jack Daniel's Triple Mash | 15
Jack Daniel's Bonded | 13
Garrison Brothers Small Batch | 20
Garrison Brothers Balmorhea | 37
Uncle Nearest 1884 | 10
Uncle Nearest 1856 100P | 12
Old Forester 1870 90P | 20
George Remus | 18
Four Roses | 10
Ezra Brooks 99P | 9
Jefferson Ocean Aged at Sea | 18
Woodford Special Reserve | 9

RYE

Whistle Pig 10 year | 20
Uncle Nearest Rye | 14
Rebel Rye | 9
Ammunition Pinot Barrel | 12
Redemption, Rum Barrel Aged | 13
Ezra Brooks | 10
Templeton 6yr | 17
Templeton 4yr | 12
Koval Rye | 11
High West Double Rye | 12

SCOTCH

Glenfiddich 14yr Bourbon Barrel | 18
Glenfiddich 12yr | 12
Kaiyo, Japan | 26
Amrut, Peated, India | 20
Aberlour 12yr, Highlands | 20

TEQUILA

LALO Blanco | 12
Jose Cuervo Tradicional | 10
Don Julio 1942 | 32
Clase Azul Reposado | 32
Cazadores, Reposado | 10
Herradura, Silver | 12
Herradura, Ultra | 20
1800 Blanco | 10
1800, Reposado | 12
1800, Anejo | 14
Don Felano, Reposado | 15
Don Felano, Anejo | 15
Corralejo, Blanco | 12
Corralejo, Reposado | 14
Corralejo, Anejo | 16
Fortaleza, Blanco | 18
Fortaleza, Reposado | 21
Maestro Dobel, Anejo | 20
Kapena, Hawaiian Chili Pepper | 12
Vuelo Plata/Reposado | 23 | 30

VODKA

Meili | 9
Tito's | 10
Pau | 10
Wheatley | 10
Ketel One | 12
Chopin, Rye | 13
Chopin, Potato | 13
Ocean | 10

GIN

Ford's | 11
Hendrick's | 11
New Amsterdam | 9
Gray Whale | 9
Tommy Bahama | 18
Benham | 18
Tulchan, Speyside | 15
St George Terroir | 15
YuzuGin | 15

FROM FARM TO GLASS

CALAMANSI SPRITZ

hedricks flora adora gin,
calamansi lemonade, soda | 15

ESPRESSO MARTINI

koloa coffee rum, koloa cacao rum,
vanilla liqueur, local cold brew | 15

BARREL AGED OLD FASHIONED

friendly waves single barrel ezra brooks, sugar,
bitters, aged 2 weeks in new oak | 15

WAVE RUMMER

gold rum, blue curacao, ginger,
pineapple, lime | 15

FRIENDLY WAVES MAI TAI

kōloa gold rum, fresh kaua'i juices,
orgeat, kōloa dark rum | 16

MAHALO MARGARITA

jose cuervo tradicional, fresh citrus
give back to Access Surf with every drink | 16

make it a cadillac +3

SLUSHIES | 15

GUAVA FROZÉ

michael david rosé, guava, tito's vodka
STRAWBERRY GINGER MARGARITA
blanco tequila, strawberry puree,
ginger simple, triple sec

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1.9.2025

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