PUPUS

FRIED PICKLES | 16

house pickles breaded + fried crisp with green onion dip

PORK BELLY | 22

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

LOCAL VEGETABLE "HASH" | 20

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

MALUHIA STEAK | 24*

8oz local steak, sauteed mushrooms + onions with chili + garlic shoyu add rice +4 | add farm vegetables +5

NACHOS

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

PUPU STYLE | 20 FOR THE TABLE | 35 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 | 24*

DOUBLE SMASH Burger | 2-1/4lb patties smashed with onions, bourbon bacon jam, american, garlic aioli | 25

BBQ Burger | bacon, fried onions, swiss cheese, mayo, popageorgio dipping sauce | 25*

da PHILLY | garlic marinated local beef, mushroom, onion, peppers, house cheese sauce, hoagie roll | 24*

OG Burger | 9th island sauce, shredded lettuce, charred onions, tomato, pickle, american cheese | 24*

KALBI Burger | house kimchi + cabbage slaw, kalbi sauce, mayo, tomato, cilantro | 24*

LOCAL FRESH CATCH | fried or roasted | cabbage + herbs, tomato, bang bang sauce | 25*

FRIED CHICKEN | green onion dip, lettuce, tomato, with choice of wing sauce | 24*

WAVES JUMBO WINGS

BONE-IN NAKED OR BREADED

SIX | \$16 | TWELVE | \$29

BONELESS BREADED

FOUR | \$16 | EIGHT | \$29

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 bbg sauce with a koloa rum kick

BOWLS

SPICY POKE BOWL | 23*

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

FRESH CATCH BOWL | 26*

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

LOCO MOCO | 24*

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

SMES

Sweet Potato Fries | 7

French Fries | 7

Garden Salad | 9

White Rice | 4

Wedge Salad | 9

Potato Mac Salad | 5

SALADS

KAUAI CHICKEN SALAD | 23*

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 PROTEYN

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.

Budweiser/Bud Light Hilo Humpback Lager Miller Lite Easy Rider American Lager Coors Light/Banquet

IMPORT

Corona/Premier Guinness Nitro 16oz | \$10 Heineken/Silver

SELTZERS

Kōloa Rum Guava Cocktail High Noon Watermelon Seltzer High Noon Peach Seltzer High Noon Spiked Tea

Non Alcoholic Beer 7

Athletic Brewing Co NA IPA Athletic Brewing Co NA Golden Ale Athletic Brewing Co NA Hazy IPA

Greens Amber Ale, Belgium | 12 Greens Triple Ale, Belgium | 12

21st Amendment Hazy IPA June Shine Hard Kombucha **HBW Sheltered Bay IPA** Michelob Ultra Aloha Beer Co Black Pilsner El Sully Mexican Lager Aloha Beer Co Rice Lager Paradise Cider Kohola Lakahi Pilsner Maui Coconut Hiwa Porter

Non-Alcoholic

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

*no free refill

CHAMPAGNE N BUBBLES

Prosecco, Brut DOC 2022, Mia Perla | 12 | 42 Brut Reserve, Taittinger, Champagne | 20 | 69 Sweet Rose, Rosa Regale, Italy | 14 Sparkling Rose, Drop of Sunhine, CA | 12 | 42

Sauvignon Blanc, White Haven, CA | 10 | 38 Chardonnay, Austin, Paso Robles, CA | 12 | 42 Moscadet, Les Petites Sardines, France | 13 | 45

ROSE

Michael David Rose, Lodi, CA | 10 | 38

Pinot Noir, Mark West, CA | 13 | 45 Pinot Noir Reserve, Angeline, Mendocino, CA | 10 Granacha, Evodia, Spain | 18 | 62 Petite Syrah, Stags' Leap, Napa | 21 | 72 Cab Sauv, Beringer Knight's Valley, Sonoma | 15 | 50

RESERVE WHISKEY 202

Kentucky Owl Batch #11 | 60 Kentucky Owl Batch #12 | 75 Kentucky Owl Confiscated, Prohibition Bourbon | 25 Old Ezra, 7 years | 18 Sazerac Rye, Sraight Rye Whiskey | 18 Woodford Reserve, Master' Collection 124.7P | 32 Whistle Pig PiggyBack, Bourbon | 18 Whistle Pig PiggyBack, Rye | 18 Whistle Pig Boss Hog | 45 per oz Blood Oath No 9 | 35 per oz

Kai Ginger + Lemongrass Shochu | 12 Kai Pandan Rice "Vodka" | 12

Koloa, Coffee | 12 Kōloa, Coconut | 10 Kōloa, Spice | 10 Kōloa, Cacao | 12 Selva Rey White Rum | 17 Bumbu Aged Rum | 9 Tanduay Double Rum | 15

TRISH

Tullamore Dew | 9 Jameson | 11 Proper Twelve | 9 Red Breast 12 yr | 10 Slane | 10 Bushmills 12yr SM | 12

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 1800, Reposado | 12

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 Old Forester 1870 90P | 18 Old Forester Statesman | 20 Four Roses | 10 Jefferson Ocean Aged at Sea | 18 Woodford Special Reserve | 9

Whistle Pig 10 year | 20 Uncle Nearest Rve | 14 Rebel Rye | 9 Ammunition Pinot Barrel | 12 Redemption, Rum Barrel Aged | 13 Ezra Brooks | 9 Ezra Brooks 99P | 10 Templeton 6yr | 17 Koval Rye | 11

SCOTCH

Glenfiddich 12yr Sherry Cask SM | 18 Glenfiddich 12yr SM | 12 Kaivo, Japan | 26 Amrut, Peated, India | 20 Aberlour 12yr, Speyside SM | 20 Lagavulin 16yr SM | 22 Limavady SM |

TEQUÍLA

Jose Cuervo Tradicional | 10 Don Julio 1942 | 32 Clase Azul Reposado | 32 Herradura, Silver | 12 Herradura, Ultra | 20 1800 Blanco | 10 1800 Cristalino | 20 Don Felano, Reposado | 15 Don Felano, Anejo | 15 Corralejo, Reposado | 14 Corralejo, Anejo | 16 Fortaleza, Blanco | 18 Fortaleza, Reposado | 21

Maestro Dobel, Diamante | 20 Kapena, Hawaiian Chili Pepper | 12

Kapena, Li Hing | 12

Vuelo Plata | 23

Dulce Vida, Anejo | 16

Tanteo Habanero | 10

Vodka

Tito's | 10 Ketel One | 12 Chopin, Rye | 13 Chopin, Potato | 13 Stoli Chamoy | 12

Cin

Ford's | 11

Hendrick's | 11 New Amsterdam | 9 Gray Whale | 9 Benham | 18 YuzuGin | 15 Bombay Sapphire | 10 Silks Irish | 10 Gunpowder Irish | 12

Liquid Dessert

Skrewball PB | 10 Dirty Monkey BPB | 10 Dough Ball Cookie Doh | 10 Slvis PBBB | 10 Koloa Cacoa | 12

From Farm to Class

PANIOLO

vellowstone bourbon, lemon, simple, fresca, tajin & chamoy rim | 18

ESPRESSO MARTINI

koloa coffee rum, koloa cacao rum.

local cold brew, cold brew foam | 16

BARREL AGED OLD FASHIONED

friendly waves single barrel ezra brooks, sugar,

bitters, aged 2 weeks in new oak | 16

TROPI-TWIST

Gran Centanario Cristalino | 20 titos vodka, blue curacao, pineapple, & oj | 16

FRIENDLY WAVES MAI TAI

kōloa gold rum, fresh kaua'i juices, orgeat, kōloa dark rum | 17

MAHALO MARGARITA

jose cuervo tradicional, fresh citrus give back to Access Surf with every drink | 17

make it a cadillac +3

SLUSHIES

GUAVA FROZĒ | 16

michael david rosē, guava, tito's vodka

GREEN TEA SHOT | 12

irish whiskey, peach schnapps, sour mix, sprite

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03.25.2025



Thursday-Monday 3pm-5pm

\$2 off All Beer, Wine, and Seltzers

Specialty Cocktail | 16

STOLI LEMON DROP

stoli citros vodka, fresh lemon, simple, cointreau, sugar rim

Well Spirits | \$10

Enjoy our Well spirits with 1 mixer or by themselves!

Well Cocktails | \$14

Any of our Well selection spirits with 2 or more mixers

Any Kine Sliders | 7/pc try any of our Signature Sandos as a slider

Waves' Tacos | 7/pc

choice of flour or corn tortilla with cabbage, pickled onions, pico, cilantro, salsa roja, jalapeno lime aioli.

choice of:

carnitas, steak, garden veggies, roasted chicken, or fried chicken

EST 2022 03.17.2025



BREAKFAST PLATES

BISCUIT BENEDICT | 24

house made buttermilk biscuit, poached eggs, goteborg sausage, scallion hollandaise sauce

AVOCADO TOAST | 22

avocado, pressed hoagie, poached egg, spiced honey gastrique, local greens, sesame + nori seasoning

CRISPY PORK BELLY | 24

slow cooked crispy skin pork belly, kimchee fried rice, two over easy eggs, hollandaise

CAMPFIRE WAFFLES | 23

toasted marshmallow fluff, caramelized bananas, nutella sauce, macadamia nuts, fresh fruit

STUFFED WAFFLES | 23

berry + banana stuffed waffle, lilikoi sauce, toasted coconut, with fresh fruit + whipped cream

STRAW-GUAVA PANCAKES | 24

three buttermilk pancakes smothered in strawberry + guava sauce, with fresh fruit + whipped cream

COCONUT UBE PANCAKES | 24

three buttermilk pancakes, toasted coconut, smother in ube sauce, condensed milk with fresh fruit + whipped cream

BISCUITS + GRAVY | 24

house made buttermilk biscuit, fried chicken, with two over easy eggs and smothered in japanese country gravy

THE DONKEY BURRITO | 19

maluhia steak, two eggs, pico de gallo, breakfast potatoes, salsa roja, shredded cheese served with chips + pico de gallo

SPICY SPAM n EGG BURRITO | 19

spam, scramble egg, jalapeno + onion fried rice, house sriracha, crispy onions served with chips + pico de gallo

BACON, EGG + CHEESE BISCUIT | 21

house made buttermilk biscuit, bacon, fried egg, + american cheese served with breakfast potatoes ${\sf var}$

LOCO MOCO | 23

maluhia burger patty, two scoop rice, two farm eggs, topped with mushrooms + onions, smothered in waves' local gravy

ECCZ N TYNCZ

OMELETTE or SCRAMBLE | 20

3 farm eggs + with breakfast potatoes,

choose your protein:

spam, goteborg, steak, chicken, bacon

add veggies:

bell peppers, onions, mushrooms, tomatoes, bok choy, pickled jalapenos, farm veggies

and cheese:

american, white cheddar, swiss, shredded cheese blend, bleu cheese crumbles

CLASSIC BREAKFAST PLATE | 19

two eggs your way, choice of protein + side from below

EGG WHITE FRITATA | 23

3 egg whites, local vegetables, spam, avocado, parmesan, local greens + tomato

PROTEÍN

Bacon (3) | 7 Goteborg (4) | 7 SPAM (2) | 7

Roasted Chicken | 9

Carnitas | 9

Local Beef | 9 Local Beef Patty | 9

Fried Chicken | 9

SMES

Sweet Potato Fries | 8

French Fries | 8

Garden Salad | 10

Wedge Salad | 10

White Rice \mid 5

Fried Rice | 7

Kimchee Fried Rice | 7

Breakfast Potatoes | 7

Pancake (1) | 7

Waffle (1) | 16

Avocado | 4

All menu items are gluten free except for the pancakes, buns , biscuit, burrito tortilla. Please inquire if you have any dietary or allergy requests.

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Dip

roast beef, white cheddar, lettuce, tomato, onion, grain mustard, pepperoncinis, blue cheese dressing on toasted hoagie | 17

TURKEY AVOCADO

roasted turkey, lettuce, tomato, avocado, pickled onion, pepperjack on wheat bread | 17

JALAPENO HAM + SWISS

black forest ham, baby greens, onion, pickled jalapeno, sweet heat mustard, jalapeno aioli, swiss fresh catch, furikake rice, red onion, cheese on hoagie | 16

Big Al's BLAT

generous bacon with lettuce, tomato, avocado, and mayo on toasted white bread

BACON WRAPPED DAWG | 15

1//2 lb dawg wrapped in applewood bacon, with mustard, charred jalapeno, and pickled onions on toasted hoagie

make it a combo (+5) with choice of:

green salad wedge salad potato mac salad

OR Talk to Your Sandwich Artist to Custom Build Your Own SANDO | 17

Enjoy Here or TAKE WITH YOU...

Bottles n Cans Non-Alcoholic

Budweiser/Bud Light Miller Lite High Noon Corona/Premier Coors Light/Banquet Guinness Nitro 16oz Heineken/Silver Athletic Brewing No Alcohol

> **BOTTLES OF WINE** AVAILABLE TO/GO selection on back

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

SALADS

da WEDGE*

tomato, buttermilk dressing, fried onions, bacon, blue cheese, herbs, furikake | 18*

GARDEN GREENS

kaua'i garden greens + herbs + vegetables, kekaha root chips, citrus vinaigrette | 17

all poke bowls come with locally caught scallion with choice of style below:

SPICY POKE*

house made sriracha aioli + sweet soy

KIMCHEE POKE*

house made kimchi + korean shoyu

SHOYU POKE*

seasoned tamari + pickled sweet onions

SMES

Garden Salad | 9 White Rice | 4 Wedge Salad | 9 Potato Mac Salad | 5



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DRAFT 10

21st Amendment Hazy IPA
June Shine Hard Kombucha
HBW Sheltered Bay IPA
Michelob Ultra
Aloha Black Pilsner
El Sully Mexican Lager
Aloha Rice Lager
Paradise Cider

Athletic Non-Alc 8

Athletic Brewing NA IPA Athletic Brewing NA Golden Ale Athletic Brewing NA Hazy IPA

DOMESTIC 7

Budweiser/Bud Light Miller Lite Easy Rider American Lager Coors Light/Banquet

import 8

Corona/Premier Guinness Nitro 16oz **| \$10** Heineken/Silver

SELTZER 9

Kōloa Rum Guava Cocktail High Noon Watermelon Seltzer High Noon Peach Seltzer High Noon Spiked Tea

From Farm to Class

MAHALO MARGARITA

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

make it a cadillac +3

FRIENDLY WAVES MAI TAI

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

BARREL AGED OLD FASHIONED

friendly waves single barrel ammunition bourbon, simple, aromatic bitters, aged for 21 days in house | 16

talk to your bartender about the classics

Non-Alcoholic

Coke | 5
Diet Coke | 5
Dr Pepper | 5
Sprite | 5
Fresh Lemonade | 6
Orange Juice | 6
Iced Tea | 5

RESERVE WHISKEY

Kentucky Owl Batch #11 | 60
Kentucky Owl Batch #12 | 75
Kentucky Owl Confiscated, Prohibition Bourbon | 25
High West Midwinter Night's Dram | 33
Pendelton Rye, 12 year | 22
2XO, Double Oak Kentucky Bourbon | 15
Yellowstone 101 | 30
Old Elk | 20
Glenfiddich 12 yr, Scotch | 18
Monkey Shoulder Batch 27, Scotch | 16

FRIENDLY WAVES SINGLE BARRELS

2 oz | 12 each Yellowstone

Kentucky Straight Bourbon, $5 \mathrm{yr}, 109$ Proof

Ezra Brooks

Cask Strength, 5yr, 122 PSour Mash, Charcoal Mellowed

Ammunition

Cask Strength, Cabernet Barrel Finished, 114.6P,

Xicaru

100% Maguey Reposado Mezcal, Double Distilled

CHAMPAGNE N BUBBLES

Prosecco, Brut DOC 2022, Mia Perla | 12 | 42

WHÌTE

Sauvignon Blanc, White Haven, New Zealand | 11 | 36 Chardonnay, Austin, Paso Robles, CA | 13 | 45

Rose

Michael David Rose, Lodi, CA | 13 | 45

RED

Pinot Noir, Innocent Bystander, Yarra Valley | 13 | 45 Granacha, Evodia, Spain | 18 | 62 Cab Sauvignon, Orin Swift Palermo, Napa | 21 | 72

