



MAUNA
KEA **EATS**
PLATE & ENJOY

piko COFFEE + BAR

ALL ITEMS AVAILABLE FOR PICKUP AT PIKO COFFEE + BAR
LOCATED AT THE WESTIN HAPUNA BEACH RESORT

11:30PM - 6:30PM

STOP BY, OR CALL 880.1111 TO PRE-ORDER



MAUNA KEA
RESORT

Hapuna Handhelds

Parker Ranch Grass-Fed Burger 19
swiss cheese, lettuce, tomato, onion, brioche bun, pickle, fries, or chips

+ add avocado, bacon, farm egg 4

Naupaka Big Island Tacos 21
chef randy's "chilikoi" sauce, island corn relish, indigo tomatoes, guacamole, blue corn tortilla choice of fish, shrimp or punachicks chicken

House Made Meatball Sandwich 14
tomato sauce, mozzarella cheese, stadium roll big island grass-fed beef and pork meatballs accompanied by house pickle, fries, or chips

Fresh Catch Sandwich 24
grilled wild catch, toasted brioche roll, house tartar, lettuce, onion, kamuela tomatoes

Club Sandwich 19
herbed focaccia, smoked turkey, kamuela tomatoes, crispy bacon, island avocado, lettuce

Local Favorites

Poke Nachos 22
wild ahi poke, spicy mayo, tobiko, nori, kabayaki, avocado, house sweet potato chips

Loco Moco 20
grilled paniolo cattle company patty, sunny side up egg, brown gravy, grilled hamakua mushrooms, steamed rice

Pupus

Furikake Chicken Wings 16
mauna kea resort honey sauce, furikake, chili threads, scallions

Island Ahi Sashimi 18
wasabi, soy, pickled ginger

Sweet Potato Fries 9
kona sea salt, lilikoi aioli

Seasoned French Fries 6

Farm Fresh

Caesar Salad 15
baby romaine, local tomato, focaccia croutons, parmesan

Hapuna Mix Green Salad 13
vine ripen local tomato, cucumber, shaved carrots, rainbow raddish, local citrus vinaigrette

Hapuna Cobb Salad 14
kamuela romaine, boiled egg, avocado, kamuela tomatoes, bacon, crispy fried onions

Add to Any Salad

+ grilled chicken or fresh catch 8

+ avocado, farm egg 4



Saturday Seafood Boil for Two

Seasoned Crab, Shrimp, Lobster Tail, 60
 Red Bliss Potatoes, Fresh Corn and Portuguese Sausage

Saturdays only, preorder requested

+ add a bottle of sea pearl sauvignon blanc 20
 + add a six-pack of heineken light 10

Friday Prime Rib Pick Up

12oz Slow-Roasted Prime Rib 32
with rosemary jus, potato, and vegetable of the day

Fridays only, limited to the first 30 orders

+ add a bottle of niner red blend 20

Wine

Sparkling

Veuve Cliquot, Yellow Label 85
 Domaine Chandon Brut 33
 Mionetto Prosecco 18

White

Fleur de Mer Cotes de provence Rose 20
 Loveblock NZ Sauvignon Blanc 24
 Reverdy Sancerre 32
 King Estate Pinot Gris 17
 Niner Mauna Kea Private Label Chardonnay 23
 Rodney Strong Chalk Hill Chardonnay 28

Red

Niner Mauna Kea Private Label Red Blend 23
 Justin 'Isosceles' Red Blend 56
 La Follette 'Hawk's Roost' Pinot Noir 34
 Robert Mondavi Napa Valley Cabernet Sauv 34
 Catena Cabernet Sauvignon (Argentina) 25
 Merryvale 'Starmont' Merlot 30

Beer

	Each	Six Pack
Kona Longboard	2.50	13.50
Kona Big Wave Golden Ale	2.50	13.50
Lagunitas IPA	2.50	13.00
Sam Adams Boston Lager	2.00	12.00
Bud Light	2.00	12.00
Coors Light	2.00	12.00
Heineken	2.50	13.00

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Aloha Maid Juice	1.50
Perrier, 375ml	2.50
San Pellegrino, 500ml	8.00



Fully Cooked Meals - Reheating Instructions Included

Includes: main dish and choice of two sides.

Call by 11:00am for 4:00pm pickup. Prices are per person.

Chef's
Box

Mains

Daily Fresh Catch	30
6 Piece Grilled Kaua'i Shrimp	30
Braised Grass-Fed Big Island Short Rib	25
Grilled Puna Chicken Breast	25

Sides - Choice of Two

Garlic Mashed Potato
Steamed Hapa Jasmine Rice with Red Quinoa
Sautéed Ali'i Mushrooms
Roasted Baby Carrots