APPETIZERS

VAMPIRE DIP 16 🐉

Roasted Garlic, Artichoke, Parmesan Cheese, Cream Cheese, Pita Chips, Celery & Carrot Sticks

CRISPY CALAMARI 15.50

Delicately Fried, Lemon Wedge, Spicy Aioli

HAPA WINGS 17

Wings/drummettes tossed in your choice of 1 (one) Sauce: BBQ, Traditional Buffalo, Mango-Chili, or Hawaiian Style BBQ

LOADED NACHOS 14.50 G

Corn Chips, Jalapeno Queso, Crema, Jalapenos, Avocado Mash, Salsa Add: Kalua Pork or Seasoned Ground Beef 4

SALADS

CAESAR SALAD 14.50 Romaine Hearts, Parmesan Cheese, Grilled Pita Chips, Classic Caesar Dressing

STRAWBERRY SALAD 15.50

Arugula, Local Mix Greens, Fresh Strawberries, Candied Nuts, Bleu Cheese Crumbles, Balsamic Vinaigrette



PASTAS & RICE

LANAI POKE BOWLS (Market Price)

Sesame Shoyu - Ahi, Sweet Onion, Local Ogo (Seaweed), Green Onion, Avocado, Furikake Rice, Homemade Sesame Shoyu Sauce

Spicy Aioli - Ahi, Sweet Onion, Local Ogo (Seaweed), Green Onion, Avocado, Furikake Rice, Homemade Spicy Aioli

PASTA ALFREDO 16.50 3

Slater's 50 / 50

Old Time

Homemade Alfredo Sauce, Linguini Pasta, Grilled Sourdough Toast

PASTA BACON MAC & CHEESE 14.50 Homemade Cheddar Cheese Sauce, Crispy Honey Cured Bacon, Grilled Sourdough Toast

Slater's 50/50 Burgers

GASTRO PUB 17.99

Swiss Cheese, Bleu Cheese Crumble, Bacon-Jalapeño Jam, Caramelized Onion, Arugula, Horseradish Aioli

OLD TIMEY 16.99

American Cheese, Crisp Honey Cured Bacon, Caramelized Onion, Green Leaf Lettuce, Tomato, 1000 Island Dressing

BIG TEX 16.99

Cheddar Cheese, Crisp Honey Cured Bacon, Pickle Chips, Onion Rings, BBQ Sauce, Garlic Aioli

SIGNATURE LANAI AHI BURGER 18.99

Fresh Island Ahi, Blackened Spice, Green Leaf Lettuce, Tomato, Red Onion, Garlic Aioli

Add-on's

Sides

Avocado Mash 2 • Green Leaf Lettuce 1 Tomato 1 • Sunny up egg 2 Crispy Bacon 4 • Spam 2 • Jalapeno 1 Seasoned Fries 5 Sweet Potato Fries 6 Onion Rings 6 Jalapeño-queso 4 Basket of Corn Chips 5

**All burgers served on a toasted brioche bun. Gluten-free buns available on request ** All burgers served with choice of seasoned fries or side salad



CHEF FEATURES

FISH AND CHIPS 19.50 Panko Crusted Catch, Cole Slaw, Seasoned Fries

STREET TACOS 19 Shredded Cabbage, Cholula Aioli, Salsa, Cilantro Any Combination of Kalua Pork, Seasoned Beef, Fresh Catch

KALUA PORK DIP 17.99 House-Made Oven Kalua Pork, Mozzarella Cheese, Caramelized Onion, Hoagie Roll, Natural Kalua Pork Jus, Seasoned fries

JACK DANIELS SALMON 25.50 Fresh Caught Salmon, Jack Daniels Glaze, Pineapple-Hearts of Palm Slaw, Herbed Rice

DESSERTS

SEASONAL DESSERT (Market Price)

BROWNIE SUNDAE 11 Warmed Brownie, Vanilla Ice Cream, Whipped Cream, Chocolate Sauce, Marachino Cherry

KEY LIME BAR 8 Homemade Graham Cracker Crust, Key Lime Custard

ICE CREAM 5 Please ask your server for the flavors of the week

BEVERAGES

PLANTATION ICED TEA 5.50 Brewed Iced Tea, Pineapple Juice

KONA COFFEE & HOT TEA 4

JUICES 5 Guava, Pineapple, Apple, Orange

SOFT DRINKS 4 Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Lemonade

SPARKLING WATER 6

Chef Specialties

G Glutten Free Option Vegetarian

There will be an automatic gratuity of 20% added to parties 8 or more. Due to outrageous merchant fees and to be fair to all other paying guests to get them processed in a timely manner a charge of \$1 per person on each credit card transaction over 3 per check/per table/per party will apply. We will split payments up to 3 cards and there will be a \$1 charge for each additional card. We appreciate your understanding and value as a guest.





