



PIKO

LOUNGE

DINNER MENU

Appetizers

ULU HUMMUS (V) 18

local beets | orange | mac nut | warm flatbread
add a second flatbread (4)

AHI SASHIMI* 22

yuzu ponzu | sea asparagus | ikura | ogo | tomato

BONELESS CHICKEN THIGHS 18

calamansi sweet & sour | cucumber | basil | lime

BABY BACK RIBS 22

black bean sauce | scallion | garlic chili

SMOKED FISH DIP & ISLAND CHIPS (GF) 19

house smoked fish | scallions | furikake

LOCAL CHEESE BOARD 20

Big Island goat cheese | resort honey | grilled bread

CHARCUTERIE MEAT AND CHEESE BOARD 30

rotating assortment of meat, cheese, and pickles

GARLIC KAHIKOLU 12

garlic tapenade | goat cheese | herbs

LOCAL SHRIMP 19

Grand Marnier flambé | chili pepper water crème

PULEHU FISH COLLARS 19

misoyaki marinated and grilled

CHICKEN MOLE LOLLIPOP 10

Resort garden herbs | vegetables | grilled bread

Salads & Soup

SEAFOOD CHOWDER 17

local catch of the day | shrimp | crispy purple sweet potato

LOCAL BABY ROMAINE 14

croutons | shaved parmesan | Caesar dressing

CHICKEN CHOPPED SALAD 20

lettuce | chicken | onion | egg | tomato
bacon sesame soy vinaigrette

ULU PANZANELLA 15

ulu croutons | baby arugula | parmesan
garden herbs | olive oil | bell pepper | olives

Mains

ISLAND FRESH CATCH MP

our chef's daily local offering

GRILLED RIBEYE* 49

center cut | smoked goat cheese
surinam cherry demi-glace | garden vegetables

GRILLED AHI* 39

jasmine rice | papaya salad | sweet chili oil | furikake

ROASTED PUNA CHICKEN 36

coconut kabocha | crispy canoe crops
Hawaiian chili pepper water

KOREAN BRAISED SHORT RIB 38

kimchee fried rice | bok choy | scallion | soy egg | snap peas

Sides

WHITE RICE (GF,V) 6

CRISPY CANOE CROPS (GF, V) 10

coconut kabocha | breadfruit | taro | sweet potato

SAUTEED ISLAND GREENS (GF) 9

coconut | mac nut | sesame

TARO ROLLS 9

butter | 'alaea salt

CHEF'S DAILY BREAD 9

GF=gluten free V=vegan

A \$2 Eco Fee will be charged for each to-go order

An 18% service charge will be added to parties of 6 or more

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Inform your server of any allergies that you may have so we can accommodate your dining experience



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DRINKS

SPECIALTY COCKTAILS

LILIKOI MARGARITA 17

Tequila | triple sec | fresh lime
passion fruit puree

POOLSIDE MAI TAI 17

Rum | curacao | orgeat | pineapple | lime
Whaler's Dark Rum float

KEAUHOU MULE 15

Ocean Vodka | ginger | lilikoi | basil | lime

OAXACA SHAKA 18

Mezcal | mango | ginger turmeric syrup
chili pepper water | lemon

KONA COFFEE COCKTAIL 17

Vodka | espresso liqueur | chocolate liqueur
house cold brew syrup |

CLASSIC MAI TAI 16

Kō hana kea Agricole rum | pierre ferrand dry curacao
orgeat | lime juice

KAHALU'U COOLER 15

Ocean Vodka | rosemary syrup | grapefruit sparkling | lime

POLLEN & BLOOM 16

gin | blueberry honey | lemon | rosewater

AINA GOLD 16

Old Pali Road Whiskey | cucumber sage honey | lemon | basil

BEER

LOCAL DRAFT 8

Kona brewing company Kua Bay IPA
Rotating Big Island Brewhaus
Aloha Beer Company Mellow Waves Witbier

LOCAL CANNED 8

Maui bikini blonde | Ola brew IPA | Kona light
Maui coconut hiwa porter

DOMESTIC 6

bud light | coors light | michelob ultra

IMPORT 7

heineken | corona

NON-ALCOHOLIC

SODA 5

coke | diet coke | sprite | dr. pepper | ginger ale

JUICE 5

orange | pineapple | apple | grapefruit | pog | guava
cranberry | tomato

BREWED ICED TEA 5

MILK 5

whole milk | 2% | almond | oat | soy

HOUSE BREWED COFFEE

Kona coffee blend

12 oz cup 4

16 oz cup 5

100% Kona coffee

16 oz cup 7

espresso

café Geneva 5

100% Kona coffee 7

*add extra shot (3)

CAPPUCCINO & LATTE – 12 OZ

café Geneva 5

100% Kona coffee 7

HOT TEA 4

earl grey | english breakfast | chai

