



SALADS

Blackened Ahi Salad

Cajun Spiced Ahi on a bed of Kohala Greens, Hamakua Tomatoes, Carrots and Sprouts served with a Orange Ginger Vinaigrette

\$14

Classic Caesar Salad

Hearts of Romaine tossed with a Classic Caesar Dressing, Garlic Croutons

\$10

With Chicken

\$12

With Garlic Shrimp

\$14

Crystal Blue Greens Salad

Select Field Greens Tossed with Balsamic Vinaigrette, Cucumbers, Carrots, Cherry Tomatoes and Bleu Cheese Crumbles

\$9

APPETIZERS

Beer Battered Onion Rings

Served with a Mango Aioli Dipping Sauce

\$9

Mini Kalua Pork Sliders

Three Mini bite size Sliders with Hoisin BBQ Kalua Pork and Asian Slaw

\$10

Teriyaki Beef Kabobs

Soy Pineapple Glazed Beef Kabobs on a bed of Asian Vegetable Slaw

\$10

Golden Mozzarella Sticks

Breaded Mozzarella Sticks Fried Golden Brown & served with a Maui Onion
Marinara sauce

\$9

Seafood Trio Sampler

Blackened Ahi Sashimi, Ahi Poke, Coconut Ceviche on a bed of Asian
Vegetable Slaw with
Taro Chips

\$16

Grilled Shrimp Cocktail

Served with wasabi cocktail sauce and Maui Gold Pineapple Relish

\$14

Crispy Calamari

Calamari Rings and Tentacles served with a house made chili garlic aioli dip
and Asian Vegetable Slaw

\$10

Crystal Bleu Crab Dip

Oven Baked Maryland Blue Crab and Maytag Bleu Cheese, Hearts of Artichoke and
Herb Bread Crumbs
served with Parmesan Crostinis and Water Crackers

\$14

Keauhou Combo

Spicy Buffalo Wings, with Bleu Cheese dipping sauce and Spicy Korean Inspired
Chicken Wings

\$10

Filet Tips with Big Island Mushroom Ragout

Beef Tenderloin Tips cubed and Sautéed in an Herb Demi-glace with Hamakua
Mushrooms and Tomatoes, served with grilled Focaccia for dipping

\$16

"The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness".

Tax & Gratuity Not Included



SIGNATURE MARTINIS

\$9

Kona Coffee Mocha

Kahlua, Baileys, Dark Crème de Cacao, Ice Cream Mix, Chocolate Syrup

Chocolate Mint Martini

Smirnoff Vodka, Crème de Menthe, Dark Crème de Cacao, Splash of Cream

Crystal Blue Martini

Blue Curacao, Smirnoff Vodka, Watermelon Pucker, Malibu Rum

Keauhou Cosmo

Smirnoff Vodka, Peach Schnapps, Cranberry Juice, Hint of Sweet and Sour

Pineapple Princess

Malibu Pineapple Rum, Butterscotch Schnapps, Smirnoff Vanilla,
Pineapple Juice

SIGNATURE COCKTAILS

\$9.00

Hypnotized

Hypnotic, Vodka, Midori, Pineapple Juice, Splash of Orange Juice

Big Island Ice Tea

Smirnoff Vodka, Light Rum, Beefeater Gin, Tequila, Triple Sec,
Pineapple Juice Splash of Midori

Haupia Daiquiri

A Frozen Coconut Splendor with Bacardi Limon Rum

Pele's Passion

A Perfect Blend of Light Rum, Piña Colada, Passion Fruit and Strawberry

Fire Dancer

Malibu Coconut Rum, Crème de Banana, Passion and Cranberry Juices,
Dark Rum

Hawaiian Punched

Southern Comfort, Smirnoff Vodka, Amaretto, Pineapple Juice, Touch of Grenadine

Lychee on the Rocks

Malibu Mango and Pineapple Rums, Splash of Cranberry and Pineapple Juices

Mai Tai

Light Rum, Orange Juice, Pineapple Juice, Splash of Dark Rum on the Rocks

Mojito

Fresh Mint Leaves with Lime & Sugar, Bacardi Silver & Club Soda

High Tide

Bombay, Captain Morgan Spiced Rum, Blue Curacao, Stoli Citros

Surf Rider

Malibu Passion Fruit, Stoli Vanilla with a Blend of Sweet & Sour

A SELECTION OF WINES BY THE GLASS

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Sheraton Keauhou Bay Resort & Spa
78-128 Ehukai Street Kailua-Kona, HI 96740
808-930-4900
www.SheratonKeauhou.com