

PUPU (appetizers)

'Ulu Fries & Trio of Sauces - fried 'ulu wedges, malt vinegar aioli, spicy ketchup, mango mustard 11

Pickle-Spiced Pork & Peppers - fried pork rinds, pickling spice, shishito peppers, scallion buttermilk cream 7

Island Ceviche* - fresh catch, cucumber, tropical fruit, coconut milk, vegetable chips 16

Garlic Shrimp* - grilled shrimp, chili marinade, edamame, candied lemon peel 15

'Ulu Hummus - crudité, vegetable chips, mac nut spice 7

Deviled Egg Duo* - kimchi and bacon, avocado and furikake 5

Twice-Fried Sticky Wings* - guava sweet soy glaze, scallions, sesame seeds 15

MALA (salads)

ADD TO ANY SALAD: grilled chicken, fresh catch, OR shrimp +9

Fresh Farmer's Salad - big island-grown produce with house-made dressing, ask your server for today's prep. 11

Caesar Salad* - baby romaine, maui onion, reggiano, furikake, tahini-anchovy dressing, focaccia crouton 13

White Sands Wedge Salad - butter lettuce, lomi tomato, five-spice bacon, blue cheese, avocado, scallion buttermilk dressing. 15

Roots, Nuts, Seeds & Greens - smoked honey roasted root vegetables, spiced mac nuts, pomegranate dressing, greens . 13

Farro & Squash Salad - farro, roasted kabocha squash, goat cheese, basil, mint, citrus oil 14

MAGICS

BEACH GRILL

Kona, Hawaii

* DINNER MENU *

Everything we serve is made to bring out the purest flavors of the Big Island and Hawaii. We nourish relationships with local farmers, fishermen, ranchers and artisans, buying directly from these sources.

MAKAI (from the sea)

Lemongrass BBQ Ahi* - seared rare ahi, lemongrass bbq sauce, okinawan sweet potato puree, grilled broccolini. 29

Misoyaki Kanpachi* - misoyaki marinated kanpachi, edamame and chinese sausage succotash, candied carrot puree, corn shoot radish salad 27

Shrimp & Ricotta Pasta* - grilled shrimp, kale, kabocha squash, ricotta, mac nuts, citrus, cavatappi pasta 28

Mochiko Fish & Chips* - fresh catch, pineapple slaw, hand-cut fries, kimchi tartar sauce. 25

Lobster Stir Fry Noodle* - fresh lobster, hamakua mushrooms, cabbage, peanuts, coconut, chili paste, nuoc cham, yakisoba noodle. 34

Fishwich* (grilled or mochiko fried) - fresh catch, arugula, maui onion, avocado, smoked tomato bacon jam, brioche bun, hand-cut fries 17

SUBSTITUTE: kimchi rice +3 | 'ulu fries +4 | farmer's salad +4

MAUKA (from the land)

Big Island Burger* - grass-fed beef, gouda, greens, tomato, maui onion, lemon herb aioli, brioche bun, hand-cut fries. 16

SUBSTITUTE: kimchi rice +3 | 'ulu fries +4 | farmer's salad +4

Double Cut Pork Chops* - herb smoked duroc pork, roasted root vegetables, creamed kabocha squash, tomato bacon glaze 29

Meatloaf* - grass-fed beef, smoked tomato, grilled fennel, onion agrodolce. 24

Herb Roasted Chicken* - roasted chicken breast, ricotta, farro, broccolini, hamakua mushroom, miso jus 24

Vegetable Risotto - sautéed vegetables, goat cheese, thai basil, sesame seeds, fried ginger. 22

Steak Frites* - 10 oz grilled grass-fed skirt steak, coffee rub, goat cheese, smoked tomato, hand-cut fries 33

Magics Gumbo - braised chicken, portuguese sausage, fresh catch, okra, kimchi, tomato, hapa rice 21

SIDES

Family-style sides serve 2-4 people

Avocado Mac & Cheese - white cheddar, basil 9

Roasted Roots - inamona, butter, sumac. 8

Kimchi Rice* - hapa rice, kimchi, sunny side farm egg. 7

Focaccia - emulsified butter, herbs 7

Grilled Broccolini - citrus, chili, olive oil, garlic 8

Maui Onion Agrodolce - slow-cooked maui onion, golden raisins, grilled bread. 7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness