

# MAGICS

BEACH GRILL

Kona, Hawaii

## PUPU (appetizers)

**Smoked Ono Chowder Bowl** - bacon, corn, mirepoix, secrets, grilled 'ulu sourdough . . . . . 15

**Pork Belly Skillet**<sup>GF</sup> - kula onion, fingerlings, duck fat aioli, burnt rosemary . . . . . 17

**Beachside Brussels**<sup>GF</sup> - fried brussels, peanuts, sweet chili glaze . . . . . 9

**Garlic Shrimp**<sup>GF</sup> - pineapple, alliums, sriracha butter caramel, steamed rice . . . . . 19

**'Ulu Hush Puppies** - honey butter, smoked onion jam . . . . . 16

**'Ulu Wedges, Dirty Style**<sup>GF</sup> - garlic, parmesan, herbs, umami aioli, . . . . . 16

**'Ulu Wedges**<sup>GF</sup> - spicy ketchup, umami aioli. . . . . 12

**Furikake Fries**<sup>GF</sup> - parmesan, furikake, umami aioli . . . . . 9

**Wing of the Week** - ask about our wing special. . . . . MP

## MALA (salads)

**ADD: chicken breast +8 | four grilled shrimp +9 | pork belly +9 | fresh catch +10**

**Farmer's Salad** - seasonal produce tossed with house dressing. . . . . MP

**The Garlic Caesar**\* - romaine, shaved parmesan, herbed croutons, roasted chopped garlic, anchovy dressing . . . . . 12

**White Sands Wedge**<sup>GF</sup> - iceberg, tomato, bacon, cucumber, furikake ranch. . . . . 15

### \* MALAMA PONO \*

*Please be safe and considerate of yourselves and others by following the COVID-19 guidelines of the CDC, the State of Hawaii and the County of Hawaii. Please help us protect each other and stay healthy.*

## THE SANDWICH AISLE

served on fresh brioche (except patty melt) with rosemary salt fries  
**ADD: bacon +2 | avocado +2 | double beef +7 SUB: taro patty N/C**

**The Classic Burger**\* - cheddar, iceberg, tomato, kula onion, umami aioli. . . . . 18

**Sourdough Patty Melt**\* - cheddar, caramelized kula onion, ali'i mushrooms, black garlic spread on sourdough . . . . . 19

**The Steakhouse Burger**\* - bacon, bleu cheese, tempura kula onion, M1 sauce, horseradish sauce . . . . . 21

**Incredible Fondue Burger**\* - truffled cheddar fondue, bacon, greens, smoked onion jam, onion straws . . . . . 23

**Grilled Opakapaka Sandwich** - avocado, greens, smoked onion jam. . . . . 20

**Fried Ono Sandwich** - cheddar, greens, pickles, furikake ranch . . . . . 23

**Sandwich of the Week** - magical concepts & flavors! . . . . . MP

## MAGICS FAVORITES

**Magics Famous Ono Fish & Chips**<sup>GF</sup> - mochiko batter, volcano slaw, lilikoi tartar, house fries. . . . . 24

**Firecracker Fish Tacos** - crispy fresh catch, volcano slaw, avocado, furikake coconut rice . . . . . 20

**House Yakisoba** - zucchini, kula onion, ginger, peanuts, sambal, fermented black bean sauce. . . . . 20  
*with crispy pork belly* . . . . . 29

**Cast Iron Bistro Filet**\* - fingerlings, crispy brussels, pan demi, duck fat aioli. . . . . 42

**Broiled Opakapaka** - tropical fruit salsa, petite salad garni, smashed okinawan sweet potato. . . . . 28

**Pacific Shrimp Pasta** - garlic, parmesan, campanelle pasta, creamy lemon pesto beurre blanc. . . . . 27

**Mac & Cheese** - **ADD: kaloko farms mushrooms +6 | chicken breast +8 | pork belly +9** . . . . . 12

## SWEETS

**Grilled Banana Bread** - bananas foster sauce, local ginger ice cream . . . . . 12

**Crème Brûlée**<sup>GF</sup> - lavender vanilla custard, sugar shell. . . . . 12

**Chocoate Lava Cake**<sup>GF</sup> - kona coffee ice cream, chocolate rum sauce . . . . . 12

**Rotating Tropical Dreams Ice Cream**  
double scoop . . . . . 7  
triple scoop . . . . . 10

An 18% gratuity is suggested for parties of 6 or more.

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



*Family, Friends, and Neighbors—*

*We are filled with gratitude for your patronage.  
All of us at Magics extend our heartfelt Aloha to all of you during these extraordinary times.*

*May you take this moment to reflect upon our cherished community, expansive ocean, and our rich sunsets—  
toast it with a cold beverage and fresh, vibrant, flavorful food.  
We hope our efforts bring comfort and joy to your hearts.*

*If we succeed in creating a moment that nourishes your body and spirit,  
please share your rave reviews with our community.  
Your support is truly appreciated, and helps us and other local businesses survive.*

*When all is said and done, we're all in this together.*

*Thalia and Mattson Davis  
Proprietors  
Info@MagicsBeachGrill.com*