

PUPU (appetizers)

Roasted Ahi Chowder - bacon, corn, mirepoix, secrets, sundog sourdough Cup 8 Bowl 12

Magics' Wings - whole organic jumbo hawaiian chicken wings, steamed rice, choice of jerked buffalo or garlic shoyu furikake. 24

Hurricane Tots - sweet shoyu glazed tater tots, pepper bacon, jalapeno, reggiano, furikake, firecracker sauce, umami aioli 18

Ahi Poke Nachos - sesame ahi, kamuela tomato, alliums, pineapple, firecracker sauce, furikake, crispy wontons 25

Pork Belly Skillet - bell pepper, alliums, sweet shoyu glaze, steamed rice 20

'Ulu-Mac Nut Hummus - seasonal vegetable, inamona, sundog sourdough 19

'Ulu Wedges^{GF} - umami aioli, curry ketchup. 14

Dirty 'Ulu^{GF} - 'ulu wedges, roasted garlic, herbs, bleu cheese, umami aioli. 18

Buttered 'Ulu^{GF} - smashed 'ulu, inamona, parmesan 14

Beachside Brussels^{GF} - fried brussels, peanuts, sweet chili glaze 12

MAGICS' CLASSICS

Magics Famous Ono Fish & Chips^{GF} - tempura, volcano slaw, mango tartar, house fries. 25

Firecracker Fish Tacos - crispy fried ono, volcano slaw, avocado, furikake coconut rice 22

The Garlic Shrimp Experience - pacific white shrimp, garlic, spiced butter caramel, seasonal vegetables from adaptations farmers co-op, steamed rice 36

MAGICS

— BEACH GRILL —

Kona, Hawaii

MALA (garden)

ADD: grilled chicken +8 | grilled ono +11 | pork belly +11 | shrimp (5) +11 | ahi poke (4oz) +12

Farmer's Salad - rotating selection of local produce MP

Caesar* - romaine, garlic anchovy dressing, parmesan, sourdough croutons, furikake 15

The Wedge^{GF} - iceberg, pepper bacon, kamuela tomato + cucumber, bleu cheese, ranch dressing 18

Sesame Crusted Ahi Tataki Salad - chilled rare ahi with umami aioli on a composed salad of mixed local greens, sweet onion + honey ponzu vinaigrette 25

THE SANDWICH AISLE

served with herb salt fries + broche

ADD: bacon +3 | avocado +2

SUB: house salad +5 | taro patty N/C

Magics Fish Sandwich - choice of grilled or fried ono, smashed avocado, honda farms tomato, local greens, tartar sauce, brioche 22

SUB: seared rare ahi +7

The Classic Burger* - cheddar, honda farms tomato, local greens, sweet onion, umami aioli, brioche 21

Incredible Fondue Burger* - truffled cheddar fondue, bacon, local greens, onion straws, firecracker sauce 25

Chicken Katsu Stacker* - panko fried chicken, bacon, garlic shoyu glaze, american cheese, slaw, pickles 25

PĀ'INA (entree)

MAKAI (ocean)

Blackened Local Ahi Steak^{GF*} - crushed avocado, local tomato-corn relish, mango rémoulade. 43

Fresh Catch Meunière* - dredged in 'ulu flour, kamuela tomato, capers, green beans, lemon beurre blanc 42

MAUKA (mountain)

2-Day Pressed Pork Belly - duroc pork belly, kimchi fried rice, pickled cucumber salad, sweet garlic shoyu glaze 36

Waimea Beef Cheeks - big island braised beef, crispy brussels, buttered 'ulu, garden chimichurri 42

VEGETARIAN (mea'ai mea'ai)

Big Island Pasta - local kale + fennel, kamuela tomato, pala'ai pesto cream, ricotta, sundog radiatori pasta 30
ADD: grilled ono +11 | pork belly +11 | shrimp +11 | chicken +8

Kaloko Moco - house-made 'ulu + 'uala veggie burger, coconut rice, kaloko farms mushroom gravy, sunny eggs, onion straws 25
SUB: angus beef patty +3

^{GF}Gluten-free

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