

LUNCH MENU

*All of us at Magics extend our heartfelt Aloha to all of you.
We invite you to relax and enjoy fresh, vibrant, flavorful
food made with the bounty of our Big Island home
and island purveyors. Enjoy!*

PUPU

appetizers and small plates

- Okinawa Sweet Potato Soup** - Cup 10. Bowl 13
- Chef's Fresh Catch Ceviche*** - seasonal island fruit salsa, cilantro-lime dressing, corn tortilla chips 24
- Shrimp Aguachile*** - tomatillo yuzu shrimp, avocado, cucumber, serrano & red onion 25
add: chicharon +4
- Ahi Poke Nachos*** - ahi, big island tomatoes, alliums, pineapple, firecracker sauce, furikake, crispy wontons, unagi sauce 23
add: ahi poke (4oz) +12
- Breakside Brussels*** (GF) - crispy brussels, miso glaze, bacon pieces 14
- Magics' Wings*** (GF) - jumbo chicken wings, choice of jerk buffalo sauce or sticky shoyu sauce 19

MALA

garden salads

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

- Caesar Salad*** - local romaine, anchovy dressing, parmesan brittle, togarashi 20
- Seasonal Burrata** - island tomatoes and seasonal fruit, creamy burrata, market greens, toasted macadamia, balsamic drizzle 24
- Spinach Salad** - local spinach, bacon pieces, strawberries, red onion, bacon lilikoi vinaigrette, and goat cheese 23
- Shrimp Namasu*** - local shrimp, marinated cucumbers, carrot, apple, fennel and radish 22

MAKAI

from the ocean

- Magics Famous Ono Fish & Chips***(GF) - crispy mochiko tempura ono, volcano slaw, tartar sauce, house fries 28
- Cajun Shrimp Pasta*** - jumbo shrimp, Portuguese sausage, bell pepper, onion, peas, penne, Cajun cream sauce 34
- Firecracker Fish Tacos*** - choice of blackened, grilled or crispy mochiko tempura ono, volcano slaw, avocado, ube tortilla, house fries 28
sub: shrimp +4 per taco | ahi tuna +6 per taco
- Fresh Catch of the Day** - chef's daily preparation MP

- Pineapple Fried Rice***(GF)(V) - Hawaiian pineapple, nori, bell pepper, onion, edamame in a curry shoyu fried rice 28
add: grilled chicken +8 | pork belly +8 | grilled ono +12 | 4 shrimp +11 | ahi poke (4oz) +12

MAUKA

from the land

- Featured Chef's Cut Steak***(GF) - certified angus beef, chimichurri, fried smashed parmesan potatoes 52
add: 4 shrimp +11
- Gnocchi al Pesto** - basil macadamia parmesan cream sauce, roasted cherry tomatoes, fresh spinach 30
add: 4 shrimp +11
- Crispy Pork Belly***(GF) - shoyu glazed pork belly, asian slaw, chef's seasoned rice 30

SANDWICHES

- On brioche bun with seasoned fries** | ADD: bacon +3 | avocado +3 | extra burger patty +8
SUB: caesar salad +3 | spinach salad +4 | Beyond Burger N/C
- Magics Fish Sandwich*** - Fresh caught mahi mahi, grilled or mochiko tempura, big island tomato, greens, tartar sauce 28
sub: grilled ahi tuna +8
- Chicken Sandwich*** - grilled herb-marinated chicken, swiss cheese, tomatoes, iceberg lettuce, roasted garlic aioli 24
- The Classic Burger*** - cheddar, tomato, greens, sweet onions, umami aioli 25
- Burger of the Week*** - ask your server for this week's burger 28

WINE & BEER

BUBBLES

- Avissi Prosecco**
Veneto, IT 12/48
- Nicolas Feuillatte, Reserve Exclusive Brut** Champagne, FR 24/96
- Devaux Grande Reserve Brut -**
Champagne, FR 25/100

ROSÉ WINE

- DeChanceney Crémant Rose**
Loire, FR 15/60
- Bieler Rose Cuvee Sabine**
Provence, FR 14/56
- Mont Gravel Rose**
Pays d'Oc, FR 12/44*

WHITE WINE

- Matanzas Creek Sauvignon Blanc**
Sonoma County, CA 14/56
- Matua Sauvignon Blanc**
Marlborough, NZ 12/44*
- William Hill Chardonnay**
Napa Valley, CA 14/51*
- Neyers 304 'Unoaked' Chardonnay**
Sonoma County, CA 17/68
- Domaine Vocoret & Fils**
Chablis, FR 21/84
- Feudi S Greg Falanghina**
Campania, IT 16/64

RED WINE

- Eschol by Trefethen Red Blend**
Napa Valley, CA 16/64
- Quilt Cabernet Sauvignon**
Napa Valley, CA 20/80
- Iron & Sand Cabernet Sauvignon**
Paso Robles, CA 17/68
- Penfolds Bin 389 Cabernet Shiraz**
Barossa Valley, AU 22/88
- Roco Gravel Road Pinot Noir**
Willamette Valley, OR 17/68
- Migration by Duckhorn Pinot Noir**
Sonoma Coast, CA 19/76
- The Hilt Pinot Noir**
Santa Rita Hills, CA 22/88

*Draft wine by the glass, or 23oz carafe

CRAFT ON DRAFT

16 or 20 ounce glass

- Maui Brewing Co** 11/13
rotating selection of beers
- Kona Brewing Co.** 9/11
Longboard Lager
Big Wave Golden Ale
Kua Bay IPA
Lavaman Red Ale
- Big Island Brewhaus** 7/9
rotating selection of beers
- Ola Brew IPA** 9/11
- Ola Brew Hard Cider** 11/13
dragonfruit lemonade

(GF) Gluten-free (V) Vegan

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

DRINKS

SIGNATURE MAI TAIS

Auntie's Coconut Mai Tai - Kula Coconut Rum, tropical juices, almond syrup, Whalers Dark Rum Float 15

Forty Four Mai Tai - Whalers Dark Rum, orange liquor, almond syrup, fresh lime juice 16

MAGICS COCKTAILS

Black Lava Mezcalrita - mezcal, mango puree, orange liqueur, house sour mix, orange bitters, black lava salt rim . . . 16

Lilikoi Lani - vodka, lilikoi puree, lemon, lime, Kalani Coconut Liqueur 16

Get Fresh - vodka, lemon, Lillet blanc, cucumber, mint 15

Mermaid Lemonade - Ocean Organic Vodka, lemon, lavender, sparkling wine 15

Phae's Lei - gin, elderflower liqueur, lavender, lemon 16

Espresso Martini - Ocean Organic Espresso Vodka, chocolate drizzle, cream float 16

Sunset Cruise - Makers Mark Bourbon, orange, lemon, honey, aperol float, rosemary sprig 15

Magics Margarita - Real del Valle Blanco Tequila, fresh lime, orange liqueur 15

Toasted Colada - Kula Coconut Rum, luxardo amaretto, lime juice, fresh pineapple juice 15

Magics Mule - Titos Vodka, ginger beer, fresh lime. 15

Hana Hou - 21 Seeds Cucumber-Jalapeno-infused Tequila, muddled fresh jalapeno, lime, orange liqueur 15

Paloma - tequila, lime, grapefruit, soda 17

ZERO PROOF

Keiki Tai - almond syrup, orange juice, pineapple juice, molasses 9

In Bloom - butterfly pea flower-lavendar simple syrup, lemon, rosemary, tonic water 9

Seasonal Kombucha (16 or 20 ounce glass) 5/6

MAGIC HOUR

Mon-Sat 2pm -5pm & 8pm to close

\$2 Off All Pupus

Draft Wine
\$2 off glass / \$8 off carafe

Draft Beer
\$1 off 16oz / \$2 off 20oz

SELECT COCKTAILS 13

Enjoy classic or add: **lilikoi, strawberry, mango, pineapple or ube**

Magics Margarita - Real del Valle Blanco Tequila, lime, orange liqueur

Magics Mule - Titos Vodka, ginger beer, fresh lime

BUY THE KITCHEN A BEER
with a special tip collection, goes directly to kitchen team \$10



MAGICS
— BEACH GRILL —
Kona, Hawaii

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Sunday Brunch 10am-3pm

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