

Vessel Restaurant + Bar

1551 Shelter Island Dr Kona Kai Resort & Marina 92106-3102 · +16198198195 · Updated: Jan 14, 2026

[View online menu](#)



GOOD MORNING! 6

Steel-Cut Oatmeal Brûlée

\$14.00

marcona almonds, turbinado sugar, dried pineapple

Toasted Nut & Seed House-Made Granola

\$17.00

house-made grain-free granola with sunflower, sesame, almond, walnut & maple syrup, seasonal berries choice of oat milk, soy milk, almond milk, or plain greek yogurt

Acai Bowl

\$18.00

chia seed, banana, coconut, apple, berries

Just Berries

\$12.00

seasonal berry bowl

Santa Barbara Smokehouse Smoked Salmon*

\$24.00

whipped dill cream cheese, capers, red onion, tomato, sprouts, toasted bagel

Assorted Cold Cereal

\$9.00

choice of milk, oat milk, soy milk, almond milk, or plain greek yogurt ask your server for current cereal selections

EGGS 6

Hass Avocado Toast*

\$19.00

hard boiled farm egg, marinated heirloom tomato, basil, everything spice, balsamic reduction, rokenwagner bakery multigrain toast, lemon oil field greens

Artichoke, Spinach & Feta Omelet

\$22.00

heirloom tomato relish, choice of breakfast bread, roasted garlic breakfast potatoes

Farm Egg Breakfast Sandwich*

\$19.00

over-medium egg, maple-candied bacon, smoked cheddar cheese, spicy aioli, chili-garlic crunch, english muffin

Coffee-Rubbed Steak*

\$43.00

flat iron, bacon-fried eggs, house-made steak sauce, choice of breakfast bread, roasted garlic breakfast potatoes

Traditional American Breakfast*

\$25.00

two cage-free eggs any style, choice of breakfast protein & breakfast bread with roasted garlic breakfast potatoes, coffee, hot tea or juice

Huevos Rancheros*

over-easy eggs, avocado, cotija cheese, black beans, corn tortillas, toasted chile salsa

AVAILABLE OPTIONS

\$19.00

add smoked salmon*: \$12.00

add grilled skirt steak: \$16.00

add seasonal crab meat:

\$17.00

EGGS BENEDICTS 4

Crispy Benedict*

\$25.00

crispy prosciutto, poached eggs, english muffin, classic house-made hollandaise

Neptune Benedict*

\$29.00

crab meat, poached eggs, english muffin, classic house-made hollandaise

California Benedict*

\$24.00

avocado, tomato, poached eggs, english muffin, classic house-made hollandaise

Smoked Salmon Florentine Benedict*

\$28.00

smoked salmon, sauteed spinach, poached eggs, english muffin, classic house-made hollandaise

FROM THE GRIDDLE 3

Toasted Coconut Pancakes

\$19.00

crushed macadamia nuts, whipped cream, maple syrup

Banana Bread French Toast

\$19.00

golden raisins, local orange blossom honey, whipped cream cheese

Nutella Belgium Waffle

\$19.00

sliced strawberries & bananas, powdered sugar, maple syrup

SIDES & ADD-ONS 9

Warm Blueberry Muffin

\$7.00

whipped butter

Whole Fruit

\$4.00

banana, apple, mandarin orange

Seasonal Fruit Cup

\$8.00

seasonal fruit

Breakfast Bread

\$6.00

rokenwagner bakery multigrain, sourdough, english muffin, or gluten-free bread, with locally sourced seasonal jackie's jam & whipped butter

Toasted Bagel

\$7.00

plain or everything, cream cheese

Breakfast Protein	\$8.00
applewood bacon, chicken apple sausage, black forest ham, crispy prosciutto, vegetarian sausage	
Black Beans	\$4.00
One Cage-Free Egg*	\$5.00
cooked your way	
Garlic Breakfast Potatoes	\$6.00
garlic, peppers, onion	

BEVERAGES 11

Juice	\$7.00
orange, pineapple, grapefruit, cranberry, apple	
"Naked" Juice Smooth	\$9.00
assorted selection	
Dropkick Cold Brew Canned Coffee	\$9.00
original, vanilla or horchata	
Hot Chocolate	\$7.00
Zoka Roasted to Order Coffee	AVAILABLE OPTIONS
caffeinated or decaffeinated	\$7.00
	add syrup- vanilla, hazelnut, caramel, sugar-free vanilla:
	\$0.50
Espresso	AVAILABLE OPTIONS
caffeinated or decaffeinated	\$6.00
	add syrup- vanilla, hazelnut, caramel, sugar-free vanilla:
	\$0.50
Cappucino, Latte, Mocha	AVAILABLE OPTIONS
caffeinated or decaffeinated	\$7.00
	add syrup- vanilla, hazelnut, caramel, sugar-free vanilla:
	\$0.50
Mighty Leaf Hot Tea	\$7.00
assorted selection	
Mimosa	\$15.00
prosecco with traditional orange juice or tropical pineapple juice	
Bloody Mary	AVAILABLE OPTIONS
drake's organic vodka, tomato juice, horseradish, lime juice, spice, celery, olives	\$15.00
	add bacon: \$4.00
	add shrimp: \$4.00

Michelada

\$15.00

southnorte sea señor mexican-style lager, tomato juice, horseradish, lime juice, spice, tajin rim

STARTERS 7

Mediterranean Platter

\$24.00

hummus, babaganoush, apricot falafel, feta, marinated olives, tzatziki, red onion, paprika, evoo, garlic-herb naan

Yellowtail Crudo*

\$18.00

citrus, fresno chili, ginger, lemon oil

Crispy Calamari Salad

\$18.00

jicama, red cabbage, peanut, togarashi, yuzu aioli

Ahi Tuna Tacos*

\$18.00

ahi tuna, wakame, guacamole, togarashi, siracha aioli

Local Market Ceviche*

\$22.00

seasonally inspired rotating selection

Chips & Dip

\$16.00

house-made guacamole & salsa

Charred Octopus

\$20.00

chorizo, olive, celery, pickled red onion, garbanzo puree

SOUP & SALADS 5

Clam Chowder

\$14.00

bacon, chives, crostini

The Noble Kona Salad

\$19.00

little gem, quinoa, avocado, smoked almonds, beets, breakfast radish, pickled red onions, green goddess dressing

Chopped Salad

\$18.00

romaine, radicchio, salumi, smoked cheddar, chickpea, tomato, pepperoncini, crouton, garlic herb vinaigrette

Kale Caesar Salad

\$15.00

hearts of romaine, kale, parmesan, white anchovy, herb croutons, classic dressing

Add On:

seared shrimp 15 | salmon* 14 | grilled or fried chicken 10 | grilled skirt steak* 19 | crab meat 17

SANDWICHES & HANDHELDS 9

Maryland-Style Crab Cake Sandwich

\$24.00

butter lettuce, tomato, pickled fresno chillis, creamy mustard sauce, brioche bun, house-made old bay kettle chips

Ham & Brie Melt	\$18.00
capicola, chili-apricot jam, arugula, sourdough, french fries	
Mahi Tacos	\$22.00
cucumber pico de gallo, pickled red cabbage, cilantro lime crema, chips & house-made salsa	
Fried Chicken Sandwich	\$19.00
classic coleslaw, pickled cucumber, black garlic aioli, grilled pita, french fries	
Tuna BLT	\$22.00
seared ahi, bacon, bibb lettuce, heirloom tomato, basil aioli, toasted brioche bun, house-made old bay kettle chips	
Kona Club Sandwich	\$20.00
roasted turkey, applewood smoked bacon, avocado, swiss cheese, tomato, lettuce, chili aioli, french fries	
Curry Shrimp Lettuce Wraps	\$19.00
poached shrimp, marcona almonds, grapes, celery, pickled red onion, curry sauce	
Apricot Falafel Wrap	\$19.00
tomato, cucumber, radish sprouts, tzatziki, spinach wrap, lemon, side salad	
Vessel Burger*	AVAILABLE OPTIONS
gruyere cheese, bacon jam, pommery mustard aioli, house-made pickles, brioche bun, french fries	
	\$24.00
	applewood smoked bacon: \$4.00
	avocado: \$3.00
	substitute impossible burger patty: \$6.00

ENTRÉES 4

Salmon Poke*	\$23.00
kimchi, marinated cucumber, edamame, furikake, sriracha aioli, brown rice	
Fish & Chips	\$22.00
kona kai "lazy lei" pilsner battered cod, ancho tartar sauce, french fries	
PEI Mussels	\$22.00
roasted garlic, shallots, tomato, fennel, grilled ciabatta	
Steak Frites*	\$42.00
flat iron steak, béarnaise aioli, parmesan-herb fries	

SIDES 6

Parmesan-Truffle French Fries	\$11.00
black garlic aioli	
Grilled Asparagus	\$12.00
chili-garlic crunch	

Blistered Shishito Peppers	\$11.00
curry, sea salt	
Crispy Brussels Sprouts	\$10.00
shaved parmesan, balsamic reduction	
Side Salad	\$10.00
garden or caesar	
Seasonal Fruit Cup	\$8.00
assorted seasonal fruit	

SWEETS 4

Crème Brûlée	\$12.00
citrus, cinnamon cookie (not available to go)	
Key Lime Pie	\$12.00
cashew-graham cracker crust, raspberry sauce, chantilly cream	
Espresso Chocolate Ganache Tart	\$12.00
passion fruit, whipped cream cheese, orange zest	
Seasonal Sorbet or Ice Cream	\$10.00
ask your server for current selections	

SMALL PLATES 9

New England Clam Chowder	\$14.00
bacon, chives, crostini	
Charcuterie & Cheese	\$29.00
chef selection, accoutrements	
Mediterranean Platter	\$24.00
hummus, babaganoush, apricot falafel, feta, marinated olives, tzatziki, red onion, paprika, evoo, garlic-herb naan	
Spicy Ahi Tuna Tacos*	\$18.00
guacamole, wakame, chile aioli, sesame seeds	
Burrata Toast	\$19.00
prosciutto, hot honey drizzle, arugula, maldon salt, cracked black pepper, lemon evoo, rokenwagner bakery herbed sourdough toast	
Yellowtail Crudo*	\$18.00
citrus, fresno chili, ginger, lemon oil	
PEI Mussels	\$22.00
roasted garlic, shallots, tomato, fennel, grilled ciabatta	
Crispy Calamari Salad	\$18.00
jicama, red cabbage, peanut, togarashi, yuzu aioli	

Charred Octopus

\$20.00

chorizo, olive, celery, pickled red onion, garbanzo puree

SALADS 3

The Noble Kona Garden

little gem, quinoa, avocado, smoked almonds, beets, breakfast radish, pickled red onions, green goddess dressing

AVAILABLE OPTIONS

\$19.00

seared shrimp: \$15.00

salmon*: \$14.00

grilled or fried chicken:

\$10.00

flat iron steak*: \$19.00

crab meat: \$17.00

Chopped Salad

\$18.00

romaine, radicchio, salumi, smoked cheddar, chickpea, tomato, pepperoncini, crouton, garlic herb vinaigrette

Kale Caesar

hearts of romaine, kale, parmesan, white anchovies, herb croutons, classic dressing

AVAILABLE OPTIONS

\$15.00

seared shrimp: \$15.00

salmon*: \$14.00

grilled or fried chicken:

\$10.00

flat iron steak*: \$19.00

crab meat: \$17.00

LARGE PLATES 8

8 oz Filet Mignon*

\$49.00

crispy smashed potatoes, shaved manchego, piquillo peppers, sherry garlic butter

Miso Chilean Sea Bass*

\$38.00

beech mushroom, baby bok choy, cauliflower puree, red curry coconut sauce, scallion oil

Gnocchi Bolognese

\$32.00

beef, veal & pork ragu, parmesan, evoo

Pan-Seared Salmon*

\$37.00

artichoke, finocchiona, couscous, red onion, basil, mint, lemon

Herb-Roasted Jidori Chicken

\$34.00

local market vegetables, red rice, ginger, crispy capers

Grilled Bone-In Pork Chop*

\$37.00

bacon, corn purée, summer peach, spinach, fennel, saba

Beluga Lentil Masala

\$29.00

sweet potato, wild mushrooms, english peas, basmati rice, garlic naan bread

Vessel Burger*

\$24.00

gruyère cheese, bacon jam, arugula, tomato, pommery mustard aioli, pickles, brioche bun, fries

AFTER DINNER DRINKS 7

Cold-Fashioned	\$16.00
starward two-fold whisky, mr. black coffee liqueur, orange bitters	
Chocolate Martini	\$15.00
belvedere vodka, chocolate liqueur, bailey's irish cream, cream	
Cara-Frio	\$15.00
licor 43, espresso, ice	
Dow's 20 Year Tawny Port	\$25.00
Dow's 2016 Late Bottle Vintage Port	\$17.00
Sandeman Founder's Reserve Ruby Port	\$15.00
Primo Amore Sparkling Muscato	\$11.00
veneto, italy	

DAILY DEALS MONDAY-FRIDAY | 3PM-6PM 5

Melvin Mac n' Mondays	AVAILABLE OPTIONS
enjoy a different mac n' cheese each week for \$10, and add a pint of melvin noble wolf pilsner for just \$2 more!	Mac n' Melvin: \$12.00
	Mac n' Cheese: \$10.00
Two Tiered Tuesdays	AVAILABLE OPTIONS
we've got something for every price point on our two tiered tuesdays!	Poke Duo Dish: \$12.00
	Coconut Shrimp: \$10.00
	Falafel Bites: \$8.00
	Seasonal Sangria: \$6.00
	Two Vines Wine: \$4.00
Wagyu Wednesdays	\$12.00
new to wagyu... we've got it done a different way every wednesday!	
Thirsty Thursdays	\$10.00
bring in a friend and let the fun begin! two craft drafts for \$10.00	
\$5 Fridays	\$5.00
join us for dinner and bring your own wine... \$5 corkage- \$25 off normal price!	

HAPPY HOUR FOOD 8

House-Made Hummus	\$5.00
garlic & herb naan	
Parmesan-Truffle Fries	\$6.00
fine herbs, black garlic aioli	
Blistered Shishito Peppers	\$7.00
curry, sea salt	

Giant Soft Pretzel	\$8.00
spicy mustard, garlic sauce	
Crab Cake Slider	\$9.00
house-made old bay chips	
Burrata Toast	\$10.00
prosciutto, hot honey drizzle	
Local Market Ceviche	\$11.00
tortilla chips	
Polynesian Pork Belly Hand Roll	\$12.00
nigori paper, brown rice	

HAPPY HOUR BEVERAGES 3

Two Vines Wine	\$5.00
chardonnay, cabernet	
Select Craft Draft Beer	\$6.00
melvin brewing 'noble wolf pilsner' southnorte beer co 'sea senior' mexican-style lager eppig brewing 'harbor cruise' kolsch harland brewing 'rumbler' pale ale embolden beer co. 'hidden paradise' hazy ipa	
Premium Well Cocktails	\$7.00
vodka, gin, rum, tequila, whiskey, bourbon, scotch	

BREAKFAST | DAILY 7AM - 10:45AM 4

Pancakes	\$9.00
whipped butter, vermont maple syrup, seasonal fruit	
Banana Bread French Toast	\$10.00
whipped butter, vermont maple syrup, seasonal fruit	
Kid's American Breakfast	\$14.00
one cage-free egg any-style, choice of bacon, ham, chicken apple sausage or vegetarian sausage, choice of juice, roasted garlic breakfast potatoes	
Assorted Cold Cereal	\$9.00
choice of milk, oat milk, soy milk, almond milk, or plain fage greek yogurt ask your server for current cereal selection	

LUNCH & DINNER | DAILY 11AM - 9PM 5

Fish Taco*	\$12.00
corn chips	
Chicken Fingers	\$11.00
french fries or seasonal fruit	

Grilled Cheese Sandwich	\$10.00
french fries or seasonal fruit	
Hot Dog	\$11.00
french fries or seasonal fruit	
Cheeseburger*	\$15.00
french fries or seasonal fruit	

BUBBLES & BLUSHES 7

MV Champagne, Nicolas Feuillatte Brut, Chouilly, France	AVAILABLE OPTIONS
	Gl: \$24.00
	Btl: \$92.00
MV Champagne, Veuve-Cliquot "Yellow" Brut, Reims, France	\$195.00
MV Prosecco, Mionetto Brut, Treviso, Italy	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
MV Sparkling, Chandon Brut Rosé, California	AVAILABLE OPTIONS
	Gl: \$18.00
	Btl: \$69.00
21 Orange, Gérard Bertrand "Orange Gold", France	AVAILABLE OPTIONS
	Gl: \$17.00
	Btl: \$64.00
21 Rosé, Chateau d' Esclans "Whispering Angel", Côtes de Provence, France	\$65.00
21 Rosé, Gérard Bertrand "Cote des Roses", Languedoc, France	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00

WHITES 13

21 White Blend, Caymus Conundrum, California	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
21 Chardonnay, Chalk Hill, Russian River, California	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00
19 Chardonnay, Drumheller, Columbia Valley, Washington	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
21 Chardonnay, Meiomi, California	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$55.00

21 Chardonnay, Olivier Leflaive "Les Sétilles", Bourgogne, France	\$107.00
18 Chardonnay, Patz & Hall "Dutton Ranch", Sonoma County, California	\$80.00
18 Chardonnay, Stag's Leap Wine Cellars "Hands of Time", Sonoma County, California	\$65.00
21 Pinot Grigio, Alto Vento, Delle Venezie, Italy	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$53.00
21 Riesling, Firestone, Santa Barbara County, California	AVAILABLE OPTIONS
	Gl: \$13.00
	Btl: \$48.00
21 Sauvignon Blanc, Silverado "Miller Ranch", Yountville, California	AVAILABLE OPTIONS
	Gl: \$17.00
	Btl: \$63.00
22 Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$55.00
22 Sauvignon Blanc, Ferrari-Carano Fumé Blanc, Sonoma County, California	\$52.00
21 Sauvignon Blanc, Simi, Sonoma County, California	AVAILABLE OPTIONS
	Gl: \$13.00
	Btl: \$48.00

REDS 22

19 Blend, Robert Mondavi, Napa Valley, California	\$88.00
21 Blend, Prisoner Wine Company "The Prisoner", California	\$110.00
18 Cabernet Sauvignon, Antica, Napa Valley, California	\$179.00
20 Cabernet Sauvignon, Duckhorn, Napa Valley, California	\$125.00
20 Cabernet Sauvignon, Justin, Paso Robles, California	\$68.00
21 Cabernet Sauvignon, Prisoner Wine Company "Unshackled" by The Prisoner, California	AVAILABLE OPTIONS
	Gl: \$18.00
	\$70.00
19 Cabernet Sauvignon, Newton "Skyside", North Coast, California	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00
18 Cabernet Sauvignon, Simi "Landslide", Alexander Valley, California	\$99.00
19 Cabernet Sauvignon, Stag's Leap Wine Cellars "Artemis", Napa Valley, California	\$190.00

18/19 Cabernet Sauvignon, Opus One, Napa Valley, California	AVAILABLE OPTIONS
	2018 Btl: \$395.00
	2019 Btl: \$425.00
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21 Malbec, Terrares "Altos del Plata", Mendoza, Argentina	AVAILABLE OPTIONS
	Gl: \$13.00
	Btl: \$48.00
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19 Merlot, Chateau Ste Michelle, Columbia Valley, Washington	AVAILABLE OPTIONS
	Gl: \$16.00
	Btl: \$60.00
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21 Pinot Noir, Böen, Russian River Valley, California	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$52.00
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20 Pinot Noir, Elouan, Oregon	AVAILABLE OPTIONS
	Gl: \$15.00
	Btl: \$57.00
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21 Pinot Noir, Meiomi, Tri-County, California	\$52.00
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18 Pinot Noir, Patz & Hall, Sonoma Coast, California	\$95.00
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20 Pinot Noir, Sanford "Fountain Hills", Santa Barbara County, California	\$119.00
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19 Sangiovese, Montsanto "Monrosso", Chianti, Italy	AVAILABLE OPTIONS
	Gl: \$13.00
	Btl: \$48.00
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19 Syrah, Charles Smith "Boom Boom!", Washington	AVAILABLE OPTIONS
	GL: \$13.00
	Btl: \$49.00
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18 Syraz, Two Hands "Gnarly Dudes", Barossa Valley, Australia	\$85.00
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19 Zinfandel, Opolo "The Federalist", Lodi, California	AVAILABLE OPTIONS
	Gl: \$14.00
	Btl: \$51.00
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21 Zinfandel, Prisoner Wine Company "Saldo", California	\$68.00

LOCAL CRAFTS ON DRAFT \$10 8

SouthNorte 'Sea Señor' Mexican-Style Lager

Coronado 'Orange Wit'

Eppig 'Harbor Cruise' Kolsch

Harland 'Rumbler' Pale Ale

Karl Strauss 'Red Trolley' Irish-Style Red Ale

Embolden 'Hidden Paradise' Hazy IPA

Ballast Point 'Sculpin' IPA

Noble House Collaboration with Melvin 'Noble Wolf' Pilsner

\$10.00

DOMESTIC BREWS \$8 3

Budweiser

Bud Light

Michelob Ultra

LOCAL CRAFT BOTTLES & CANS 11

Belching Beaver 'Must be the Honey!' Honey Blonde

\$9.00

Dust Bowl 'Taco Truck' Lager

\$9.00

Dust Bowl 'Taco Truck' Lime Lager

\$9.00

Kona Kai 's 'Lazy Lei' Pilsner by Eppig *

\$11.00

Protector 'Citra' Double IPA *

\$11.00

Resident 'Waterfront Wheat' *

\$11.00

Second Chance 'Buddy' American Lager

\$9.00

Thorn 'Relay' West Coast IPA

\$9.00

Athletic Brewing 'Free Wave' N/A Hazy IPA

\$7.00

non-alcoholic

Athletic Brewing 'Upside Dawn' N/A Golden

\$7.00

non-alcoholic

Athletic Brewing 'Run Wild' N/A IPA

\$7.00

non-alcoholic

IMPORTED BREWS \$9 2

Pacifico

Stella Artois

CIDERS & MORE 8

Bivouac Cider Assorted Flavors

\$10.00

san diego jam mixed berries or marlin spike pineapple pear

Drunk Fruit Hard Seltzer	\$9.00
yuzu, lychee, or melon	
JuneShine Hard Kombucha	\$10.00
midnight painkiller, pog, acai berry, or coconut cruise	
Kokomo Spirits Canned Cocktails	\$10.00
afternoon delight rum cocktail, kokomojito rum cocktail, or excitation gin cocktail	
Loverboy Canned Wine Spritzes	\$9.00
mango peach, blueberry lemon, or passion fruit guava	
Plant Botanical Vodka Seltzer	\$10.00
strawberry mint, pineapple lemonade, blood orange lime, or passion fruit pear	
New Motion 'Mango Palmer' Tea *	\$10.00
New Motion 'Coconut Grove' Tea *	\$10.00

HANDCRAFT COCKTAILS 10

Leeward Sea	\$17.00
grey goose 'la poire' vodka, canton ginger liqueur, reyes ancho chili liqueur, dubouchett peach brandy, ginger beer, jalapeños & fresh ground black pepper	
K'Ahlooooha	\$16.00
bacardi tropical rum, captain morgan spiced rum, blue curacao, pineapple juice, ginger beer, club soda spritz	
Island Vibe	\$16.00
absolut watermelon vodka, lime juice, strawberry puree, ginger beer	
Angel Wings	\$17.00
angel's envy kentucky bourbon, orgeat syrup, lemon juice, angostura bitters	
Pomelo Negroni	\$17.00
tanqueray, campari, sweet vermouth, grapefruit bitters, pink grapefruit juice	
Banana Old Fashioned	\$16.00
bulleit rye, dubouchett banana liqueur, angostura bitters	
1796 Bolivar	\$16.00
santa teresa 1796 rum, licor 43, lime juice, almond syrup, orange bitters	
La Mora	\$18.00
espolón reposado tequila, blackberry brandy, lime juice, fever tree ginger beer	
Silent Kiss	\$16.00
el silencio mezcal, st. germain elderflower liqueur, amaro nonino, lemon juice	
Tropical Cucumber Spritz	\$17.00
ketel one botanical cucumber & mint, st. germain elderflower liqueur, thyme syrup	

LITE BITES & SHARABLES 4

Mediterranean Platter	\$24.00
hummus, babaganoush, apricot falafel, feta, red onions, marinated olives, tzatziki, evoo, paprika, garlic-herb naan	
Giant Pretzel	\$14.00
honey dijon, creamy garlic herb sauce	
Coconut Shrimp	\$15.00
signature kona sauce	
Parmesan-Truffle French Fries	\$11.00
black garlic aioli	

HANDHELDS & ENTRÉES 7

Maryland-Style Crab Cake Sandwich	\$24.00
butter lettuce, pickled fresno chilis, tomato, mustard sauce, brioche bun, house-made old bay kettle chips	
Mahi Tacos	\$22.00
cucumber pico de gallo, pickled red cabbage, cilantro lime crema, corn tortilla, chips & house-made salsa	
Kona Club Sandwich	\$20.00
roasted turkey, applewood smoked bacon, avocado, swiss cheese, tomato, lettuce, chili aioli, french fries	
Fried Chicken Sandwich	\$19.00
classic coleslaw, pickled cucumber, black garlic aioli, grilled pita, french fries	
Apricot Falafel Wrap	\$19.00
tomato, cucumber, radish sprouts, tzatziki, spinach wrap, lemon, side salad	
Salmon Poke*	\$23.00
kimchi, marinated cucumber, edamame, furikake, sriracha aioli, brown rice	
Vessel Burger*	\$24.00
gruyere cheese, bacon jam, arugula, tomato, pommery mustard aioli, pickles, brioche bun, french fries add: applewood smoked bacon 4 avocado 3 substitute: impossible burger patty 6	

KIDS 5

Cheeseburger	\$15.00
fries or fruit	
Fish Taco	\$12.00
chips & salsa	
Chicken Fingers	\$11.00
fries or fruit	
Hot Dog	\$11.00
fries or fruit	
Grilled Cheese Sandwich	\$10.00
fries or fruit	

SIGNATURE COCKTAILS 10

Rum Runner	\$17.00
captain morgan white & spiced rums, dubouchett blackberry & banana liqueurs, pineapple juice, lime juice, grenadine	
Kona Kai Mai Tai	\$16.00
bacardi superior rum, captain morgan spiced rum, orange & pineapple juice, goslings black seal rum	
Blue Hawaiian	\$18.00
bacardi quatro aged rum, dubouchett blue curacao, cream of coconut, pineapple juice	
Painkiller	\$16.00
bacardi superior rum, pineapple juice, orange juice, cream of coconut	
Dark & Stormy	\$16.00
goslings black seal rum, ginger beer, lime juice	
Spicy Melon Margarita	\$16.00
volcan de mi tierra blanco tequila, watermelon, lime juice, fresh muddled jalapeños	
Yacht Broker Margarita	\$18.00
patron silver tequila, grand marnier, lime juice	
Smokey Mule	\$16.00
el silencio espadín mezcal, canton ginger liqueur, ginger beer, lime juice, tajin rim	
The Cosmo-Kai	\$17.00
grey goose vodka, canton ginger liqueur, lime juice, cranberry juice	
Mojito Summer Spritz	\$17.00
ketel one cucumber & mint botanical vodka, st. germain elderberry liqueur, club soda, lemon juice, mint, prosecco floater	

COCKTAILS 10

Point Loma Paloma	\$17.00
don julio silver tequila, pink grapefruit juice, fever tree grapefruit soda, salt	
Spicy Melon Margarita	\$16.00
volcan de mi tierra blanco tequila, fresh watermelon, lime juice, fresh muddled jalapeños	
Smokey Mule	\$16.00
el silencio espadín mezcal, canton ginger liqueur, fever tree ginger beer, lime juice, tajin rim	
Kona Kai Mai Tai	\$16.00
bacardi superior rum, captain morgan spiced rum, orange juice, pineapple juice, golsings black seal rum floater	
Rum Runner	\$17.00
captain morgan white & spiced rums, blackberry liqueur, banana liqueur, pineapple juice, lime juice, grenadine	
Kona-rita	\$18.00
patron reposado tequila, cointreau, pama pomegranate liqueur, agave, lime juice, pineapple juice	

Painkiller	\$16.00
bacardi superior rum, pineapple juice, orange juice, cream of coconut	
The Cosmo-kai	\$17.00
grey goose vodka, canton ginger liqueur, lime juice, cranberry juice	
Mojito Summer Spritz	\$17.00
ketel one cucumber & mint botanical vodka, st. germain elderflower liqueur, club soda, lemon juice, mint, prosecco floater	
Swing into Summer	\$16.00
x by glenmorangie, aperol, grenadine, gingerale	

WINE 10

Prosecco	\$14.00
mionetto, italy	
Champagne	\$48.00
nicolas feuillatte 375ml, chouilly, france	
Pinot Grigio	\$14.00
alto vento, delle venezie, italy	
riesling	\$13.00
firestone, santa barbara, california	
Sauvignon Blanc	\$15.00
kim crawford, new zealand	
Chardonnay	\$14.00
drumheller, columbia valley, washington	
Chardonnay	\$15.00
meiomi, california	
Rosé	\$16.00
gérard bertrand "cote des roses", languedoc, france	
Pinot Noir	\$15.00
elouan, wahluke slope, oregon	
Cabernet Sauvignon	\$18.00
the prisoner unshackled, california	