

Lunch & Dinner

STARTERS

DISCO FRIES \$14

Shredded cheese, brown
gravy, scallions, jalapeño

HUMMUS \$12

Cucumber, tomato, Feta,
naan bread

EDAMAME \$10

Sweet & spicy

WINGS

BUFFALO | DRY RUB | HONEY GARLIC
\$16

SALADS

CHOP CHOP \$16

Kale, Romaine, chicken breast, egg,
bacon, tomato, cucumber, blue
cheese crumbles, croutons, tossed
in a housemade vinaigrette

Johnny's Caesar \$14

Romaine, fried capers, parmesan,
croutons

Simple Salad \$8

Romaine, tomato, cucumber,
croutons

BURGERS & SANDOS

Comes with housemade chips.

Fries \$1 | Onion rings \$2 | Sweet potato fries \$2

GOOD OLE BURGER \$17

Cheddar cheese, lettuce, tomato, mayo

JOHNNY BURGER \$18

Homemade bacon jam, melted blue
cheese, lettuce, tomato, mayo

MUSHROOM SWISS \$18

Sauteed mushrooms, Swiss cheese,
caramelized onion, lettuce, mayo

CLUBHOUSE \$17

Toasted white bread, turkey, ham,
bacon, lettuce, tomato, mayo

FRENCH DIP \$18

Caramelized onion, Swiss cheese,
horseradish cream

CUBANO \$18

House braised pork, sliced ham,
Swiss cheese, mustard, pickles, on
locally made bread

CHOPPED CHEESE \$12

Chopped burger, American cheese,
pepperoncini, onion, lettuce, tomato,
mayo, on a toasted hoagie

THE RACHEL \$18

Thin sliced pastrami, Swiss cheese,
sauerkraut, Rye bread, thousand
island dressing

SPICY CHICKEN \$18

Nashville style crispy chicken, slaw,
pickles

CHILI CHEESE DOG \$15

PLATES

HAMBURGER STEAK

12oz Beef patty, brown
gravy, mac salad & rice
\$18

FISH & CHIPS

Beer battered Ono,
coleslaw & french fries
\$21

FISH TACOS

Seared Ono, slaw, black
bean pico, cilantro crema,
with chips & salsa
\$19

STEAK FRITES

8oz New York strip, fries
& cole slaw
\$24

CHILI FRANK

Hot dog, chilli, rice & mac
salad
\$17

SIDES

Chili	\$5/\$8	Fries	\$7
Mac Salad	\$6	Onion Rings	\$9
Grilled Vegetable	\$9	Sweet Potato Fries	\$9
Coleslaw	\$6		
Rice	\$4		

SWEETS

Cheesecake

Chocolate Torte (GF)

\$12

Johnny's Waikoloa

Beverages

COCKTAILS

COCONUT MAI TAI \$15
Rum Haven Coconut Rum, tropical
juices, magic, dark rum

MANMOSA \$13
Vodka, red bull, orange juice

BLOODY MARY \$12
Vodka, Demitris blend, tabasco, lime

TOP SHELF MARGARITA \$16
Patron, Grand Marnier, fresh lime

DAKINE MARGARITA \$16
Kapena tequila, local li hing mui, triple
sec, fresh lime, salty sweet rim

PROHIBITION OLD FASHIONED \$16
Four Roses Bourbon, bitters, sugar, fresh
orange

UBE PINA COLADA \$15
#IYKYK

DRAFTS

ASK ABOUT OUR ROTATING HANDLES

OLA BREW - BIG ISLAND \$8/9
Seasonal Seltzer
Seasonal Cider

KONA BREWING - BIG ISLAND \$7/8
Island Lager
Big Wave Golden Ale
Fire Rock Pale Ale

MAUI BREWING - MAUI \$7/8
Seasonal

DOMESTIC/IMPORT \$5/6
Coors Light
Bud Light
Michelob Ultra
Modelo
IPA

BOTTLES

Domestic \$5 | Import \$6
Coors Light
Bud Light
Budweiser
Heinken
Heineken Light
Miller Lite
Guinness
High Noon
Non-Alcoholic

WINE

WHITES

CANYON ROAD, chardonnay, CA \$9/27
KENDALL JACKSON, chardonnay, CA \$12/46
ROMBAUER, chardonnay, CA \$74
ECHO BAY, sauvignon blanc, NZ \$11/40
SAN ANGELO, pino grigio, ITALY \$11/40
DR. KONSTANTIN FRANK, dry riesling, NY \$40

REDS

CANYON ROAD, cabernet \$9/27
JOSH CELLARS, cabernet \$11/40
DAOU, cabernet \$58
JOSH CELLARS, merlot, CA \$36
SEAN MINOR, pinot noir \$12/46
DUCK POND, pinot noir, OR \$50

SPARKLING & ROSE

WYCLIFF, brut \$8/32
LA MARCA, prosecco \$36
SOFIA, rose \$38

ORIN SWIFT

ABSTRACT, grenache, CA 2019
\$65

8 YR IN THE DESSERT, zin blend, CA 2018
\$70

PAPILLON, bordeaux blend, CA 2019
\$100

ZERO PROOF

COCO CRAZE
Coconut, fresh lime, soda
\$9

SUNSET FIZZ
Sprite, orange, pomegranate
syrup
\$9

Johnny's Waikoloa