

DINNER

The Reef Bar & Market Grill is a unique grilling experience located beach front in Waikīkī. We offer the finest butcher selected, hand cut steaks and chops. Our fresh seafood is island sourced from surrounding Pacific waters. We obtain our sausages, spices, and herbs from local artisans. No effort has been spared to bring you the best Hawai'i has to offer.

STARTERS

Ahi Poke Tostada, crispy wontons, jicama radish slaw, avocado, mango mojo \$24

Kauai Shrimp Cocktail, smoked tomato and wasabi \$22

Baked Goat Cheese, pesto, smoked tomato, toasted ciabatta \$24

Kauai Garlic Wok Shrimp, peel and eat fresh local shrimp, ginger ponzu \$22

Sweet & Sour Meatball Sliders, steam rice, teriyaki sauce \$18

CHILLED SEAFOOD PLATTER

prawns, shrimp, cold water oysters, ahi poke, grilled octopus poke, green lip mussels, smoked tomato cocktail, curried caper aioli, ginger mignonette
Serves (2) \$55 Serves (4) \$100

FOR THE KEIKI (\$12)

Hand Dredged Chicken Tenders, Huli huli BBQ sauce

Hamburger Burger, 4 oz. angus beef patty, brioche bun, crispy fries

Mac and Cheese, 3 cheese (V)

Grilled Hot Dog

Crispy Fish Taco, cabbage, avocado, flour tortilla

“GRILL with ALOHA”

Select your protein and sides. Make your way to the butcher station to pick up your order. The perfect house-made rubs and finishing sauces will be recommended. Head over to the Reef Grill where our Grill Masters will educate you in the fine art of open flame grilling. Now order a drink and let your grill experience begin.

All entrées include a trip to the Market Grill Salad Bar.

PROTEINS

New York Strip - 12 oz. \$38

Filet Mignon - 8 oz. \$42

Rib Eye - 12 oz. \$40

Skirt Steak - 10 oz. \$28

Beef Top Sirloin - 10 oz. \$32

Pork Chop - 14 oz. \$34

Chicken Breast - 10 oz. with skin \$28

Kukui Sausages, Portuguese or spicy Italian \$28

Cauliflower Steak, thick cut, light olive rub, fresh herb oil \$28 (GF) (V)

Mahi-Mahi Kabobs, pineapple fresh peppers, onion \$32 (GF)

Sausage and Shrimp Kabobs, Portuguese sausage, Kauai shrimp, onion, green peppers \$36

Top Sirloin Kabobs, Maui onions house teriyaki sauce \$32

Portobello Mushroom Kabobs, Brussels sprouts, peppers onions, squash \$34 (GF) (V)

FROM THE KITCHEN

White Cheddar Bacon Burger, 1/2 pound Angus beef, white cheddar, vine-ripened tomato, lettuce, Maui onion, fries \$26

Fish & Chips, crispy mahi mahi, shoe string fries, house tartar sauce \$30

Kalbi Short Ribs, stir fried vegetables steam rice \$32

SIDES (\$8)

Garlic Bread, french baguette, fresh grated garlic, butter (to grill) (V)

Sautéed Mushrooms, sherry, onions, thyme (GF) (V)

Stuffed Baked Potato, green onion, sour cream, butter, black pepper (GF) (V)

Grilled Asparagus Spears, lemon aioli (GF)

3 Cheese Mac & Cheese, toasted micro parmesan croutons (V)

Whipped Whole Butter Mashed Potatoes (V)

GROUND & BLENDED RUBS

Mocha Rub, ancho chili, Kona coffee, cane sugar, house spices (V)

Smoked & Spicy, chipotle morrita chili, sea salt, coriander, brown sugar (V)

Red Sand, arbol chili, paprika, Himalayan salt, dried honey (V)

Green herb, fresh ginger, coriander, white pepper, lemon grass, Thai basil (V)

BLENDED FINISHING SAUCES

House Worcestershire Sauce

Steak Sauce, tomato, raisin, garlic, vinegar, cane sugar (V)

Kalbi Glaze, soy, ginger, green onion, garlic

Teriyaki, roasted pineapple, sweet peppers (V)

Chimichurri, cilantro, basil, chili flake, sherry vinegar (GF) (V)

Shoyu, ginger, soy, lemon grass

We will grill for you, add \$15.00 Chef Fee.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian

DRINKS

HANDCRAFTED COCKTAILS

Kiawe Wood Smoked Manhattan \$14

Templeton Rye, Carpano Antica Sweet Vermouth, Luxardo Cherry, Rocks

Lilikoi House Mule \$12

Tito's Handmade Vodka, Bundaberg Ginger Beer, Lime, Mint, Lilikoi Foam, Rocks

Finally a Good Margarita in Waikiki \$13

Tequila Herradura Blanco, Cointreau, Pressed Lime, Kiawe Wood Smoked Sea Salt, Rocks

Outrigger's 44 Mai Tai \$14

Don Q Gold & Kraken Dark Rum Foam, Pineapple, Orgeat, Bols Orange Curacao, Rocks

The 1953 Mai Tai \$10

Don Q Gold Rum, Pineapple, Orange Juice, Orgeat, Bols Orange Curacao, Whaler's Dark Rum Float, Rocks

Frozen Mo'o \$12

Don Q Coconut Rum, Lime, Craft Coconut Cream, Fresh Mint, Blended

Blue Hawaii à la The Reef Bar & Market Grill \$11

Pau Maui Vodka, Sailor Jerry Spiced Rum, Bols Blue Curacao, Pineapple Juice, Fresh Lemon, Rocks

Ocean Side Bloodys \$10

You choice of Herradura Tequila Blanco, Pau Maui Vodka or Hendrick's Gin, Sriracha and Wasabi Bloody Mix, Seasonal accoutrements, Rocks

Hops and Grain \$12

Henderick's Gin, Carpano Bianco, Waikiki Blonde, Lemon Sour, Peychaud's Bitters, Rocks

Lava Lava \$14

Sailor Jerry Spiced Rum, Coconut Cream, Kula Strawberries, Apple Banana, Pineapple Juice, Kraken Dark Rum Float, Rocks

The Chosen One \$12

Your Choice of: Santo Mezquila, Hendrick's Gin, Woodford Reserve, Don Q Gold Rum or Pau Maui Vodka, Seasonal Berry Shrub, Montenegro Amaro, Fresh Mint, Lemon Juice, Peychaud's Bitters, Rocks

Table side Kiawe & Juniper \$12

Hendrick's Gin, Montenegro Amaro, Carpano Antica Sweet Vermouth, Peychaud's Bitters, Kiawe Wood Smoke, Orange Swath, Rocks

BEER

BOTTLES & CANS

Coors light, Miller Lite, Budweiser, Bud Light, Corona, Sapporo, Sierra Nevada Pale Ale, St. Pauli Girl, Kona Brewing Co. Big Wave Golden Ale, Angry Orchard Hard Cider \$7

Sam Adams, Waikiki Skinny Jeans IPA \$8

Maui Brewing Bikini Blonde \$9

DRAUGHT

Blue Moon, Dos X Lager, Heineken, Primo, \$7

Kilt Lifter Ale, Kona Brewing Co. Long Board Lager, Lagunitas IPA, Waikiki Blonde \$8

WINE

	6oz	9oz	Btl
Prosecco, Benvolio, Italy	\$10	\$13	\$39
Cremant Rose Gerard Bertrand, France	\$12	\$16	\$48
Brut Chandon, Napa	\$14	\$18	\$54
Sparkling Rose, Lokelani, Maui			\$68
Veuve Clicquot Yellow Label, France			\$81
Chardonnay, House wine, Napa	\$11	\$14	\$43
Chardonnay, Flora Springs, Napa			\$56
Chardonnay, Frank Family, Napa	\$17	\$23	\$68
Chardonnay, Talbot Sleepy Hollow, Monterey			\$78
Chardonnay, Cakebread Vineyards, Carneros			\$77
Sauvignon Blanc, Michael David, Lodi	\$9	\$12	\$37
Sauvignon Blanc, White Haven, New Zealand			\$39
Sauvignon Blanc, Orin Swift Blanc Stare, Russian River			\$57
Pinot Grigio, Nobilissima, Veneto, Italy	\$9	\$12	\$35
Riesling, Clean Slate, Mosel, Germany	\$10	\$13	\$40
Pinot Gris, MacMurray, Russian River			\$40
Rose, Castle Rock, Mendocino	\$8	\$11	\$32
Rose, A to Z, Oregon			\$48
Pinot Noir, Landmark overlook, Kenwood	\$12	\$16	\$48
Pinot Noir, Smoke Tree, Sonoma	\$16	\$21	\$62
Pinot Noir, Siduri, Santa Rita			\$54
Petit Sirah, Orin Swift Machete, California			\$99
Malbec, High Note, Argentina			\$48
Merlot, Peju, Napa	\$16	\$21	\$64
Merlot, Duckhorn, Napa			\$75
Zinfandel, Edmeades, Medocino			\$42
Red Blends, Orin Swift Machete, Napa			\$90
Red Blends, Justin Savant, Paso Robles			\$120
Red Blends, Franciscan Magnificat, Napa			\$140
Cabernet Sauvignon, House wine, Paso Robles	\$11	\$14	\$43
Cabernet Sauvignon, Niner, Paso Robles	\$22	\$30	\$90
Cabernet Sauvignon, Chateau Montelena, Calistoga			\$93
Cabernet Sauvignon, Mt Veeder, Napa			\$101
Cabernet Sauvignon, Stags Leap Artemis, Napa			\$136
Cabernet Sauvignon, Silver Oak, Alexander Valley			\$171

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)

The first bottled water in the Southern Hemisphere

Bundaberg Ginger Beer \$6

Made with ginger and sugarcane

Market Smoothies \$8

Fresh mango, banana, pineapple

Brewed Iced Tea \$5

Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4

Cola, Diet Cola, Lemon-Lime, Orange Mango Guava Soda

Henry Weinhard's Soda \$6

Root beer, Black Cherry, Vanilla Cream