

gluten free menu

Dressing Choices: Caesar, Papaya Seed or Ranch

MAUI GARDEN SALAD

Hearts of Romaine Lettuce, Tomato, Carrots, Mushrooms, served with Papaya Seed Dressing. 11.99
Add chicken breast 4.29

KALUA PORK PLATE

Traditional style Pork slowly cooked till tender with Hawaiian Salt and shredded from da bone. Served with Rice. Request Green Salad. 16.49



BACKYARD RIBEYE

Well-marbled, juicy and savory 16-18 ounce Ribeye Steak seasoned in our special combination of flavors with Hawaiian salt and butter, and charbroiled to perfection on our fire hot grill. Served with rice and a green salad. 32.99

HAWAIIAN NY STEAK

Our signature 10-12 ounce NY Steak prepared at a slow cook on a low flame with Hawaiian Salt and our signature light butter sauce; thinly sliced and served with rice and a house green salad. 27.99



AHI POKE BOWL

Fresh raw sashimi grade Ahi Tuna poke on White Rice and Nori, Furikake, and Bubu Arare. Drizzled with Sriracha Aioli Sauce. 17.99

DA "LAU LAU" PLATE

Two freshly steamed Pork delicacies wrapped in Taro Leaves and served with Lomi Salmon. Served with Rice. Request Green Salad. 22.99

PAN SEARED MAHI

Mahi Mahi sautéed in a White Wine reduction Cream Sauce with Big Island Hamakua Mushrooms and locally Grown Baby Bok Choy. Served with White Rice and a House Salad. 24.59

PORK BELLY BOWL

Crispy Pork Belly on a sheet of Nori, topped with white rice and Furikake, Bubu Arare, and drizzled with Sriracha Aioli Sauce. 16.99

beverages

FOUNTAIN SODAS

Coke, diet coke, root beer, fruit punch, dr. pepper, sprite 3.10

HOUSE BLENDS

Private label signature Maui coffee 4.00

ISLAND TROPICAL ICED TEA Bottomless 3.75

JUICE Passion orange 3.00

FRESH LEMONADE

16oz 4.99 32oz 6.49

Ask about our take home Da Kitchen logo mason jar!

HOT TEA & GREEN TEA 4.00

ESPRESSO & LATTES Vanilla, caramel, hazelnut, mocha 5.49

OTHER DRINKS Pepsi, diet pepsi, bottled water