

appetizers

FRIED GREEN TOMATOES 13

Breaded green tomatoes, fried golden brown and served with a Cajun remoulade dipping sauce.

CAJUN FURIKAKE SEARED AHI 18

Ahi seasoned with Cajun furikake spice, seared rare, and thinly sliced. Served over lilikoi ponzu and spicy black bean shoyu, finished with diced oranges and microgreens. *

PIMENTO CHEESE & CAJUN SHRIMP 16

Southern style pimento cheese, served with toasted garlic crostini, blackened shrimp and green olives.

WHIPPED GOAT CHEESE BRUSCHETTA 13

Crispy garlic crostini with a chèvre, cream cheese and garlic whipped spread, cherry tomatoes, caramelized Maui onion, basil, and a drizzle of balsamic reduction.

CHARDONNAY GARLIC CALAMARI 15



Calamari marinated in fresh herbs, chardonnay, and garlic then lightly grilled over open flame. Served with grilled white truffle lemons and an herb infused oil. *

HUSHPUPPIES 8

Southern style buttermilk hush puppies served golden brown with your choice of whipped honey butter or Cajun remoulade.

FIRECRACKER CHICKEN WINGS 18

Habanero, jalapeno and garlic brined wings are marinated then coated in a spicy breading and deep fried. Served with gorgonzola dressing and celery.

SEARED CRAB CAKES 20

Traditional lump crab cakes served with Cajun remoulade, lilikoi slaw and microgreens.

SEAFOOD PESTO PUFF PASTRY 15



Puff Pastry filled with a mixture of crab, shrimp, Macadamia nut pesto, and cheese then baked golden brown, brushed with fresh pesto, and sprinkled with parmesan.

KILAUEA STUFFED MUSHROOMS 14



Button mushrooms stuffed with fresh herb garlic sausage, covered with marinara and three cheese blend then baked to perfection. Topped with Parmesan and parsley. Add garlic bread for \$2. *

salads

Dressing Choices: Balsamic Vinaigrette, Chili Macadamia Nut Thai Vinaigrette, Sweet Ginger Soy Vinaigrette, Creamy Gorgonzola, and Ranch. *

GARDEN SALAD 8/11

Fresh mixed greens topped with Maui onion, cherry tomato, and cucumber. Garnished with a fried macadamia nut goat cheese ball and crispy garlic crostini. Your choice of dressing. *

CAESAR SALAD 8/12

Chopped romaine lettuce, tossed with Cajun croutons, grape tomatoes, parmesan cheese and house made Caesar dressing.

+ Blackened Chicken 5 + Blackened Shrimp 8

THAI CHICKEN SALAD 18

Grilled chicken over mixed greens, topped with green cabbage, Maui onions, tomato, cucumber, cilantro, basil, fresh oranges, and crispy wontons. Served with Chili Macadamia Nut Thai dressing.

SZECHUAN AHI SALAD 26

Seared Ahi served medium-rare on top of mixed greens, topped with pickled cucumber and Maui onion, sliced red bell peppers, cherry tomatoes, cabbage and crispy wontons. Offered with a ginger soy vinaigrette. *

PANILOLO SALAD 23



Grilled sirloin prepared medium-rare then thinly sliced and placed on a bed of mixed greens, topped with Maui onion, cherry tomato, cucumber, bacon, and gorgonzola crumbles. Finished with balsamic reduction drizzle and side of gorgonzola dressing. *

BLACKENED SHRIMP COBB SALAD 20

Fresh mixed greens topped with cucumbers, cherry tomatoes, hard-boiled egg, Maui onions, gorgonzola crumbles, candied bacon, Cajun croutons and blackened shrimp. Your choice of dressing.

burgers & sandwiches

Proteins other than fish may be substituted with a Beyond Burger (vegan), chicken, or island grass-fed beef.

Comes with your choice of side (see list below). Most sandwiches come with lettuce, tomatoes, onion, and a pickle. All sandwiches can be made into a wrap.

CAROLINA BBQ PULLED PORK SANDWICH 14

Carolina BBQ pulled pork served on a toasted brioche bun with southern style coleslaw. Includes choice of one fresh side.

CRISPY BUFFALO CHICKEN SANDWICH 18

Spicy crispy Dijon chicken with house-made buffalo ranch. Topped with cheddar cheese and bacon on a brioche bun. Includes choice of one fresh side.

CANDIED BACON CHICKEN CLUB 18

Served on toasted sourdough with marinated grilled chicken, cheddar cheese, candied bacon, and avocado herb spread with lettuce, tomato and Maui onion. Includes choice of one fresh side.

BBQ CHICKEN SANDWICH 18

Chicken breast grilled and covered in a family recipe lilikoi BBQ sauce topped with bacon, cheddar cheese, and crispy onions. Includes choice of one fresh side.

SOUTHERN VEGGIE SANDWICH 17

Fresh spinach, tomato, Maui onion, cucumbers, julienned carrots, roasted red peppers on lightly toasted sourdough bread with pimento cheese and Dijon mustard. Includes choice of one fresh side.

CHEDDAR BURGER 16

Seasoned and grilled 7oz grass-fed burger topped with your choice of mild or Irish cheddar. Includes choice of one fresh side. *

STEAK HOUSE BURGER 18

Seasoned and grilled 7oz grass-fed burger topped with caramelized Maui onions, sautéed Hamakua Ali'i mushrooms, bacon, and gorgonzola cheese crumbles. Finished with a roasted garlic aioli. Includes choice of one fresh side. *

PORKY PIG BURGER 20

Blackened 7 oz grass-fed burger topped with pulled pork, three cheese blend, crispy onion strings, BBQ sauce and grilled jalapeno. Includes a choice of one fresh side.

FRESH FISH BURGER 19

Get the daily catch, grilled to perfection, blackened or deep fried in our southern style cornmeal dredge with scratch tartar sauce. Includes choice of one fresh side. *

soups

FOSTER'S GUMBO 8/11

Chicken, sausage, shrimp, bell peppers, Maui onions, and rice combined in a rich Cajun stock. Choice of serving size: cup or bowl. Served with garlic bread.

TOMATO BISQUE 8/11

Hot savory tomato bisque topped with avocado mousse and microgreens. Served with gourmet grilled cheese with caramelized Maui onions on sourdough bread. Choice of serving size: cup or bowl.

side options

HOUSE-MADE FRIES CAJUN FRIES TRUFFLE GARLIC FRIES - \$2 UPCHARGE
SALAD SAUTEED VEGETABLES WHITE RICE FRUIT POTATO SALAD MASHED POTATOES

foster's
kitchen
HAPPY HOUR

3PM - 5PM DAILY

\$2 OFF BEER AND WINE
APPETIZERS AND LIQUOR.

FRESH. LOCAL. FROM SCRATCH



Please allow longer preparation time for "baked" items.

* Consumption of raw or undercooked eggs and proteins may increase your risk of food borne illness.



FOSTERSKITCHEN

entrées

STUFFED CHICKEN 24

Lightly dusted chicken breast stuffed with three cheese blend, rosemary, and prosciutto. Pan seared and finished with brown gravy, Hamakua Ali'i mushrooms, and caramelized Maui onions. Served with mashed potatoes and fresh sautéed veggies.

BLACKENED SHRIMP CHEESE GRITS 25  **gluten free**

Cajun seasoned blackened shrimp and a fried egg served over creamy cheese grits and rainbow chard sautéed with bacon and caramelized Maui onions.

CAJUN FISH TACOS 18  **gluten free**

Three grilled corn tortillas with melted three cheese blend, Cajun grilled fresh catch, cabbage, fresh guacamole, sour cream, pico de gallo, and finished with scratch habanero oil. *

FRESH FISH & CHIPS 19  **gluten free**

Country style cornmeal fried daily catch served with a side of slaw, tarter sauce, and house-made fries. *

DAILY FRESH CATCH MARKET PRICE  **gluten free**

Please ask your server for our seasonal preparation.

SZECHUAN AHI STIR-FRY 32

Local ahi marinated in a spicy Szechuan and seared medium-rare. Served on a bed of white rice surrounded by stir-fried seasonal veggies with seaweed salad and sesame seeds. *

COUNTRY FRIED CHICKEN 20

Buttermilk marinated chicken breast, breaded and fried golden brown. Topped with country gravy and served with garlic mashed potatoes and sautéed greens cooked with bacon and caramelized Maui onions.

FRIED PORK CHOPS 24

Lightly seasoned bone-in country fried pork chops over mashed potatoes and fresh sautéed veggies. Smothered with brown gravy and caramelized Maui onions.

NEW YORK STRIP 38  **gluten free**

This 12oz New York Strip is coated in a garlic Kona coffee rub. Topped with grilled Maui onions. Served with buttery mashed potatoes and sautéed veggies. *

small bites

STEAK 16  **gluten free**

Seasoned and grilled 6 oz steak with your choice of one side.

1/4 RIBS 12  **gluten free**

A small portion of BBQ ribs served with slaw and choice of one side.

CHICKEN TENDERS 12

Four buttermilk marinated chicken tenders, breaded, fried and served with your choice of side.

FISH 14  **gluten free**

Fresh fish grilled or fried served with coleslaw, tartar sauce and choice of one side.

kids menu

Meals for kids 12 years old and younger are only \$7.50.

Meals for kids 13 years and over are \$10.

GRILLED CHEESE

Cheddar cheese melted between sourdough bread. Served with your choice of one side

MAC & CHEESE

Penne pasta tossed in our three cheese sauce.

CHICKEN TENDERS

Buttermilk marinated chicken tenders, breaded, fried and served with your choice of one side.

CHEESEBURGER

4 oz burger with cheddar cheese on a brioche bun and a choice of one side.

GRILLED CHICKEN BREAST  **gluten free**

Marinated chicken breast grilled and served with your choice of one side.

foster's bbq

All BBQ entrées come with coleslaw

RIBS & CHICKEN 30  **gluten free**

Half rack of baby back pork ribs and grilled chicken breast finish with our lilikoi BBQ sauce. Choice of one side.

RIBS ONLY HALF 26 FULL 34  **gluten free**

Seasoned with Foster's rub, oven roasted, then grilled and finished with scratch lilikoi BBQ. Choice of one side.

CAROLINA PULLED PORK PLATE 16

Carolina style pulled pork served with braised greens, hush puppies and southern style slaw.

pasta

All pasta served with 2 pieces of garlic bread.

CAJUN SHRIMP PASTA 25

Penne pasta, blackened shrimp, Cajun seasoning, sausage, bell peppers, caramelized Maui onions, Hamakua Ali'i mushrooms, and cherry tomatoes in a brown butter cream sauce with a dash of parmesan.

STEAK HOUSE PASTA 24

Linguine pasta tossed in a gorgonzola cream sauce with Hamakua Ali'i mushrooms, cherry tomatoes, spinach, and caramelized Maui onions. Topped with thinly sliced medium-rare grilled sirloin. *

CHICKEN PESTO PASTA 22

Marinated grilled chicken tossed with linguine in a fresh Macadamia nut pesto cream sauce and finished with parmesan cheese.

PASTA PRIMAVERA 20

Penne pasta tossed in basil marinara with sautéed seasonal vegetables and topped with parmesan.

desserts

FOSTERS BANANA PUDDING 10

Buttery crispy puff pastry shell filled with house made vanilla pudding and bananas caramelized with local dark rum.

LILIKOI CHEESECAKE 8

Graham cracker crusted scratch made no bake cheese cake with a lilikoi topping. Finished with whipped cream and strawberries.

FLOURLESS CHOCOLATE TORTE 11  **gluten free**

Rich dark chocolate torte served with a lilikoi glaze and vanilla whipped cream.

HOUSE BAKED COOKIES 5

Ask your server for our seasonal offering.
+ Vanilla Bean Ice Cream 3

ICE CREAM or SORBET SCOOP 5  **gluten free**

Tropical Dreams local made ice cream and sorbets available.

FONSECA BIN #27 PORT WINE 12**FONSECA SIROCO WHITE PORT 12**

side options

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FOSTERSKITCHEN



signature cocktails 13

LELE LEMONADE

Fresh strawberries with Ketel Botanical and Foster's scratch lemonade will make your taste buds take flight with each sip.

STAY GOLDEN

Gin and ginger play the starring role here backed up by a hint of lemon and Aperol. This cocktail is bittersweet and balanced.

HIBISCUS HEAT

Fresh squeezed lime juice, hibiscus syrup, Hapa coconut vodka, pineapple juice and fresh jalapeno.

U-BE BLISSFUL

Unapologetically purple and unpretentiously fun! We blend banana with Ube, Kuleana Hui Hui rum, allspice dram and lime.

TROPICAL SANGRIA

Red or White Wine, Kuleana rum, fresh orange juice, pineapple juice, peach puree and fresh fruit.

BOTANIST'S CUCUMBER

Cucumber, fresh pressed lime, and elderflower liqueur with choice of Prairie Organic Gin or Ketel One Botanical.

CALLE COCO

Spirit forward variation on a classic boulevardier made tropical with a kiss of coconut. Paniolo bourbon, sweet vermouth, Campari and coconut.

ROSARITO MARGARITA

Hibiscus syrup, Resposado tequila, amaro and fresh basil put a fresh spin on this island inspired margarita.

PAHOA

Rum Haven Coconut Rum, Foster's own Pina Colada mix and Hawaiian chili water are just a few of the lava inspired flavors in this colorful blended lava flow.

LYCHEE MARTINI

Titos Vodka with scratch lychee syrup, lychee liqueur and lychee fruit. A hand-crafted favorite.

OAXACAN MULE

This mule variation is smokey and little bit spicy sweetened with pineapple. Mezcal, lime, pineapple, verde chili liqueur and ginger beer.

SILVER LININGS

Refreshing and not too sweet this low alcohol spritz is a perfect afternoon sipper. Fortified wine, lilikoi, lemon and prosecco.

foster's mai tai's

ISLAND STYLE 10

This is a boozy and fruity combination of white Rum, our own house made mai tai mix (pineapple juice, orange juice, lime juice, orange curacao and mac nut orgeat) topped with a float of dark rum.

CLASSIC TIKI STYLE 15

A complex and layered rendition. We blend Kuleana Agricole Rum and Kuleana Nanea aged Rum with fresh squeezed lime juice, dry orange curacao and mac nut orgeat.

draft

14oz 5.5 20oz 8

KONA BREWING CO.

Longboard Lager
Big Wave Golden Ale
Kua Bay IPA
Seasonal Selection

MAUI BREWING CO.

Seasonal - Ask Server

14oz 10 20oz 12

BIG ISLAND BREWHAUS

Seasonal Selection - Ask Server

OLA BREW

Seasonal Selection - Ask Server

seltzers & ciders

14oz 10 20oz 12

OLA BREW CIDERS

Season Selection - Ask Server

14oz 6 20oz 8

OLA BREW HARD SELTZERS

Seasonal Selection - Ask Server

bottles

5.50

Budweiser, Bud light, Coors Light, Michelob Ultra Organic Pure Gold, Corona, Steinlager, Kaliber NA

6.50

Heineken, Heineken Light, Stella Artois

22oz 14

Big Island Brewhaus Overboard IPA
Big Island Brewhaus White Mtn. Porter

cans

OLA BREW

6

Hard Tea
Seltzer

8

Ola Brew IPA
Kiawe Vanilla Porter

11

LANIKAI BREWING

Seasonal - Ask Server

8

PARADISE CIDERS

Seasonal - Ask Server

MAUI BREWING CO.

Big Swell IPA
Coconut Porter

HAPPY HOUR

\$2 OFF BEER AND WINE
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**3PM - 5PM
DAILY**



house

HOUSE CHARDONNAY 5 / 8

HOUSE PINOT NOIR 5 / 8

HOUSE CABERNET 5 / 8

bubbles

LA MARCA PROSECCO, Italy 8 / 12 / 30

GRUET SPARKLING ROSE, New Mexico 11 / 17 / 42

white

MASO CANALI PINOT GRIGIO, Italy 9 / 14 / 34

J VINEYARDS PINOT GRIS, Russian River Valley 11 / 17 / 42

MARTIN CODAX ALBARINO, Spain 11 / 17 / 42

SASSOREGALE VERMENTIONI, Tuscany 11 / 17 / 42

SILENI SAUVIGNON BLANC, New Zealand 8 / 12 / 30

DR.THANISCH RIESLING, Mosel Valley, Germany 12 / 18 / 46

LAGUNA CHARDONNAY, Russian River Valley 14 / 21 / 54

CHATEAU SOUVERAIN CHARDONNAY, Northern Coast 9 / 14 / 34

HUNGRY BLONDE CHARDONNAY, Carneros California 17 / 25 / 75

CHAMPS DE PROVENCE ROSE, Cote Du Provence, France 11 / 16 / 42

red

LYRIC BY ETUDE PINOT NOIR, Santa Barbara 12 / 18 / 46

MACMURRAY PINOT NOIR, Russian River Valley 14 / 21 / 54

FREI BROTHERS MERLOT, Sonoma 11 / 16 / 42

ALLEGRINI PALAZZO DELLA TORRE, Italy 12 / 18 / 46

RENATO RATTI NEBBIOLO, Italy 14 / 21 / 54

ANDIS PAINTED FIELDS OLD VINE ZINFANDEL, Sierra Foothills 13 / 19 / 48

TENUTA DI ARCENO CHIANTI CLASSICO RISERVA, Italy 15 / 23 / 58

CLOS DE LOS SIETE MALBEC BLEND, Argentina 13 / 20 / 50

CONCANNON CABERNET SAUVIGNON, Paso Robles 13 / 20 / 50

CANOE RIDGE EXPEDITION CABERNET SAUV., Washington 13 / 20 / 50

BERINGER KNIGHTS VALLEY CABERNET SAUV., Knights Valley 16 / 24 / 62

8 YEARS IN THE DESERT ZINFANDEL, California 98 BOTTLE ONLY

non-alcoholic drinks

SCRATCH LEMONADE 6

SCRATCH LIMEADE 6

FRESH PRESSED ORANGE JUICE 6

PINEAPPLE JUICE 4

CRANBERRY JUICE 4

COCONUT WATER 5

HAWAI'I VOLCANIC ALKALINE BOTTLE WATER 777ml 7

HAWAI'I VOLCANIC SPARKLING WATER 777ml 7

MILK 4

ICED TEA 3

PLANTATION TEA 5

ARNOLD PALMER 5 (Feat. Our Scratch Lemonade)

KONA COFFEE 4 (One free refill)

HOT TEA 4

KOMBUCHA 6/ 8 (Seasonal selections available from Hawaii Kombucha)

SODA 4 (Free refills)

Coca-cola, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Pink Lemonade

MAUI BREWING COMPANY SODAS 5

Rootbeer, Ginger Beer

RED BULL 4

VIRGIN COCKTAILS 7

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DAILY**