

# appetizers



## **kalua pork quesadilla** 12.95

coconut porter bbq sauce, cilantro lime aioli, spiced mango chutney

## **crab cakes** 15.95

tropical fruit relish, thai curry butter sauce, asian peanut slaw

## **peruvian pork or fish tacos** pork 5.95/ fish 6.95

tropical fruit, black bean and corn salsa, spicy sriracha aioli, sour cream, lettuce, peruvian anticucho sauce

## **coconut crusted shrimp** 12.95

asian peanut slaw, chipotle fruit relish

## **sweet & spicy lettuce wraps** 11.95

ground turkey, haiku tomatoes, romaine lettuce, fresh herbs, thai chili kaffir lime sauce

## **kalua pork nachos** 13.95

house made trio of chips, tomato, thai basil guacamole, pepperjack, truffle-lime aioli



## **panko crusted ahi roll** 15.00

avocado, cucumber, thai curry beurre blanc, unagi glaze, tobiko, sesame seeds

## **three's wings** 4 for 5.95/ 8 for 9.95/ 12 for 14.95

homemade mango habanero or honey chipotle

# salads

all salads come with pesto grilled french baguette

## **ocean mahi mahi salad** 14.95

kula mixed greens, maui vegetables, lilikoi vinaigrette, fresh ogo, feta cheese

## **tropical coconut shrimp salad** 14.95

kula greens, pineapple, mango, avocado, tomatoes, smoked chili vinaigrette, candied macadamia nuts

## **three's chicken caesar** 13.95

hearts of romaine, sesame garlic croutons, shaved parmesan



## **mediterranean whole wheat flat bread salad** 12.95

hummus, grecian salad, feta cheese, fresh cracked pepper

## **spinach strawberry steak salad** 15.95

blue cheese, candied macadamia nuts, shaved red onion, sesame raspberry vinaigrette, fresh strawberries

# sandwiches

all sandwiches come with your choice of house cut fries or caesar salad

## **kalua pork sandwich with peanut-ginger pineapple slaw** 13.95

served on a fresh baked bun with coconut porter bbq sauce

## **macadamia nut chicken sandwich** 14.95

papaya salsa, lettuce, onion and tomato, served on a fresh baked bun

## **coconut crusted fish sandwich** 14.95

served on a fresh baked bun with cilantro and lime aioli, peanut-ginger pineapple slaw

## **three's blt** 11.95

applewood smoked bacon, tomato, lettuce, thai basil guacamole, macadamia nut basil pesto



## **big island natural beef burger** 14.50

big island 8oz char grilled beef patty, lettuce, tomato, onion, hand-cut fries, housemade kim chee pickle

### **add on cheeses** .85 ea

cheddar, pepperjack, swiss or blue cheese

### **add-on fixings** .95 ea

bacon, sauteéd mushrooms, thai basil guacamole, chargrilled pineapple or roasted jalapeños

# entrées

all entrées served with caesar salad

## **fresh island fish** 9.95

curry and lemongrass marinade, cucumber madadamia nut relish, japanese sticky rice, thai chili beurre blanc

**recommended: "j" pinot gris**

## **deluxe hawaiian loco moco** 13.95

char grilled 8oz big island natural beef burger, two eggs any style, crispy maui onion rings, japanese rice, smothered with wild mushroom gravy and apple smoked bacon ragout

**recommended: bishops pinot noir**

## **beer battered fish and chips** 13.95

tempura battered, homemade tarter sauce, peanut-ginger pineapple slaw

**recommended: 4 bears chardonnay**



## **hawaiian style ribs** 12.95

three's dry rub, guava-chipotle bbq sauce, japanese sticky rice, peanut asian slaw

**recommended: velvet devil merlot**

## **macadamia nut crusted chicken breast** 14.95

lilikoi buerre blanc, big island papaya salsa, japanese sticky rice

**recommended: sancerre sauvignon blanc**

## **kauai shrimp penne pasta** 17.95

macadamia pesto, grilled vegetables, kula greens, feta cheese, lemon

**recommended: sancerre sauvignon blanc**

## **steak frites** 17.95

6oz. flat iron steak, hand cut fries, mushroom bacon ragout

**recommended: hawaiian beer sampler**