

# pupu

## Fresh Ahi Poke

Fresh Island yellowfin tuna, marinated with Maui onion, fresh ogo, sesame and chili oils. 12.5

## Seared Ahi

Togarashi crusted sashimi-grade ahi, flash seared, sliced and served with ginger-wasabi aioli. 14.5

## Ryan's Appetizer Sampler

Pan-seared potstickers, Ryan's buffalo chicken wings, and Kalua Pork Quesadilla. 19.5

## Red Crab & Seafood Cakes

Flat top seared with sambal cilantro lime sauce and soy ginger glaze. 13

## Hot King Crab and Artichoke Dip

Sweet onion, Parmesan, housemade focaccia. 15

## Sweet Potato Fries

Bourbon spiked barbecue sauce. 7.5

## Beer Battered Onion Rings

Housemade spicy ketchup and Maytag blue cheese dressing. 8.5

## Prawn Cocktail Trio

Fireworks cocktail sauce, ceviche salsa, and Kung Pao sauce. 16

## Locals' Chicken Fingers

Panko breaded chicken thighs, quick-fried crisp, served with Island style katsu sauce. 9

## Jamaican Jerk Fries

Jerk seasoning, Thai chili-coconut aioli. 7.5

## Kalua Pork Quesadilla

Pan seared flour tortillas, slow cooked onions, mozzarella cheese, pineapple chutney. 11

## Buffalo Chicken Fingers

Crisp fried chicken thighs, tossed in our legendary buffalo sauce, served with blue cheese dressing. 9.5

## Kobe Sliders with Taro Strings

Flash seared bite size burgers made of Snake River Farms Kobe style beef, housemade spicy ketchup, crispy taro strings. 12

## Calamari with Black Bean Aioli

Dusted in rice flour, quick-fried, served with fresh cucumber-chili salad. 12

## Pan-Seared Potstickers with Soy-Garlic Dipping Sauce

Pork and vegetable stuffed potstickers flash-seared in sesame oil, served with sweet-spicy dipping sauce. 9.5

## Buffalo Chicken Wings

Louisiana hot sauce, Maytag blue cheese dressing. 11

## Guava BBQ Pork Ribs

Grilled with guava-tamarind barbecue sauce and housemade potato chips. 14

## Nachos with Black Bean Relish

Topped with melted pepperjack, cheddar cheese, avocado sour cream, spicy black bean relish, and jalapeños. 11

## Chicken and Pork Lettuce Cups

Shiitake mushroom, ginger, garlic, oyster sauce, sambal olek, sherry, two dipping sauces. 11

## 5 Spice Roast Duck with Steamed Buns

Oven roasted, fall-off-the-bone tender duck confit with hoisin sauce and bamboo steamed buns. 13

## Soy Ginger Edamame

Steamed then glazed with a sweet ginger-soy reduction, finished with crushed chili flakes and Alaea salt. 6

# soups and starter salads

## Daily Soup Selection

Made fresh; ask your server for today's selection. 6.5

## French Onion Soup

Made with slowly simmered onion, rich beef stock, brandy and dry vermouth. 8.5

## Ryan's Crunchy Pea Salad

Petite sweet peas, water chestnuts, sugar snap peas, chopped fresh bacon combined with creamy herb dressing. 7

## Maytag Blue Cheese Salad

Romaine greens, toasted slivered almonds, chopped egg. 8

## Classic Caesar Salad

Romaine greens, creamy Caesar dressing, toasted garlic croutons. 8

## Mango Stack Salad

Fresh greens, lime-chili mandarin vinaigrette, tomatoes, and wonton crisp. 7.5

# big salads

## Three Salad Sampler

Ryan's crunchy pea salad, chicken salad with sesame vinaigrette, and pesto pasta salad. 13

## Classic Caesar Salad

With grilled chicken. 15  
With blackened ahi. 17  
With prawns. 18

## Kaka'ako Chicken Salad

Grilled coconut marinated chicken breast, lime-chili vinaigrette with seasonal greens, melon, pineapple, strawberries and roasted macadamia nuts. 16

## Sesame Chicken Salad

Romaine and seasonal greens, crisp wonton strips, toasted almonds, sweet red peppers, sesame vinaigrette. 12/14

## Buffalo Chicken Salad

Romaine greens, Maytag blue cheese dressing, tomatoes, red onions, and cucumbers. 15

## Seared Island Poke Salad with Frizzled Ogo

Maui onion, sweet bell peppers, seasonal greens, housemade ginger-wasabi aioli, fried ogo, toasted macadamia nuts. 14

# sandwiches

## Bacon Cheese Burger

Thick sliced tomato, cheddar. 11

## Kobe Style Burger

Caramelized onions, sautéed mushrooms, crisp bacon, mozzarella, fontina, and Swiss cheese. 14

## Teriyaki Burger

Grilled pineapple, teriyaki sauce. 12

## Kalua Pork Sliders

Bite sized guava-tamarind BBQ pork sandwiches, fresh mango slaw, sweet potato fries. 12

## Hot King Crab and Artichoke Sandwich

Sweet onion, Parmesan, sliced tomato, baked open face with premium cheddar. 15

## Fresh Fish Tacos

Quick-fried crispy fish tacos, tomato relish, jicama-pepper slaw, avocado cucumber relish, and passion fruit vinaigrette. 13

## Island Fish Sandwich

Chef's fresh fish selection, togarashi seared, roasted Maui onions, napa slaw, and tartar sauce. 14

## Chicken Club

Hickory-smoked bacon, tomato, dill-mustard sauce. 12

## Turkey Panini Sandwich

Fresh baked focaccia bread, cranberry mustard aioli, tomato, red onion. 12

## Spicy Grilled Thai Chicken Sandwich

Thai chili-garlic paste, red Thai basil, iceberg lettuce, tomato, onion. 12

## French Dip

Slow-roasted beef, au jus, garlic-buttered French roll. 14

# pasta & pizza

## Shrimp Marsala

Bay shrimp, fresh mushrooms, garlic cream sauce, fettuccine noodles. 13/16

## Cajun Chicken Fettuccine

Cajun spices, seared chicken, spicy Cajun style tomato sauce. 12/15

## Spaghetti and Kobe Meatballs

Pan seared Italian sausage and Kobe beef meatballs, garlic, plum tomatoes, oregano, white wine, Parmesan and focaccia. 12/15

## Rigatoni Bolognese

Spicy Italian sausage, pear tomato, garlic, oregano, roasted red pepper. 11/14

## Pizza Insalata

Four cheeses, tomato relish, fresh basil, seasonal greens, tangy vinaigrette. 13

## Kalua Pork Pizza

Thin crisp stone-fired pizza topped with homestyle Kalua pig, lomi tomato relish and Island fruit salsa. 14

## Kung Pao Duck Pizza

Duck confit, roasted peppers and onions, Kung Pao sauce, three cheeses, toasted cashews. 15

## Sausage and Roasted Mushroom Pizza 14

# meat & poultry

## Kobe Hamburger Steak

Ground Kobe beef, caramelized onions, mushrooms, onion gravy, sticky white rice. 18

## Grilled Top Sirloin Steak

Grilled sirloin steak, served with crispy onion strings. 19/26

## Roasted Chicken Breast Dijon

Japanese breadcrumbs, Dijon mustard, Parmesan. 19

## Guava-Tamarind Glazed BBQ Pork Ribs

Fire-roasted, fork tender and finished with a sweet-tangy, guava-tamarind barbecue sauce. 19/25

## Mango BBQ Half Chicken

Marinated and grilled with mango barbecue sauce and Island fruit salsa, served with red beans and rice. 19

## Hoisin Glazed Pork Chop

Grilled pork chop, served with fresh mango slaw, and seasonal vegetables. 19

## Kalbi Beef Rice Bowl

Seared kalbi marinated beef, Korean style pickled vegetables, fried egg, togarashi, kim chee fried rice. 18

## Mochico Fried Chicken

Buttermilk soaked, fried with seasoned flour and kalbi sauce, steamed rice and macaroni salad. 18

## Grilled Top Sirloin Steak with Wafu Sauce

Grilled sirloin steak, caramelized shiitake mushrooms and onions, topped with fresh radish salad. 19/26

# refreshing sips

## Mojito Breeze

5  
With fresh lime sour, soda and mint  
Choose from: Citrus, Pomegranate, Lilikoi, Raspberry, Mango, Blood Orange

## Calistoga Mineral Water

4

## Fiji Natural Water

5

## Lemonade

3.5

## Raspberry Lemonade

4

## Thomas Kemper Root Beer

3.5

## Strawberry Squeeze

4

## Cranberry-Apricot Splash

5

## Plantation Iced Tea

3.5

## Red Bull Energy Drink (regular or sugar free)

4

## Tropical Banana Colada

5

## Barnes and Watson Hot Tea

3

## China Mist Iced Black Tea

3



## island coolers

### Captain's Long Island Iced Tea

Captain Morgan Spiced rum, vodka, gin, tequila, Cointreau, fresh lime sour, cola. 8

### Bartender's Pomegranate Lemonade

Stoli Blueberi, pomegranate, fresh lemon sour. 8.5

### Piña Colada

Rum, pineapple, Coco Lopez. 7.5

### Mai Tai

Bacardi Superior, Myers's dark, triple sec, fresh lime sour, orange and pineapple juice, almond syrup. 8

### Lava Flow

Rum, pineapple juice, Coco Lopez, strawberry purée, cream. 7.5

### Hana Hou

Tia Maria, fresh juices, coconut. 7

### The Original Kazi

Absolut, triple sec, Rose's lime juice. 7

### Ryan's Sangria

**Red:** Red wine, cherry brandy, orange and pineapple juices.

**White:** White wine, Grand Marnier, white cranberry juice, Sierra Mist.  
Glass, 7/ Carafe, 16

## martinis and cosmos

### The Pomegranate Martini

Ketel One Citroen, pomegranate, fresh lime sour. 9.5

### Berry Martini

Stoli Blueberi, Chambord, fresh lime sour, sparkling wine. 8.5

### Vanilla Sky Martini

Belvedere, pineapple juice, fresh lemon sour, Blue Curaçao, vanilla. 9.5

### Mochatini

Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva Original. 8.5

### Lychee Martini

Lychee infused Skyy vodka. 8.5

### Watermelon Martini

Ketel One, DeKuyper Watermelon Pucker, cranberry juice, midori. 9.5

### Crisp Green Apple Martini

Stoli, DeKuyper Sour Apple Pucker, fresh lemon sour, triple sec. 7.5

### Lavender Cosmo

Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim. 8.5

### Ginger Lemon Drop

Yazi Ginger vodka, fresh lemon sour, ginger-sugar rim. 8.5

### Vanilla Apple Cosmo

Stoli Vanil, DeKuyper Sour Apple Pucker, fresh lime sour, cranberry juice. 8.5

## ryan's 'ritas

### Scratch Margarita

Tequila, triple sec, lime juice, our own secret ingredient. 9

### Lilikoi Margarita

Tequila, passion fruit, triple sec, lime juice. 9

### Hand-Shaken Guava 'Rita

Tequila, fresh lime sour, guava, triple sec. 8

### Li Hing Mui Rita

Li Hing Mui infused tequila, triple sec, Ryan's famous margarita mix. 8

### Cadillac Margarita

The Scratch Margarita plus Grand Marnier. 9.5

## da bull pen

### PunchBull

Pearl Pomegranate vodka and Red Bull Energy Drink. 8.5

### AbsolutBull

Absolut vodka and Red Bull Energy Drink. 9

### MaliBull

Malibu Lilikoi and Red Bull Energy Drink. 8.5

### BullMaker

Maker's Mark whiskey and Red Bull 100% Natural Simply Cola. 8.5

### BeachBull

Captain Morgan Spiced Rum, Malibu Coconut, and Red Bull Energy Drink. 9

## mojitos

*All of our mojitos feature Bacardi Limón rum, Monin syrup or fruit juice, freshly torn mint leaves, fresh lime sour, and a splash of soda. 7.5*

### Classic

### Pomegranate

### Raspberry

### Lilikoi

### Mango

### Blood Orange

## white wine

	Glass	Bottle
Domaine Ste. Michelle Brut, WA NV	8	30
Chateau Ste Michelle Riesling, Columbia Valley, WA	6.5	26
Beringer White Zinfandel, CA	6.5	26
Pepi Sauvignon Blanc, CA	7.5	30
Chateau Ste Michelle Pinot Gris, Columbia Valley, WA 07	6.5	34
Estancia Pinot Grigio, CA	8.5	34
Caposaldo Pinot Grigio, Veneto, IT	7.5	30
Columbia Crest Two Vines Chardonnay, WA	6.5	26
Clos du Bois Chardonnay, North Coast, CA	8	32
Kendall-Jackson Vintner's Reserve Chardonnay, CA	11	44

## red wine

Erath Pinot Noir, OR	12	48
Beringer Third Century Pinot Noir, Central Coast, CA	9.5	38
Red Diamond Merlot, WA	8	32
Bonterra Merlot, Mendocino County, CA "Organically Grown Grapes"	9.5	38
Oxford Landing Shiraz, S AUS	7	28
Ravenswood Zinfandel, Lodi, CA	10	40
Penfolds Rawson's Retreat Cabernet Sauvignon, SE AUS	6.5	26
Kenwood Yulupa Cabernet Sauvignon, CA	8.5	34
Chateau St. Jean Cabernet Sauvignon, Sonoma County, CA	10	40
Toasted Head Cabernet Sauvignon, North Coast, CA	11	44

## beer selections

*Ryan's is proud to offer one of the most extensive beer selections on the island.*

## beer from the taps

	16 oz.	24 oz.
Blue Moon Belgian Ale	5.5	7.5
Bud Light	5.0	7.0
Coors Light	5.0	7.0
Deschutes Black Butte Porter	5.5	7.5
Guinness Stout	6.0	8.0
Hawai'i Nui Hapa Brown Ale	5.5	7.5
Hoegaarden Belgian White	5.5	7.5
Kona Fire Rock Ale	5.5	7.5
Kona Longboard Lager	5.5	7.5
Kona Wailua Wheat	5.5	7.5
Newcastle Brown Ale	5.5	7.5
Primo Island Lager	5.5	7.5
Redhook Long Hammer IPA	5.5	7.5
Rogue Seasonal	7.0	9.0
Sam Adams Lager	5.5	7.5
Sierra Nevada Pale Ale	5.5	7.5
Steinlager	5.5	7.5
Stella Artois	5.5	7.5
Widmer Drop Top Amber Ale	5.5	7.5
Widmer Hefeweizen	5.5	7.5

## beer by the bottle

*Our bottled selections are carefully chosen to include domestic favorites and international classics.*

Amstel Light	5.5
Bud Light	5.0
Budweiser	5.0
Corona	5.5
Deschutes Twilight Ale	6.5
Heineken	5.5
Heineken Light	5.5
Keoki Sunset Amber Ale	5.5
Maui Brewing Co. Bikini Blonde	6.0
Maui Brewing Co. Big Swell IPA	6.0
Maui Brewing Co. Coconut Porter	6.5
Mehana Mauna Kea Pale Ale	5.5
Michelob Ultra	5.5
MGD 64	5.0
Negra Modelo	5.5
O'Doul's Non-Alcoholic	5.0
Pilsner Urquell	5.5
Pure	5.5
Red Stripe	5.5

## happy hour

**Monday 4:30-close**  
**Tuesday-Sunday 4:30-6:30 pm and 10:30-close**

*~Happy Hour prices in lounge only~*

**Relax and unwind at Ryan's Happy Hour featuring drink and pupu specials in our bar.**

**Enjoy half off select pupu and \$4 drink specials**