

pupus

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

Join us for Happy Hour, 4:30 - 6:30pm, daily

Relax and unwind at Ryan's with drink and pupu specials in our bar.



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 or Mango

Calistoga Mineral Water

4

Fiji Natural Artesian Water (1 liter)

5

Lemonade

3.5

Raspberry Lemonade

4

Thomas Kemper Old Fashioned 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

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

Bartender's Pomegranate Lemonade

Stoli Blueberi, pomegranate, fresh lemon sour. 8.5

Piña Colada

Rum, pineapple, Coco Lopez. 7.5

Hand-Shaken Guava Rita

Cuervo Gold, fresh lime sour, guava, triple sec. 8

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

Li Hing Mui Rita

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

mojitos

All of our mojitos feature premium rum, Monin syrup or fruit juices, freshly torn mint leaves, fresh lime sour, and a splash of soda.

Our Classic Mojito

Cruzan Estate Light. 7.5

Apple Mojito

Bacardi Superior, DeKuyper Sour Apple Pucker. 8

Raspberry Mojito

Cruzan Raspberry, raspberry. 8

Pomegranate Mojito

Ten Cane, pomegranate. 9.5

Mango Mojito

Bacardi O, mango. 8

Lilikoi Mojito

Cruzan Estate Light, passion fruit. 8.5

Spiced Ginger Mojito

Captain Morgan Spiced rum, ginger, pineapple juice. 8.5

martinis and cosmos

The Pomegranate Martini

Ketel One Citroen, pomegranate, fresh lime sour. 9.5

Berry Martini

Stoli Blueberi, Chambord, fresh lime sour, champagne. 8.5

Vanilla Sky Martini

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

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

Ten Sage Martini

Tanqueray No. TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion. 9

Vanilla Apple Cosmo

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

Mochatini

Stoli Vanil, Baileys Irish Cream, Starbucks coffee liqueur, Godiva dark chocolate liqueur. 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

classics cocktails

The Collection Manhattan

Maker's Mark, Noilly Prat sweet vermouth. 9.5

Collection Martini

Ketel One or Bombay Sapphire, Laphroaig single-malt Scotch, Noilly Prat dry vermouth. 9.5

Bloody Mary

Smirnoff 80, Bloody Mary mix. 7.5

Scratch Margarita

Cuervo Gold, triple sec, lime juice, our own secret ingredient. 9

The Original Kazi

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

Long Island Iced Tea

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

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.
Anchor Steam	5.5	7.5
Bass Ale	5.5	7.5
Big Aloha Seasonal	5.5	7.5
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
Hoegaarden Belgian White	5.5	7.5
Kona Fire Rock Ale	5.5	7.5
Newcastle Brown Ale	5.5	7.5
Primo Island Lager	5.5	7.5
Pyramid Hefe Weizen	5.5	7.5
Pyramid Thunderhead IPA	5.5	7.5
Rogue Seasonal	5.5	7.5
Sam Adams Lager	5.5	7.5
Sierra Nevada Pale Ale	5.5	7.5
Steinlager	5.5	7.5
Stella Artois	6.0	8.0
Warsteiner Seasonal	6.0	8.0

beer by the bottle

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

Amstel Light	5.5
Beck's	5.5
Birra Moretti	5.5
Bud Light	5.0
Budweiser	5.0
Chimay Red	7.5
Corona	5.5
Corona Light	5.5
Deschutes Twilight Ale	6.5
Heineken	5.5
Heineken Light	5.5
Keoki Sunset Amber Ale	5.5
Kona Longboard	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
Miller Lite	5.0
Negra Modelo	5.5
O'Doul's Non-Alcoholic	5.0
Pilsner Urquell	5.5
Pure	5.5
Red Stripe	5.5
Sam Adams Light	5.5

In addition to our extensive selection, we celebrate the beers around the world every summer.

During this time, we stock over 100 beers from around the globe. Remember to join us and "travel the world, savor the flavor."

bottle whites

champagne & sparkling white

Domaine Ste. Michelle Blanc de Noirs, WA NV	30
Mumm Napa Brut Prestige (750 ml), CA	36
Moët & Chandon White Star, France	56

pinot gris & pinot grigio

Caposaldo Pinot, Veneto, IT	30
Chateau Ste. Michelle, Columbia Valley, WA 07	34
Santa Margherita, Alto Adige, It 06	48

sauvignon blanc

Kumeu River, Marlborough, NZ 06	40
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chardonnay

Columbia Crest Two Vines, WA	26
Hess Monterey, WA	32
Kendall-Jackson Vintner's Reserve, CA	44
Sonoma Cutrer, Russian River Ranches, CA	56
Chateau Ste. Michelle, Columbia Valley, WA 06	29
Ferrari-Carano, Sonoma County, CA 06	55
Merryvale Starmont, Napa Valley, CA 06	41

riesling & aromatic whites

Chateau Ste. Michelle Riesling, Columbia Valley, WA	26
Beringer White Zinfandel, CA	26
Pepi Sauvignon Blanc, CA	30
Château La Freynelle Sauvignon-Sémillon, Bordeaux, FR	34
St. Hallett Poacher's Blend Semillon-Sauvignon, S AUS	36
Stags' Leap Winery Viognier, Napa Valley, CA 06	36

bottle reds

pinot noir

Beringer Third Century, Central Coast, CA	38
Jekel Vineyards, Monterey County, CA	48
La Crema, Sonoma Coast, CA 06	45

syrah/shiraz - grenache - rhône blends

Jacob's Creek Reserve Shiraz, AUS	28
Bridlewood Syrah, Central Coast, CA	32
Penfolds Thomas Hyland Shiraz, S AUS 05	35

merlot

Red Diamond, WA	32
Bonterra, Mendocino County, CA	38
Ray's Station, Sonoma County, CA	40
Columbia Crest Grand Estates, Columbia Valley, WA 05	29
Canoe Ridge Vineyard, Columbia Valley, WA 04	40

cabernet sauvignon

Canyon Road, CA	26
Kenwood Yulupa, CA	34
Chateau St. Jean, Sonoma County, CA	40
Chateau Ste. Michelle Cold Creek, Columbia Valley, WA 05	63
Kenwood, Sonoma County, CA 04	31
Clos du Bois Reserve, Alexander Valley, CA 05	49
Beringer Knights Valley, CA 05	61

zinfandel & petite syrah

Concannon Petite Sirah Limited Release, Central Coast, CA 04	33
Ravenswood Zinfandel, Lodi, CA	40

wines by the glass

reds

Beringer Third Century Pinot Noir, Central Coast, CA	9.5
Jacob's Creek Reserve Shiraz, AUS	7
Bridlewood Syrah, Central Coast, CA	8
Ravenswood Zinfandel, Lodi, CA	10
Red Diamond Merlot, WA	8
Bonterra Merlot, Mendocino County, CA	9.5
Ray's Station Merlot, Sonoma County, CA	10
Canyon Road Cabernet Sauvignon, CA	6.5
Kenwood Yulupa Cabernet Sauvignon, CA	8.5
Chateau St. Jean Cabernet Sauvignon, Sonoma County, CA	10

whites

Mumm Napa Brut Prestige (187 ml), CA	9
Chateau Ste. Michelle Riesling, Columbia Valley, WA	6.5
Beringer White Zinfandel, CA	6.5
Caposaldo Pinot Grigio, Veneto, IT	7.5
Pepi Sauvignon Blanc, CA	7.5
Château La Freynelle Sauvignon-Sémillon, Bordeaux, FR	8.5
St. Hallett Poacher's Blend Semillon-Sauvignon, S AUS	9
Columbia Crest Two Vines Chardonnay, WA	6.5
Hess Monterey Chardonnay, WA	8
Kendall-Jackson Vintner's Reserve Chardonnay, CA	11