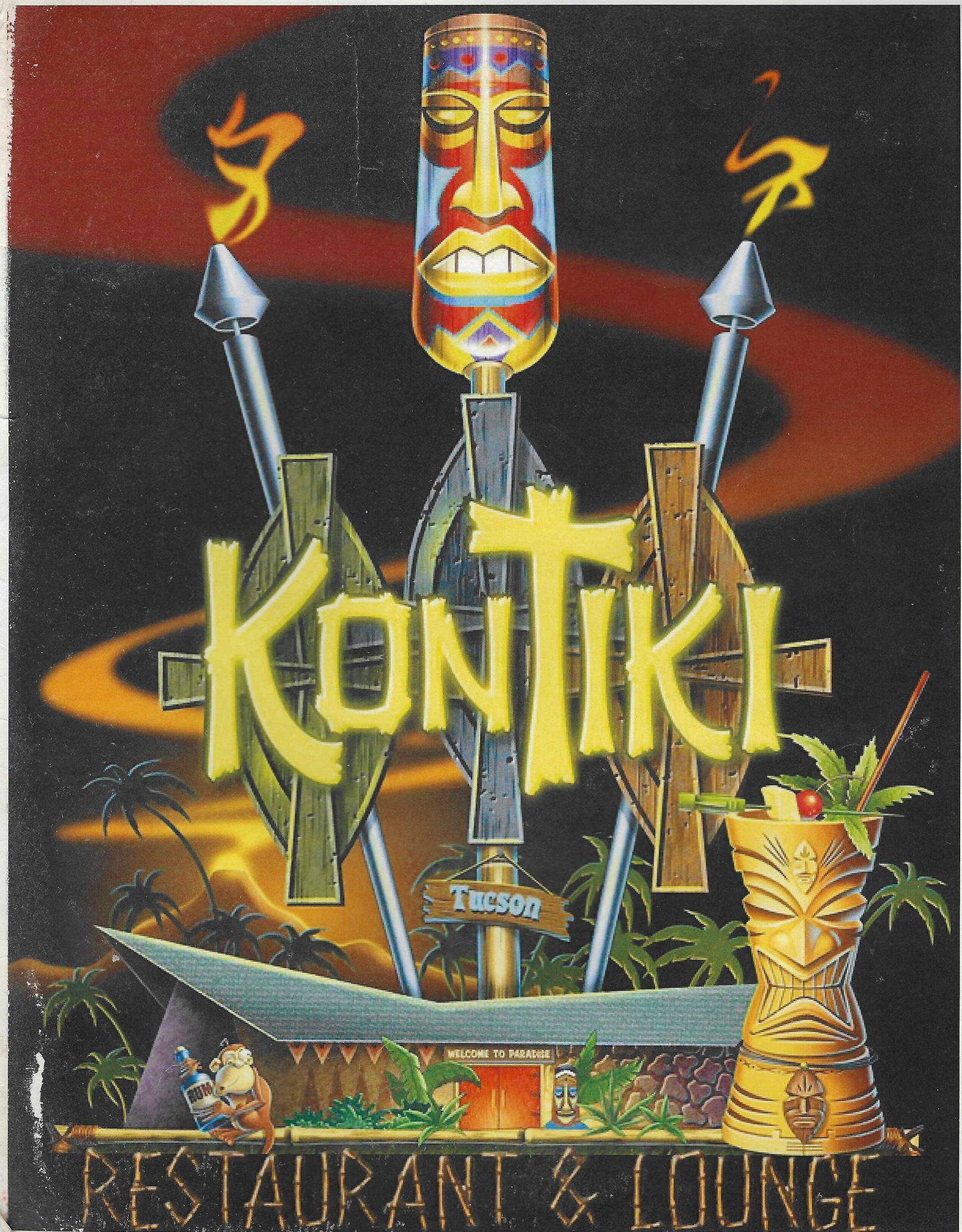


KONTIKI

Tucson

WELCOME TO PARADISE

RESTAURANT & LOUNGE



PU-PU'S

MONKEYS & BIRDS ON A STICK - CHICKEN - 11 BEEF - 14

A Kon Tiki classic! Tender cubes of marinated sirloin or chicken skewers charbroiled. Served on a bed of tiki chips with Teriyaki sauce.

ARTICHOKE SPINACH DIP - 11 WITH CRAB - 15

Chopped artichoke heart and spinach dip, baked in a cast-iron skillet. Served with tortilla chips.

POTSTICKERS - 10

Savory pork dumplings served on a bed of tiki chips with Teriyaki and Sweet & Sour. Served steamed or fried.

SUMMER ROLLS (V)- 10

Pickled julienne carrots, cucumber, red and yellow bell peppers, mixed baby greens, vermicelli noodles wrapped in rice paper. Served with Thai Peanut sauce and Chile Honey Lime glaze. (Vegetarian friendly)

CRAB PUFFS - 11.50

Delicious puffs stuffed with cream cheese, snow crab, and spices. Served on a bed of tiki chips with our Sweet & Sour sauce.

BACON WRAPPED SHRIMP - 14

Mesquite smoked bacon wrapped around Black Tiger shrimp. Served on a bed of tiki chips with Sweet and Spicy Asian sauce.

IRON FRIES - 10 ADD CHICKEN - 12 ADD BEEF - 13

Melted cheese topped with Pico de Gallo and fresh jalapeno.

CALAMARI - 11.50

Marinated in buttermilk and lightly breaded calamari served on a bed of tiki chips with Sweet and Spicy Asian sauce and a lemon wedge.

LUAU PLATTER - 17.50

Platter of all! Two of our Monkey's, Bird's, Pot Stickers, Bacon Wrapped Shrimp, Crab Puffs, & Coco Shrimp. (Serves 2)

KON TIKI COMBINATION PLATE - 13.50

A Kon Tiki all-star assortment of our Polynesian BBQ ribs, Hawaiian fried shrimp, and crab puffs. (Serves 2)

AHI POKE - 15

Yellowfin tuna cubed and marinated with ponzu sauce. Served with avocado, chipotle aioli, wasabi aioli, balsamic glaze, macadamia nuts, nori, and wonton chips.

The consumption of raw or undercooked meats, eggs, fish, poultry, and other foods may increase your risk of food-borne illness, especially if you have certain medical conditions.

SMALL PLATES

GREEN LIP MUSSELS - 15

New Zealand green lip mussels poached in a Sriracha coconut citrus broth with grape tomatoes and caramelized onions. Served with garlic and Parmesan toast.

POLYNESIAN BBQ RIBS - 11

House recipe baby back ribs basted with our Hawaiian BBQ sauce. Served on a bed of tiki chips.

STEAK BULGOGI WRAPS - 15.50

Butter lettuce cups filled with steamed rice, steak bulgogi, & Ssamjang. Topped with crisp rice noodles.

CHICKEN WINGS SMALL - 12 LARGE - 16

Oven roasted jumbo chicken wings rubbed with our secret blend of seasonings then flash fried and glazed with your choice of Volcano, Buffalo, Garlic Parm, Hawaiian BBQ, Sweet and Spicy Asian, Lemon Pepper Garlic Butter or Teriyaki.

HAWAIIAN COCONUT SHRIMP - 11.50

Butterflied Black Tiger shrimp, coated in coconut-panko batter, fried to golden. Served on a bed of tiki chips with cocktail sauce and a lemon wedge.

ISLAND TACOS - 14

Corn tortillas filled with fried cheddar cheese and your choice of beef, chicken, shrimp, mahi, kalua pork or fried avocados topped with coleslaw, Pico De Gallo and pickled red onion drizzled with chipotle aioli.

CHICKEN FINGERS - 10 SUB FRIES - 13

Breaded chicken tenders, served on a bed of tiki chips.

SALADS

HAWAIIAN SALAD - 13

Mixed baby greens, grilled Portobello mushrooms, grape tomato, pineapple, candied macadamia nuts, and goat cheese. Tossed with a creamy avocado and roasted garlic dressing.

ASIAN SALAD - 13.75

Orange Ponzu marinated grilled chicken breast with mixed baby greens and Napa cabbage tossed with a Thai peanut dressing and topped chow main noodles.

COBB SALAD - 16

Freshly grilled chicken breast, mixed baby greens, diced applewood smoked bacon, vine ripened tomatoes, cucumber, egg, and blue cheese crumbles. Served with balsamic dressing.

SEARED AHI SALAD - 16

Black & white sesame seed crusted pan seared Ahi tuna on a bed of baby mixed greens, cabbage, cucumber, with julienned carrots, and mixed bell peppers. Tossed with Wasabi-Ginger Soy dressing.

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BURGERS AND SANDWICHES

All burgers and sandwiches are served with a choice of Shoestring fries, coleslaw, or house salad. Substitute sweet potato fries or beer battered onion rings - add 2.

GRILLED PORTOBELLO BURGER (V) - 13.50

Marinated portobello mushroom grilled topped with island goat cheese, smoked red onions, lettuce, and vine ripened tomatoes. (Vegetarian friendly)

BLACK & BLEU CHEESEBURGER - 15

A half-pound burger dusted with blackening seasoning, topped with melted blue cheese, and caramelized onion.

TIKI BURGER - 11.50

Our version of the classic. Lettuce, tomato, onion, and pickle served on a brioche bun.

SMOKEHOUSE BBQ BURGER - 15

Half-pound of charbroiled beef topped with Cheddar, Swiss, Hawaiian BBQ sauce, and beer battered onions.

THE BIG KAHUNA - 18

The King of Burgers! Double half-pound patty, double American cheese, ham, bacon, BBQ sauce, Teriyaki sauce, and grilled pineapple.

ISLAND STEAK SANDWICH - 17

Adobo rubbed top sirloin, grilled, sliced, and sauteed with pickled jalapenos, caramelized onions, and sharp white cheddar. Served in a French baguette.

CRISPY KATSU CHICKEN SANDWICH - 14.50

Katsu crusted, pan fried chicken breast, served on brioche, and topped with Hawaiian slaw and wasabi aioli.

SOMAN BBQ PORK - 14.50

Fit for the primal appetite, over half pound of our pulled pork, atop an oversized brioche bun, topped with bacon and Hawaiian slaw.

MAHI PESTO - 15.50

Grilled mahi topped with basil and pepita seed pesto, vine ripened tomatoes, and baby mixed greens on a whole wheat roll.

FRIED AVOCADO AND PORTOBELLO (V) - 14.50

Panko breaded avocado wedges lightly fried and topped with caramelized onions, and a fire roasted bell pepper and grape tomato mélange on toasted focaccia. (Vegetarian friendly)

ISLAND FEATURES

MOA NUI - 18

A must try Hawaiian traditional! Juicy charbroiled chicken breast covered with a creamy coconut sauce and topped with toasted almonds. Served with seasonal veggies and choice of side.

MISO SALMON – 21

Crusted and seared Norwegian salmon with a miso glaze on top of coconut pilaf rice.

ORANGE CHICKEN – 18

Tempura battered chicken with sauteed mixed bell peppers, carrots, and onions. Covered with orange sauce and served with steamed white rice.

LOKO MOKO MEATLOAF - 18

A traditional island favorite with a classic twist! Meatloaf, rice, and egg, topped with brown gravy. No bread.

TERIYAKI BOWL – 17

Your choice of chicken or steak Teriyaki, served with seasonal vegetables and steamed white rice.

STEAK BULGOGI – 22

Sesame, soy, ginger, and Korean Red Chile marinated flank steak, thinly sliced, and pan seared, on a bed of steamed white rice. Served with butter lettuce cups, pickled cucumber, carrot, and mixed bell peppers.

HULI-HULI CHICKEN – 19

A Hawaiian Islands staple! Huli-Huli marinated chicken breast, grilled & topped with Tonkatsu sauce & pineapple rum relish. Served on a bed of steamed rice.

KATSU CHICKEN AND WAFFLES – 20

Japanese bread crumb crusted chicken breast lightly fried to perfection on a Belgian-style waffle, topped with creamy & chunky goodness! Asparagus, butternut squash, leeks, & star anise béchamel.

BBQ RIB PLATTER

Half Rack - 20

Full Rack - 26

A full or half rack of dry rubbed baby backs basted with a Polynesian BBQ sauce & served with sauteed veggies & choice of a side.

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FARMERS & FISHERS

Served with banana bread!!

WIKI-WIKI STEAK – 21

Marinated 8oz center-cut top sirloin glazed with teriyaki and topped with grilled pineapple. Served with sauteed seasonal veggies and choice of side.

RIBEYE - 25

Tender 12oz choice cut. Seasoned with espresso steak rub. Served with sauteed veggies and choice of side.

MACADAMIA CRUSTED MAHI – 22

Macadamia nut crusted mahi topped with a grilled pineapple rum relish and coconut rum sauce. Served with seasonal veggies and choice of side.

SHRIMP SCAMPI – 20

Black Tiger shrimp and sun-dried tomatoes, sauteed in a garlic-herb citrus butter sauce. Topped with Parmesan and served over linguine with garlic bread.

GRILLED MAHI – 21

Seasoned and grilled mahi. Finished with garlic herb butter and toasted almond slivers. Served with seasonal veggies and choice of side.

RED KING CRAB - Market Price

A pound of steamed Alaskan red king crab legs served with clarified butter, seasonal sauteed veggies and your choice of side dish.

SIDES

JUMBO FRIES – 7.50

ONION RINGS – 8.50

JUMBO SWEET POTATO FRIES - 8.50

French Fries

Fried Rice

Onion Rings

Sweet Potato Fries

Steamed Rice

After 5 PM

Baked Potato

Loaded Potato Add - 2

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