

## BIBAS MENU

### APPETIZERS

**AWESOME ONION BLOSSOM** - Giant onion flower dipped in batter, fried crisp & served with a Red Pepper Garlic Mayonnaise \$8.95

**ROASTED CHICKEN & CHILE QUESADILLAS** - Flour Tortillas filled with shredded Roasted Chicken, Diced Peppers, Green Onions, Cilantro, Mozzarella & Cheddar Cheese; served with our Fresh Tomato Salsa \$9.25

**ORIENTAL FIVE-SPICE CHICKEN WINGS** - Fried Chicken Wings coated with a mild Five-Spice sauce & served with Jicama Slaw \$9.45

**STICKY RICE CRAB CAKES** - Crab Cakes made with Steamed Rice, topped with julienne cucumber and Red Pickled Ginger; served with Wasabi Aioli \$8.95

**BLACK & GOLD NACHOS** - Blue & Yellow Corn Tortilla Chips topped with Cheddar Cheese Sauce, Chili Con Carne, Black Beans, Corn Salsa, Jalapenos, Guacamole & Sour Cream \$8.95

**CALAMARI TOWER** - Deep fried, battered Calamari Rings served with Fresh Basil Leaves & Marinara Sauce \$8.25

**SHRIMP TEMPURA** - Jumbo Shrimp wrapped in Sweet Potato Vermicelli, lightly battered, fried golden crisp & served with Ponzu dipping sauce \$9.95

**PACIFIC RIM COMBO** - Shrimp Tempura & Five-Spice Chicken Wings \$9.25

### SALADS

**MESA B.B.Q. RANCH SALAD** - B.B.Q. marinated Chicken Breast tossed with chopped Romaine Lettuce, Avocado, Red Onion, crisp Jalapeno Bacon, Jack Cheese, & Tomatoes; served with B.B.Q. Sauce - Ranch Dressing \$10.45

**THAI STYLE SHRIMP SALAD** - Bay Shrimp tossed with Cucumbers, Carrots, Red Cabbage & Spicy Peanut Vinaigrette on a bed of Fresh Spinach Leaves \$10.45

**STEAK FRITES SALAD** - Grilled 5 oz. Sirloin Steak cooked Medium Rare on tossed Garden Greens, Watercress, Blue cheese, Tomatoes with a Creamy Parmesan Mustard Vinaigrette & topped with a nest of Shoestring Potato Frites \$11.25

**CAPRESE BREAD SALAD** - Mixed garden greens tossed with Garlic & Herb Sourdough Croutons, Fresh Mozzarella Cheese, Petite Tomatoes, Capers, Mediterranean Olives & Artichoke Hearts with Roasted Red Pepper White Wine Vinaigrette \$10.45

**BIBA'S TOSSED HOUSE SALAD** - Crisp Garden Greens with Watercress, topped with Tomatoes & Chopped Boiled Egg served with your choice of one of our homemade dressings or fat-free dressings listed below: \$5.25

**DRESSING:** Ranch, Italian, Blue Cheese, Tarragon, Thousand Island, Fat Free Celery Seed French, or Fat Free Mango Passion Fruit Vinaigrette

### SOUPS

**BAKED ONION SOUP WITH ROASTED PEPPERS** - Onion Soup topped with Croutons, Mozzarella Cheese baked & finished off with Roasted Peppers & a dash of Cayenne Pepper \$6.25

**SOUP OF THE DAY** \$5.50

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## BRICK OVEN PIZZAS

**HAWAIIAN PIZZA** - *Pan Crust* with a light Tomato Sauce & topped with Mozzarella Cheese, Ham & Pineapple \$13.95

**SPICY PUTANESCA PIZZA** - *Thin Crust* with a light Tomato Sauce & topped with Three Cheeses Blend, Pepperoni, Spicy Italian Sausage, & Caramelized Red Onion \$13.95

**ITALIAN SAUSAGE & MUSHROOM PIZZA** - *Thin Crust* with light Tomato Sauce & topped with Mozzarella Cheese, Italian Sausage & Fresh Mushrooms \$13.95

**BARBECUE CHICKEN PIZZA** - *Pan Crust* with Barbecue Sauce topped with Grilled Chicken Breast, Red Onion, Diced Green Chili, Pepper Jack Cheese & Cilantro \$14.95

**CHEESE PIZZA** - *Pan Crust or Thin Crust* with our Fresh Homemade Tomato Sauce & topped with Mozzarella Cheese \$11.95

CREATE YOUR OWN PIZZA: add \$1.25 per topping

Extra cheese  
Sliced tomatoes  
Mushrooms  
Ham

Italian Sausage  
Pepperoni  
Sweet bell peppers  
Pineapple

Black olives  
Onions  
Chicken

## PASTAS

**GARLIC CHICKEN PASTA** - One half of a Garlic-Rubbed Roasted Chicken with Marinara tossed Spaghetti \$13.95

**SPAGHETTI & MEATBALLS** - Spaghetti served with our Homemade Meatballs & Marinara Sauce \$14.50

**SPICY PAPARDELLE WITH ITALIAN SAUSAGE** - Ribbon Pasta sauteed in Chili Garlic Sauce with Sweet Peppers, Zucchini & Italian Sausage topped with Jalapeno Bacon & Parmesan Cheese \$12.95

**LINGUINI WITH CLAM** - Clams sauteed in a Garlic White Wine Sauce over Linguini \$15.95

**VEGETARIAN LASAGNA ROLLS** - Lasagna Pasta stuffed with Ricotta, Parmesan, Roasted Red Peppers & tender Spinach Leaves Baked with our Marinara - Mushroom Sauce & topped with Melted Mozzarella Cheese \$13.95

**SHRIMP WITH ANGEL HAIR** - Jumbo Shrimp sauteed with Garlic & Butter over Angel Hair \$16.95




## ENTREES

**SPIT ROASTED CHICKEN** - Stuffed with Lemon Garlic & rubbed with Fresh Mint before roasting  **\$13.50**


**ONE-POUND BABY BACK RIBS** - Baby Back Ribs slathered with Barbecue Sauce, broiled to perfection & served with Jicama Slaw **\$17.95**


**PORTOBELLO PORK CHOP** - Pork Chop oven baked with Mild Chunky Salsa, Cheddar Cheese & diced Portobello Mushrooms **\$15.95**

**SHRIMP CURRY** - Delicately seasoned Jumbo Shrimp with Curry & Coconut Milk served with Steamed White Rice  **\$17.95**


**SHRIMP TEMPURA** - Jumbo Shrimp wrapped in Sweet Potato Vermicelli, dipped in a light batter, fried golden crisp & served with Ponzu Dipping Sauce **\$18.95**

**MAHI-MAHI ISLAND STYLE** - Oven baked Mahi-Mahi with Ginger & Vegetable Julienne; finished off with Hot Oil & Soy Sauce **Market Price**


**FRESH ISLAND FISH WITH CRAB HERB CRUST** - Oven baked Fresh Fish of the day with a Dungeness Crab Herb crust served on a light White Wine & Lemon Sauce  **Market Price**

**AHI TOMBO ON SOBA NOODLES** - Seared Albacore Tuna on stir fried Ginger, Garlic Soba Noodles & Bay Shrimp topped with Vegetable Confetti Salsa  **Market Price**


**LOMO SALTADO** - Tender Sirloin Steak seasoned with Cumin & seared with Amarillo Chilies, Red Onions, Tomatoes, Potato Wedges & Cilantro; served with Steamed White Rice **\$15.45**

**RIB-EYE STEAK** - Grilled Rib-Eye Steak topped with Gorgonzola Butter & Crispy Sweet Maui Onion Rings  **\$21.95**

**SURF & TURF** - Grilled Sirloin Steak with with a choice of Snow Crab Legs or Sautéed Garlic Butter Shrimp **\$22.95**





**SIRLOIN STEAK** - Grilled 7 oz Sirloin Steak with a zesty garlic & mustard sauce  **\$17.95**

**FRESHLY GROUND SIRLOIN "CHEESE BURGER"** - Ground Sirloin Burger stuffed with Herb Butter & grilled to your liking; served with Sesame Seed Bun, Lettuce, Tomato, grilled Maui Onions & topped with roasted Garlic Aioli; French Fries **\$11.95**



 ABOVE ENTREES EXCEPT THOSE INDICATED OTHERWISE ARE SERVED WITH BIBA'S COUNTRY BREAD, FRESH VEGETABLES & YOUR CHOICE OF BAKED POTATO (ADD \$1.75), BROWN RICE (ADD \$1.00), FRENCH FRIES, MASHED POTATOES OR STEAMED WHITE RICE.

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## CHILDREN'S MENU

-  **CHICKEN TENDERS & FRENCH FRIES** - Lightly battered & fried chicken tenders served with French Fries  **\$5.95**
- SPAGHETTI & MEATBALLS** - Spaghetti served with our Homemade Meatballs & Marinara Sauce **\$5.95**
- GOLDEN FRIED FISH NUGGET & FRENCH FRIES** - Battered & deep-fried Fish Nuggets served with French Fries & Tartar Sauce   **\$5.95**

## SIDE ORDERS

- FRESH VEGETABLE OF THE DAY **\$2.95**
-  **BAKED POTATO WITH CONDIMENTS** **\$4.95**
- STEAMED BROWN RICE **\$2.95**
- FRENCH FRIES **\$2.95**
- MASHED POTATOES  **\$2.95**
- STEAMED WHITE RICE **\$2.15**
- JICAMA SLAW **\$2.95**



## BEVERAGES

-  **COFFEES** - Kona Blend Regular or Kona Blend Decaf **\$2.50**
- ESPRESSO**  **\$1.75**
- CAPPUCCINO** **\$3.75**
- LATTE**  **\$3.75**
- TEAS** - Lipton Unsweetened Iced Tea or Lipton Hot Tea **\$2.00**
- HOT CHOCOLATE OR MILK** **\$3.00**
- JUICES** - Cranberry, Pineapple, Guava, Grapefruit, Tomato or Orange **\$2.75**
- SOFT DRINKS** - Pepsi, Diet Pepsi, Sierra Mist, Root Beer, Fruit Punch or Raspberry Tea  **\$1.95**

*Refills are available at no additional cost for Regular Coffee, Decaf Coffee & Lipton Unsweetened Tea*


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## DESSERTS

 **FLAKY, WARM FRENCH APPLE PIE WITH ICE CREAM** - Sliced Granny Smith Apples layered in Puff Pastry topped with a Citrus Glaze, served with our Homemade Vanilla Ice Cream  **\$5.95**

**WARM MELTING CHOCOLATE CAKE WITH COCONUT SORBET** - Moist Chocolate Cake topped with our Homemade Coconut Sorbet served with Raspberry Sauce & sliced Bananas **\$5.95**


**LUSCIOUS STRAWBERRY-COCONUT CHEESECAKE** - Blended Cream Cheese with a hint of Coconut baked with a Crunchy, Chocolate Layered Graham & Shredded Coconut Crust, topped with Fresh Cut Strawberry Sauce **\$6.25**


**MEXICAN HOT FUDGE SUNDAE** - Our Homemade Vanilla Ice Cream topped with Hot Rich Chocolate, Coffee & Cinnamon Sauce & Toasted Pine Nuts Sprinkle  **\$6.95**

 **PEANUT BUTTER PIE WITH CHOCOLATE SAUCE** - Whipped mixture of Peanut Butter, Cream Cheese and Chopped Roasted Peanuts, topped with Whip Cream, Chocolate Sauce & Peanuts in a Graham Cracker Crust **\$5.95**

**ALMOND FLAN** - Flan flavored with Almond served with a Light Caramel Sauce & Toasted Almond Slivers  **\$4.95**

 **FRESH FRUIT TART** - Seasonal Fruit on Vanilla Custard in a Sugar Dough Crust served with Raspberry Sauce  **\$5.95**

**SUNDAES** - Homemade Vanilla Ice Cream topped with your choice of Sauce: *Strawberry Sauce, Chocolate Sauce or Caramel Sauce*, finished off with Whipped Cream, Hershey Candy Sprinkles, Toasted Almond Slivers, Maraschino Cherry and a Wafer  **\$5.95**

 **HOMEMADE ICE CREAM** - Ice Cream in delicious flavors of *Vanilla, Chocolate, Strawberry & Macadamia Nut* **\$4.25**

**HOMEMADE SHERBET/SORBET** - Choice of *Rainbow Sherbet or Coconut Sorbet*  **\$4.25**

## Beverage List

	GLASS	BOTTLE
<u>White Wines</u>		
<b>Zenato Pinot Grigio (Italy)</b> Refreshing with fresh fruit flavors, well balanced with a dry finish. Recommended with lightly grilled dishes, stews and hearty soups. Try it with our Crab and Herb Crusted Baked Fresh Island Fish!	\$5.00	\$25.00
<b>Selbach Riesling (Germany)</b> Crisp, apple, melon, honey and citrus flavors on the palate, excellent with our Thai Style Shrimp Salad, Papardelle Pasta, or Shrimp Tempura.	\$5.00	\$25.00
<b>Kenwood Sauvignon Blanc (California)</b> Fresh and crisp with aromas of passion fruit and pineapples, refreshing finish and pairs well with fruits, salads, fish and our Shrimp with Angel Hair Pasta.	\$5.00	\$25.00
<b>Kendall-Jackson Chardonnay (California)</b> Tropical flavors of mango and pineapple dance with aromas of peach and is well balanced throughout. The lightly buttery toast headlines the lingering finish that accompanies our seafood, poultry, and even our Portobello Pork Chop dish.	\$6.00	\$30.00
<b>Sonoma Cutrer "Russian River Ranches" Chardonnay (California)</b> Aromas of rose petal, pineapple and mango, this medium bodied wine finishes with hints of mineral, apple and a slight kiss of strawberry. A perfect complement to poultry and fish, especially when finished with a cream or butter sauce. Be daring and try it with our "Cheese Burger" with the stuffed herb butter!	\$8.00	\$40.00
<u>Blush Wines</u>		
<b>Beringer White Zinfandel</b> Refreshing bright pink in color, crisp flavors of strawberries and melon, this great picnic wine also matches well with any fresh fruit, Asian or Latin cuisine.	\$5.00	\$25.00
<u>Red Wines</u>		
<b>Castle Rock "Mendocino" Pinot Noir (California)</b> Aromas of violet and rose petals with flavors of strawberry and raspberry, this medium bodied wine goes well with our Portobello Pork Chop or Hawaiian Pizza.	\$5.00	\$25.00
<b>Louis Latour "Domaine de Valmoissine" Burgundy (France)</b> An elegant Pinot Noir with ripe berry fruits on the nose and palate, with a long, silky finish. A wine that should be drunk alone but can also pair with poultry, pork, and our fabulous salmon specials.	\$5.50	\$27.50
<b>Kendall-Jackson Merlot (California)</b> Lighter than Cabernet Sauvignon, it is rounder, plumper, more forward fruit with lower tannins and is well matched with our "Cheese Burger" and steaks.	\$6.00	\$30.00
<b>Louis Martini Cabernet Sauvignon (California)</b> Complex layers of berries, ripe plum and black fruits with undertones of spices, finishes with plush velvety tannins. With our Grilled Sirloin and Rib Eye Steak, it's a match made in Heaven!	\$6.00	\$30.00
<b>Ravenswood Zinfandel (California)</b> Raspberry, blueberry, black cherry, and spicy hints of oak spring forth from the fruit laden aroma of the wine. Well balanced with supple tannins and a long fruit finish. Pairs well with our Barbecue Chicken Pizza or Baby Back Ribs.	\$5.00	\$25.00

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## Sparkling Wines

	BOTTLE
Korbel Champagne "Split" - 187 ml	\$6.00
Cristalino Brut "Rose" Cava (Spain)	\$24.00
Kenwood Brut (California)	\$25.00
Martini & Rossi Asti Spumante (Italy)	\$30.00

## Other Selections

Zilliken "Estate" Riesling (Germany)	\$32.00
Robert Mondavi Fume Blanc (California)	\$32.00
Conundrum "Blend" (California)	\$44.00
Newman's Own Chardonnay (California)	\$30.00
Louis Jadot "Pouilly Fuisse" Burgundy (France)	\$44.00
Rex Hill Pinot Noir (California)	\$44.00
Sterling Merlot (California)	\$43.00
Newman's Own Cabernet Sauvignon (California)	\$34.00
Alexander Valley Cabernet Sauvignon (California)	\$35.00
Jordan Cabernet Sauvignon (California)	\$82.00

## BEER

<b>DRAFT:</b>	Kona Longboard Lager, Amber Bock, Gordon Biersch MARZEN	10 OZ \$5.25	22 OZ \$6.25
<b>DOMESTIC:</b>	Budweiser, Bud Light, Miller Lite, Coors Light		\$5.25
<b>MICRO BREW:</b>	Kona Firerock Pale Ale, Samuel Adams Lager, Maui Coconut Porter		\$5.75
<b>IMPORT:</b>	Heineken, Heineken Light, Corona, Red Stripe, Guinness Stout, Foster Lager		\$5.75

## SPECIALTY DRINKS

\$7.25

**MAI TAI** - Hands down the best in Waikiki. White & dark rums, blended with orange liqueur & pineapple juice.

**TROPICAL ITCH** - A soothing blend of bourbon, dark rum & tropical fruit juice.

**BLUE HAWAII** - A Hawaiian Favorite: Vodka, blue curacao & pineapple juice

**PINA COLADA or CHI CHI** - Rum or vodka blended with coconut cream & strawberry puree

**RAINBOW** - Layers of Malibu Rum, pineapple & cranberry juice and a touch of Midori create a rainbow of color and a blast of tropical flavor.

**KOALA BEAR** - The Koala Bear will give you cool, warm fuzzies with a delicious blend of Kahlua, Bailey's, coconut and cream.

**PINK DIMPLE** - A wonderful combination of island flavors including macadamia nut liqueur, Malibu Rum, pineapple juice and ripe banana will give you the Aloha Spirit.

**BERMUNDO TRIANGLE** - A refreshing blend of Bailey's Irish Cream, Hale Koa's coconut syrup, half & half and bananas.

**LAVA FLOW** - Real strawberries are erupting through a creamy blend of rum, coconut and pineapple.

**HAWAIIAN PUNCH** - Southern Comfort, Amaretto, vodka & pineapple juice with a dash of Grenadine.

**LI HING MUI MARGARITA** - A traditional Margarita with a twist.

## LIQUORS

<b>WELL DRINKS:</b>		\$5.25
<b>CALL DRINKS:</b>	Jim Beam Bourbon, Dewars Scotch, Tanqueray Gin, Sminroff Vodka, Cuervo Gold Tequila, Bacardi Rum	\$5.50
<b>SUPER DRINKS:</b>	Makers Mark, Johnnie Walker Black, Bombay Sapphire, Grey Goose, Patron, Hennessy	\$6.25

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