



At Annie's, we provide a farm-to-table experience, using grass-fed local Big Island beef, wild-caught seafood, and fresh produce from our organic garden and nearby farms to offer creative dishes highlighting Hawaii-grown food.

Appetizers

Basket of Hand-Cut French Fries 5.95
Cup of Purple Potato Salad 5.95
Cup of Creamy Coleslaw 5.65
Goat Cheese Poppers (w/Sweet Chili Sauce) 8.95
Tempura Green Beans (w/Sweet Chili Sauce) 7.95

**House-made dipping sauces 0.75 each*

Basket of Sweet Tempura Onion Rings 7.95
Basket of Garlic Basil Fries (w/Garlic Aioli) 7.95
Buffalo Chicken Tenders (w/Bleu Cheese Sauce) 9.95
Side Garden Salad 6.95
Soup of the Day – Cup 5.65
Soup of the Day – Bowl 7.95

Burgers & Sandwiches

All burgers and sandwiches include fresh lettuce from Annie's on-site garden and a side of hand-cut fries, house-made creamy coleslaw, or purple potato salad.

Upgrade your side to our Garlic Basil Fries, Onion Rings, or Tempura Green Beans for 1.95
 Substitute your side for a Cup of our Soup of the Day or a Side Garden Salad for 3.95

Local Grass-Fed Beef Burgers

The Ultimate Classic Burger

A thick, hand-formed, locally raised beef patty topped with melted sharp cheddar cheese. Served with local vine-ripe tomatoes, organic lettuce, house-made pickles & red onions on a toasted classic bun. 13.95

The BBQ "South Point" Burger

Big Island beef glazed with our southern-most island-style BBQ sauce. Topped with avocado, cheddar cheese, and crispy onion rings. Served on a toasted classic bun. 14.95

The Steakhouse Burger

A juicy island raised beef patty with fresh sautéed Hamakua mushrooms, bleu cheese, and arugula. Topped with parsley caper relish. Served on a toasted ciabatta roll. 15.45

The Bacon Swiss Burger

Fresh local beef topped with Niman Ranch all-natural uncured bacon, maple caramelized onions, and melted Swiss cheese. Served on a toasted classic bun. 15.95

The Fire Cracker Burger

A flavorful beef patty topped with our house-made lime cilantro slaw, pepper jack cheese, and roasted jalapeños. Served on a toasted classic bun. 14.95

The Bacon Bleu Burger

Tasty Big Island beef smothered with our creamy garlic bleu cheese sauce. Topped with thick Niman Ranch all-natural uncured bacon. Served on a toasted classic bun. 15.95

Annie Recommends

- A Basket of Sweet Tempura Onion Rings
- The BBQ "South Point" Burger with creamy coleslaw
- Lilikoi Spritzer (add rum for a kick)
- Coconut Chia Seed Panna Cotta with Lilikoi Glaze

Fish, Chicken, & Veggie Options

The Good Karma Burger (Vegetarian)

A hearty grilled Portobello mushroom stuffed with a bulgar and parmesan blend, dressed with lime mayo and roasted red peppers. Served on toasted ciabatta. 14.95

The Taro Burger (Vegan)

A savory patty made with local taro and herbs, pan-fried and topped with our fresh fruit salsa and lime slaw. Served with local vine-ripe tomatoes, organic lettuce, house-made pickles & red onions on a gluten free bun. 14.95

The Fried Chicken Tender Sandwich

Buttermilk soaked chicken tenders, battered and fried, topped with avocado and our creamy ranch sauce. Served with local vine-ripe tomatoes, organic lettuce, house-made pickles & red onions on a toasted ciabatta roll. 15.95

The Mango Court Chicken Sandwich

Tender free-range chicken breast topped with creamy goat cheese, arugula and Annie's seasonal fruit salsa and vinaigrette. Served on a toasted ciabatta roll. 16.35

The Fresh Catch Wasabi Sandwich

The freshest fish of the day marinated and grilled to your liking, topped with our special wasabi sauce, tempura onion rings, and cucumber on toasted ciabatta. 19.95

Fish & Chips

Fresh local fish, dipped in tempura beer-batter & fried to perfection. Served with a hearty portion of hand cut fries, house-made tartar sauce, coleslaw and lemon. 18.95

Annie recommends our local, grass-fed beef burgers cooked medium – mostly pink inside
 Consuming raw or undercooked meats may increase your risk of foodborne illness

Annie's Signature Salads

**Produce for our salads is sourced locally.
Including leafy greens grown onsite in Annie's Organic Garden.**

Garden Salad

Organic mixed greens from Annie's garden, sweet cherry tomatoes, cool cucumber, seasonal fruit, and red onion. Topped with crumbled bleu cheese and served with our fresh basil vinaigrette. 12.95

Add a beef or taro patty 5.95
Add a free-range chicken breast 6.95
Add a 5oz fillet of fresh fish 8.95

BLT Salad

Annie's garden grown mixed greens, topped with cherry tomatoes, crispy Niman Ranch all-natural uncured bacon, and parmesan garlic croutons, served with Annie's made in-house creamy ranch dressing. 13.25

Mango Court Chicken Salad

Fresh organic garden greens, crumbled goat cheese, tomato, onion, and seasoned croutons, with slices of grilled free-range chicken, seasonal local fruit and house-made fruit vinaigrette. 19.95

Decadent Desserts

Giant Chocolate Chip Macadamia Nut Cookie

Chunks of Ghirardelli chocolate chips and macadamia nuts 3.95

Coconut Chia Seed Panna Cotta

*Rich and creamy panna cotta, lightly sweetened with maple syrup.
Served with lilikoi glaze and a tropical fruit garnish 7.95*

Seasonal Cheesecake

Ask your server for today's unique and delicious flavor 8.25

Root Beer Float

*A creamy float made with ice cold bottled root beer
and Tropical Dreams vanilla ice cream 7.95*

Big Island Tropical Dreams Ice Cream

*Chocolate, vanilla and flavor of the month (ask your server)
1 Scoop 3.95 | 2 Scoops 6.95*

Maximum two checks per table, mahalo.