

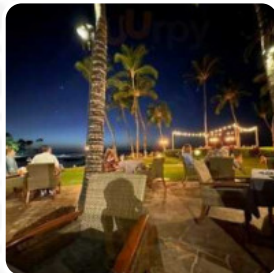


Brown's Beach House Menu

<https://menuweb.menu>

1 North Kaniku Drive, Kohala Coast, United States

+18088877368,+18088852000 - <https://www.fairmontorchid.com/dine/browns-beach-house/>



The restaurant from [Kohala Coast](#) offers **187** different **menus and drinks on [the menu](#)** at an average price of \$95.4. Brown's Beach House offers an award-winning island fine dining experience just steps from the shore.

Their innovative cuisine is inspired by the Big Island, using locally grown and sustainable ingredients. The diverse selection of fresh seafood from the island waters is showcased in dishes that redefine Pacific Rim, Hawaii Regional, and Big Island Cuisine. Before your dinner, stop by Kahakai Bar for their Champagne Bar Happy Hour on Fridays and Saturdays from 5:00pm onwards, offering half off champagne bottles and \$15 champagne cocktails.

Brown's Beach House Menu



Entrées

GOLDEN TOMATO GAZPACHO \$15.0

Sashimi

ONO SASHIMI \$23.0

Pizza

PIZZA HAWAII

Gnocchi

GNOCCHI

Rice

RISOTTO

Tacos

TEMPURA AHI \$60.0

Appetizer

TEMPURA

Beef Dishes

FILET MIGNON \$70.0

Steaks

SURF AND TURF

From The Grill

RIBS

Cocktails

DAD'S OLD FASHIONED

California

FAR NIENTE, NAPA VALLEY \$145.0

American Food

MAC AND CHEESE

Beverages

ARNOLD PALMER

Hot Drinks

TEA

Mocktails

TRADEWIND TONIC \$10.0

Rose

DOMAINE LAFAGE MIRAFLORS, FRANCE \$60.0

Whites

GRGICH HILLS, FUME BLANC, NAPA VALLEY \$74.0

Wood-Fired Rotisserie

SLOW ROASTED PRIME RIB \$75.0

Pinot Grigio

MASO CANALI, TRENTINO \$70.0

Champagnes

LOUIS ROEDERER CRISTAL BRUT, FRANCE \$500.0

Brown's Beach House Menu



A La Carte Items

MAKER'S MARK CHOCOLATE
VIENNESE CAKE \$18.0

Steaks & Chops

PRIME RIBEYE \$89.0

Cabernet Sauvignon & Cabernet Blends

TENUTA SAN GUIDO, SASSICAIA,
BOLGHERI, ITALY

Nigiri And Sashimi

KONA KANPACHI \$65.0

Martini

CLASSIC VODKA MARTINI \$29.0

Cowboy Up

SAUTEED HAMAKUA
MUSHROOMS \$10.0

Rocks

GOLD COAST \$10.0

Other Interesting Reds

SHAFFER TD-9 – NAPA VALLEY

Cabernet Sauvignon & Friends

CHÂTEAU PALMER, MARGAUX \$975.0

Mixed Dishes

GRILLED LAMB CHOPS \$68.0

Bites & Starters

GRILLED BROCCOLINI \$16.0

Chef's Special

CRISPY SESAME TOFU \$10.0

Dinner Pupus

HAWAIIAN STYLE AHI POKE

Mai Ka Aina (From The Land)

BIG ISLAND VEGETABLE CURRY \$24.0

Distinctive Blends

OVERTURE, BY OPUS, NAPA VALLEY

Via Emilia €45

SECOND COURSE

"Menu Degustazione Slow Cooking" €50

FIRST COURSE

"Ze" Brunch

DUCK CONFIT HASH \$20.0

Meats, Cheeses And Veggies

LOCAL ASPARAGUS \$11.0

Hō'ono'ono'ai

LUCKY BAO BUN \$28.0

Brown's Beach House Menu



Mai Ka 'Aina A Me Ke Kai

KA'U COFFEE VENISON \$65.0

Brown's Experience

PER PERSON 99 WINE PAIRING 68

Non Alcoholic Drinks

WATER

ICED TEA

Soups

LOBSTER BISQUE

GAZPACHO

Seafood

OCTOPUS AND ORZO

FISHERMAN'S POT

Side Orders

BAKED YUKON GOLD POTATO \$10.0

BROCCOLINI GINGER GARLIC \$10.0

Dessert

KONA COFFEE MUD PIE \$18.0

CHEESECAKE

Indian

CHICKEN CURRY

VEGETABLE CURRY

Main

FIVE SPICE DUCK BREAST \$56.0

TRUFFLED MAC N CHEESE

Entree

HONEY WHISKEY GLAZED PORK BELLY \$28.0

KUROBUTA PORK TENDERLOIN \$48.0

Signature Cocktails

BROWN'S SIGNATURE G&T \$24.0

KOHOLĀ NEGRONI \$26.0

Martinis

CLASSIC GIN MARTINI \$25.0

KULA VESPER \$25.0

Zinfandel

RIDGE, "GEYSERVILLE", SONOMA COUNTY \$95.0

EDMEADES, MENDOCINO COUNTY

Riesling & Gewurztraminer

SELBACH, "AHI", RIESLING KABINETT, GERMANY \$50.0

TRIMBACH, GEWURZTRAMINER, ALSACE \$52.0

Ohana Sides (For The Table)

BABY ROOT VEGETABLES \$16.0

CHEDDAR ULU MASHED POTATO \$15.0

International Wines & Unique Varietals

CHATEAU PICHON-LONGUEVILLE BARON, PAULLIAC \$625.0

Brown's Beach House Menu



CLOS DE LOS SIETE BY MICHEL
ROLLAND, MALBEC BLEND,
ARGENTINA \$78.0

Sides

ROASTED HAMAKUA
MUSHROOMS \$18.0

SWEET POTATO

Restaurant Category

DESSERT

VEGAN

Starters

AHI POKE \$32.0

CHAR SIU OCTOPUS \$17.0

KABOCHA PRAWNS \$24.0

From The Land

ROASTED ORGANIC PUNA
CHICKEN \$43.0

MAUI AXIS VENISON \$52.0

VEGETABLE LAU LAU \$35.0

Cabernet Sauvignon & Blends

OBSIDIAN RIDGE, LAKE COUNTY \$78.0

SILVER OAK, ALEXANDER
VALLEY \$155.0

ABACUS BY ZD, NAPA VALLEY \$1,200.0

Salads

HAWAII ISLAND BEETS \$16.0

WAIMEA GARDEN GREENS \$14.0

ROASTED HEARTS OF PALM \$13.0

BEET SALAD

Hō'ono'ono'ai (Appetizers)

COCONUT RED CURRY LOBSTER
BISQUE \$28.0

KEKELA FARMS ROMAINE \$26.0

ROASTED PICKLED RED BEETS \$26.0

KONA PRAWNS \$34.0

Uncategorized

FLEURS DE PRAIRIE, FRANCE \$69.0

DUCKHORN VINEYARDS, NAPA
VALLEY \$75.0

JOSEPH PHELPS INSIGNIA, NAPA
VALLEY

MISO SAKE CLAMS \$32.0

Desserts

POACHED PEAR SALAD \$26.0

COCONUT PANNA COTTA \$18.0

MANGO CHOCOLATE DROP \$18.0

CARAMEL LILIKOI CRÈME
BRÛLÉE \$18.0

ISLAND INSPIRED ICE CREAM
SORBET \$14.0

From The Sea

CRAB CRUSTED KONA KAMPACHI \$46.0

MISO ROASTED MAHI MAHI \$39.0

CRUNCHY BIG EYE TUNA \$44.0

LOCAL SEAFOOD CURRY \$42.0

GRILLED KONA LOBSTER TAIL \$62.0

Chardonnay

CHALK HILL, SONOMA COUNTY \$65.0

Brown's Beach House Menu



BODYGUARD BY DAOU, PASO ROBLES \$78.0

GRGICH HILLS, NAPA VALLEY \$115.0

LOUIS LATOUR POUILLY FUISSÉ
FRANCE

SONOMA-CUTRER RUSSIAN RIVER
RANCHES , SONOMA COAST

Signature Cocktails - Handcrafted

WHITE ORCHID COSMOPOLITAN \$26.0

KONA COFFEE OLD FASHIONED \$26.0

HALE KAI-TAI \$24.0

PICK ME UP, DUST ME DOWN \$25.0

SPICED PINEAPPLE MARGARITA \$22.0

Side Dishes

ROASTED CAULIFLOWER \$11.0

WAILUA ASPARAGUS \$12.0

HAMAKUA MUSHROOM POT PIE \$13.0

FRIED HEARTS OF PALM \$12.0

SAUTEED MUSHROOMS

TRUFFLE RISOTTO

These Types Of Dishes Are Being Served

LOBSTER

BREAD

SALAD

PASTA

FISH

APPETIZER

Merlot

RAYMOND RESERVE SELECTION,
NAPA VALLEY \$68.0

ROMBAUER VINEYARDS, NAPA
VALLEY \$72.0

TWOMEY, NAPA VALLEY \$118.0

PRIDE MOUNTAIN VINEYARDS,
NAPA/SONOMA \$130.0

PEDESTAL, WASHINGTON \$140.0

WHITEHALL LANE, NAPA VALLEY \$105.0

STAGS LEAP, NAPA

Sauvignon Blanc

SILENI ESTATES “STRAITS”, NEW
ZEALAND \$54.0

GROTH, NAPA VALLEY \$60.0

FROG’S LEAP, RUTHERFORD,
NAPA \$62.0

MORGAN, MONTEREY \$62.0

CRAGGY RANGE, NEW ZEALAND \$65.0

CLIFF LEDE, NAPA VALLEY \$68.0

CAKEBREAD CELLARS, NAPA
VALLEY \$69.0

HENRI BOURGEOIS, SANCERRE
LES BARONNES, FRANCE \$85.0

Cabernet Sauvignon



NINER, PASO ROBLES \$64.0

CHATEAU
MONTELENA, NAPA
VALLEY \$115.0

JORDAN, ALEXANDER VALLEY \$129.0

PAUL HOBBS, NAPA VALLEY \$150.0

CAYMUS VINEYARDS, NAPA
VALLEY \$160.0

SILVER OAK, NAPA \$215.0

Brown's Beach House Menu



PATRIMONY, PASO ROBLES \$420.0
L'ECOLE NO. 41, COLUMBIA VALLEY

Champagne & Sparkling Wines

LANGLOIS CREMANT DE LOIRE
BRUT ROSE, FRANCE \$85.0
DOMAIN CARNEROS BRUT, NAPA \$110.0
COLLET ART DECO BRUT,
FRANCE NV \$115.0
COLLET BLANC DE BLANCS
PREMIER CRU, FRANCE NV \$135.0
COLLET BRUT ROSE, FRANCE,
NV \$135.0
VEUVE CLICQUOT PONSARDIN
YELLOW LABEL BRUT, FRANCE NV \$140.0
DOM PERIGNON, FRANCE NV \$370.0
TAITTINGER COMTES DE
CHAMPAGNE BLANC DE BLANC
BRUT, FRANCE \$395.0

Pinot Noir

PATZ HALL, SONOMA COAST \$80.0
KISTLER, SONOMA COAST \$165.0
LYRIC BY ETUDE, SANTA
BARBARA COUNTY \$56.0
EVOLUTION, WILLAMETTE
VALLEY \$65.0

Z-D, CARNEROS \$118.0
FREEMAN, SONOMA COAST \$120.0
FLOWERS, SONOMA COAST \$125.0
KISTLER, RUSSIAN RIVER \$175.0
WALT BLUE JAY, ANDERSON VALLEY

Ingredients Used



DUCK
AHI TUNA
POTATOES
SHRIMPS
SHRIMP
SEAFOOD
TUNA
SHRIMP
BEEF
SCALLOPS
PRAWNS
BUTTER
ONION
HONEY
TOFU
VEGETABLES
MUSHROOMS

Brown's Beach House Menu



Brown's Beach House

1 North Kaniku Drive, Kohala
Coast, United States

Opening Hours:

Monday 17:30-20:30
Tuesday 17:30-20:30
Wednesday 17:30-20:30
Thursday 17:30-20:30
Friday 17:30-20:30
Saturday 17:30-20:30
Sunday 17:30-20:30

Made with [Menu](#)

