



APPETIZERS

Quesadilla 12

flour tortillas, monterey jack cheese, guacamole, tomato salsa

add: carne asada, huli huli chicken, kalua pig, beef brisket or hamakua mushrooms + 7

Crispy Corn Chips and Tomato Salsa 7

tomatoes, onions, jalapeno, cilantro, lime

Tableside Guacamole

big island avocado, kula onion, jalapeno, cilantro, lime, salt, crispy corn chips

single 13 double 19

Ahi Poke Tostada 17

crispy corn tortillas, fresh ahi, refried beans, shredded romaine, kula onions, guacamole, chile toreados, seaweed, green onions

Crispy Corn Chips and Queso Dip 12

onions, jalapeno, cilantro, lime

BLC Nachos 14

corn chips, monterey jack cheese, refried beans, sweet corn, guacamole, pickled jalapenos, sour crema, tomato salsa

add: carne asada, huli huli chicken, kalua pig, beef brisket or hamakua mushrooms + 7

MAINS

ADD CHEESE TO ANY ITEM 1.50

KALUA PIG TACOS 16

two corn tortillas, shredded romaine, guacamole, tomato salsa, cilantro, lime, mexican rice, refried beans

CHICKEN TACOS 16

two corn tortillas, cucumber cilantro lime salsa, lilikoi chipotle aioli, lime, mexican rice, refried beans

MAHI MAHI FISH TACOS 23

two corn tortillas, guacamole, garlic, cabbage, chipotle aioli, radish, cilantro, lime, mexican rice, refried beans

CRISPY AVOCADO TACOS 15

two corn tortillas, shredded romaine, lime crema, tomato salsa, lime, mexican rice, refried beans

STREET TACOS 18

two corn tortillas, carne asada steak, guacamole, onions, cilantro, lime mexican rice, refried beans

BBQ BEEF BRISKET TACOS 17

two corn tortillas, cabbage, tamarind bbq sauce, chipotle aioli, lime, mexican rice, refried beans

BLC TACO SALAD 16

kekela farms greens, chipotle lime vinaigrette, crispy flour tortilla, mexican rice, refried beans, avocado, cucumber, carrot ribbons, hamakua cherry tomato, radish, jicama

add: beef brisket, huli huli chicken, kalua pig, carne asada, mahi mahi or hamakua mushrooms + 7

CANTINA BURRITO 19

choice of beef brisket, huli huli chicken, kalua pig, carne asada, shredded romaine, monterey jack cheese, sour cream, tomato salsa, mexican rice, refried beans

VEGETARIAN BURRITO 17

shredded romaine, hamakua mushrooms, waimea corn, kula onions, bell peppers, cilantro, tomato salsa, lime, mexican rice, refried beans

CHICKEN FLAUTAS 19

guacamole, sour cream, salsa fresca, cotija cheese, lime, mexican rice, refried beans

SIDES

Refried Beans 2.50

Mexican Rice 2.50

Guacamole 4

Salsa 3

Queso 4

DESSERTS

Hawaiian Vanilla Flan 9

seasonal fruits

Churros Fondue 9

mexican chocolate dipping sauce,



indicates island favorites

Please inform your server of any allergy or dietary restrictions as menu items may contain unlisted ingredients.
Hawaii State Tax will be applied. 18% gratuity will be added for parties of 6 or more.
Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

BLC SANGRIA

brandy, citrus juices, house red wine, club soda, fresh fruit

Single 11.95

30 oz Pitcher 22.95

60 oz Pitcher 42.95



cantinatails



housemade sour mix with fresh lime

Especial del Día 13.95

today's freshest idea

Baja Margarita 12.95

sauza silver, triple sec, housemade calamansi 'rita mix

Kohala Coast Margarita 16.95

hornitos plata silver, cointreau, housemade lime sour, grand marnier

Infusion Margarita 13.95

house infused tequila, triple sec, housemade lime sour

Ginger Blue Rita 13.95

sauza silver, ginger mix, blueberries, blueberry syrup, housemade lime sour

Lava Rita 12.95

1800 silver, triple sec, coconut, housemade lime sour, strawberry purée

Jalapeño Lilikoi Rita 13.95

1800 silver, triple sec, housemade lime sour, jalapeño, passion fruit

Skinny St. Rita 13.95

1800 silver, st. germain, lime juice, club soda

Corona Rita 16.95

our baja margarita garnished with a coronita and lime

Citrus Siesta 15.95

casamigos silver tequila, blueberries, lemonade, blueberry syrup, housemade lime sour



TEQUILAS

REPOSADO

100 Años Reposado	11
Corralejo Reposado	11
1800 Reposado	12
Cazadores Reposado	12
Don Julio Reposado	17
Patrón Reposado	18
Kah Reposado	23

AÑEJO

Hornitos Añejo	11
1800 Añejo	15
Tres Generaciones Añejo	16
Cabo Wabo Añejo	17
Don Julio Añejo	17
Patrón Añejo	19
123 Añejo	20
Don Julio 70 Añejo Claro	22
Cuervo Reserva Familia	45

Blanco

Sauza Silver	10
1800 Silver	11
Hornitos Plata	11
Herradura Silver	12
Cabo Wabo Blanco	14
Casamigo's Silver	14
Avion Silver	15
Patrón Silver	15
Don Julio Blanco	16
La Piñta Pomegranate	15
Cuervo Platino	16
Patron Gran Platinum	38

DRINKSWITHOUT alcohol

Horchata 6

rice, sugar, milk, cinnamon, vanilla

Agua Fresca 6

watermelon, hibiscus, simple syrup

CALAMANSI ICED TEA 6

calamansi purée, lemonade, iced tea

WINE by the glass

Prosecco, La Marca 13

Chardonnay, Wente 'Morning Fog' 12

Riesling, Wente 'Riverbank' 13

Sauvignon Blanc, Joel Gott 13

Pinot Grigio, Cavit Alta Luna 13

Cabernet Sauvignon, Story Point 13

Pinot Noir, Parker Station 14

BEER bottles & cans 12 oz 8

Tecate Blue Moon

Sol Heineken

Corona Miller Lite

Michelob Ultra Bud Light

Corona Light Coors Light

Negra Modelo Budweiser

DRAFT beers 16 oz 9

Pacifico Lager

Dos Equis Amber Ale

Kona Brewing Co. Wailua Wheat Ale

Kona Brewing Co. Castaway IPA

Kona Brewing Co. Longboard Lager

Kona Brewing Co. Big Wave Golden Ale

TEQUILA



FLIGHTS

1800

1800 Silver	15
1800 Reposado	
1800 Añejo	

Bartender's Favorites 15

Herradura Silver	
Corralejo Reposado	
La Piñta Pomegranate	

Don Julio

Don Julio Blanco	19
Don Julio Reposado	
Don Julio Añejo	

Los Grandiosos 38

Patron Gran Platinum	
Cuervo Reserva Familia	
Don Julio 70 Añejo Claro	

EL PATRON 20

Patron Silver	
Patron Reposado	
Patron Añejo	

Tequila Tastings feature samples of one half-shot of each Tequila listed, Hawaiian Pink Alaea Salt