

SNACKS & SHARES

HAWAIIAN SEASONAL FRUIT EXPERIENCE *(v/gf)* 16
ripe papaya | juicy pineapple li hing mui
finest seasonal fruit | toasted coconut

CHEESE QUESADILLA *(v/nf)* 14
monterey cheese | salsa roja | chipotle cream
sweet pepper | onion
add kalua pork or ground beef +6

ISLAND STYLE WINGS *(nf)* 18
hot bbq sauce | ranch dip | vegetable crudites

PORK POTSTICKERS *(nf/df)* 17
ponzu | green onion

CHEESE NACHOS *(v/nf)* 15
tri-color corn chips | monterey cheese | guacamole
black beans olives | sour cream | jalapeños
green onion | salsa roja
add: kalua pork or ground beef +\$6

SALADS & BOWLS

add shrimp +12 (3pc) | chicken breast +10 | fresh catch +12

GRAIN BOWL *(v/nf/df/gf)* 16
quinoa | tofu | charred corn | cucumber | grape tomatoes
baby arugula | lilikoi vinaigrette

ROMAINE HEART *(v/nf)* 16
shaved pecorino | taro bread croutons | miso caesar

ISLAND COBB SALAD *(df)* 18
cucumber | cherry tomato | bacon | avocado
caramelized maui onion | bleu cheese
calamansi vinaigrette

AHI POKE BOWL *(v)* 25
avocado | sesame | soy | green onion | furikake | edamame
kimchi aioli | steamed rice

FLATBREAD

gluten free crust available upon request

MARGHERITA *(v)* 22
fresh mozzarella | tomato sauce | roma tomato | torn basil

GARDEN ISLE *(v)* 22
bechamel | mozzarella | tomato | mushrooms | bell peppers
| spinach | onion | mushroom | basil tomato salsa

HULI HULI 24
chicken | pineapple | onion | mozzarella
smoked bacon | hawaiian bbq sauce

SURFER 26
bechamel | mozzarella | boursin | shrimp | capers
basil tomato salsa

ISLAND-INSPIRED DISHES • LUNCH • COCKTAILS

MENU

TACOS

served on 6" flour tortillas
(corn tortillas available upon request)

FRESH CATCH 25
crunchy cabbage slaw | avocado | refried beans
salsa roja | cumin tahini

KALUA PORK 26
charred pineapple | gochujang aioli
pickled peppers | queso fresco

BURGER & SANDWICHES

choice of: french fries | sweet potato fries | side salad

HOT DOG 18
lilikoi habanero sauce | coleslaw

BLTA *(nf)* 20
bacon | lettuce | tomato | avocado | herb aioli
add roasted turkey +5

GRILLED CHICKEN 23
teriyaki mayo | monterey jack | lettuce
charred pineapple | brioche bun

FRESH CATCH *(nf)* 26
featured hawaiian fish | slaw | smoked tartar sauce | lettuce
tomato | brioche bun

WAGYU BURGER 28
caramelized onion | gruyere cheese | lettuce
tomato | truffle aioli | brioche bun

SWEETS

PINEAPPLE UPSIDE DOWN CAKE 16
brown sugar | whipped cream

S'MORES CHEESECAKE 12
chocolate | marshmallow | graham crackers

LUNCH

DISHES • LUNCH • COCKTAILS

(v) vegetarian (gf) gluten friendly (vg) vegan (nf) nut free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies. A 20% gratuity will be added to parties of 6 or more and distributed in its entirety to the staff.

SPARKLING / ROSE / WHITE

60Z / 90Z

- LA MARCA PROSECCO ITALY 14
- J VINEYARDS SPARKLING CALIFORNIA 15
- LA VIELLE FERME ROSE FRANCE 13/18
- PROST RIESLING GERMANY 14/19
- BULLETIN PLACE
- SAUVIGNON BLANC AUSTRALIA 13/18
- MOHUA SAUVIGNON BLANC NEW ZEALAND 14/19
- SANTA MARGHERITA PINOT GRIGIO ITALY 18/24
- CHALK HILL CHARDONNAY CALIFORNIA 13/18
- CHALONE CHARDONNAY CALIFORNIA 13/18
- LA PORTE SANCERRE FRANCE 20/26

RED

60Z / 90Z

- CLINE SEVEN RANCLANDS RED
- BLEND CALIFORNIA 13/18
- ARTESA
- CABERNET SAUVIGNON CALIFORNIA 16/21
- LA CREMA PINOT NOIR CALIFORNIA 13/18
- ERATH PINOT NOIR OREGON 14/19

DRAFT BEER

- 10 (12OZ) | 13 (20OZ)
- kona longboard island lager | kona kua bay ipa
- kona big wave golden ale | modelo | michelob ultra
- voodoo ranger ipa

DOMESTIC 9

- bud light | budweiser | fire rock pale ale | kona pale ale
- fat tire amber ale | maui coconut hiwa porter | omg
- hazy ipa | maui light | pineapple mana wheat

SELTZER 9

- truly wild berry | angry orchard hard cider | high noon

IMPORT 10

- corona premier | corona extra | stella artois
- heineken | heineken 0.0
- SUNTORY VODKA SELTZER BUCKET (4) 34
- choice of peach, grapefruit, lemon, or strawberry
- MAUI BREWING BEER BUCKET (4) 34
- choice of coconut hiwa porter, omg hazy ipa, maui light, or pineapple mana wheat

DRINKS

DISHES • LUNCH • COCKTAILS

MENU

ISLAND-INSPIRED DISHES • LUNCH • COCKTAILS

CRAFTED 15

- ULTIMATE MAI TAI
- cruzan white rum | orange curaçao | tropical juice
- dark rum float
- PIÑA COLADA
- cruzan white rum | pineapple & coconut cream
- LAVA FLOW
- cruzan white rum | banana | colada & strawberry swirl
- GUAVA MULE
- svedka vodka | guava purée | fresh lime | ginger beer
- LILIKOI MARGARITA
- jose cuervo tequila | triple sec | passion fruit
- sweet & sour | li hing mui rim

SIGNATURE 16

- PUT THE LIME IN THE COCONUT
- hendricks gin | pineapple juice | coconut cream & fresh lime
- AUPAKA COLADA
- kahlúa | macadamia nut liqueur | dark rum
- ice cream & banana purée
- ORIGINAL TAI CHI
- assorted rums | fruit juice | dark rum float

FROSE 20

- GREY GOOSE FROSE
- grey goose essences white peach & rosemary vodka
- lemon, raspberry, & blackberry purées | peach schnapps
- martini & rossi sparkling rose
- served in a souvenir pilsner 20oz glass | refill 16

ZERO PROOF 14

- BROWN SUGAR NEW FASHIONED
- ritual zero proof whiskey alternative | brown sugar
- REGAL-LESS LAVENDER LEMON DROP
- ritual zero proof gin alternative | lavender
- haze syrup | lemon juice | sugar rim
- THE MONARCH MOCKTAIL
- ritual zero proof rum alternative | passion fruit syrup
- lemon juice | sugar rim
- THE YOUNG DUCHESS MARGARITA
- ritual zero proof agave spirit alternative
- spicy simple syrup | lime juice

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