

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

ARTISAN SANDWICHES

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

gluten free bread available upon request

MUFULETTA FOCACCIA 28

genoa salami | turkey | black forest ham | prosciutto
sun dried tomato & olive tapenade | provolone

CHARGRILLED VEGETABLE FOCACCIA (v) 27

eggplant | zucchini | red onion | shiitake mushroom
arugula | mozzarella | pesto aioli | balsamic glaze | mint |
olive oil | salt & pepper

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
- CF WINES RIESLING CALIFORNIA 14/19
- BULLETIN SAUVIGNON BLANC AUSTRALIA 13/18
- MOHUA SAUVIGNON BLANC NEW ZEALAND 14/19
- SANTA MARGHERITA PINOT GRIGIO ITALY 13/18
- MASI MASIANCO PINOT GRIGIO ITALY 14/19
- CHALK HILL CHARDONNAY CALIFORNIA 13/18
- CHALONE CHARDONNAY CALIFORNIA 13/18
- SANCERRE FRANCE 20/26

RED

60Z / 90Z

- LUIGI BOSCA CABERNET SAUVIGNON ARGENTINA 14/19
- THE CRITIC CABERNET SAUVIGNON CALIFORNIA 16/21
- LA CREMA PINOT NOIR CALIFORNIA 13/18
- ERATH PINOT NOIR OREGON 14/19

DRAFT BEER

10 (120Z) | 13 (200Z)

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 curaao | 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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