

snacks

cacio e pepe edamame (v, gf)
chilled shell on soy beans, grated pecorino, black pepper, spicy garlic-lemon oil **12**

chips & guacamole (v)
togarashi spiced crispy corn chips, yuzu kosho, guacamole **12**

tsunami fries (v)
sweet soy, furikake, grated pecorino, spicy aioli, scallion **18**

locally caught ceviche
chili pepper water, coconut milk, cilantro, onion, cherry tomato, spiced crispy corn chips **20**

ahi poke* (gf)
avocado, wakame, furikake, tamari, maui onion, wasabi cream, sesame, jasmine rice **27**

salads

roasted beet & kale salad (v, gf)
papaya seed vinaigrette, toasted mac nuts, roasted maui onion, haleakala goat chevre **18**

plant based chopped salad (v, gf)
medjool date, dried cranberry, red quinoa, cucumber, marcona almond, arugula, champagne-tarragon vinaigrette **20**

grilled thai marinated prawn salad (gf)
chilled rice noodles, evonuk herbs, kula mixed greens, green papaya slaw, pineapple-lime dressing, crushed peanuts **23**

add protein to your salad:
grass fed steak* **15** | grilled chicken **14**
grilled local fish **15** | thai marinated shrimp **15** | ahi poke* **15** | grilled tofu **14**

extras:
side guacamole **5** | side sliced avocado **3**

a la carte sides

fries (v) **10**

togarashi tortilla chips (v) **10**

mixed greens (v, gf) **10**
shaved root vegetables, cherry tomato, champagne-herb vinaigrette

(V) vegetarian
(gf) gluten-free

*consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

burgers and sandwiches

choice of: fries, togarashi tortilla chips, mixed green salad with champagne herb dressing

| add bacon or avocado to your sandwich \$3 each |

bumbye burger*

8 oz. wagyu patty, brioche bun, all the veggies, choice of cheese **27**

beyond burger (v)

beyond burger patty, toasted taro bun, all the veggies, choice of cheese **24**

crispy chicken katsu sandwich

taro bun, gochujang aioli, yuzu kosho, smashed avocado **26**

lobster grilled cheese sandwich

garlic sourdough, provolone, monterey jack **MP**

blackened local catch pita

charred pineapple raita, arugula, tomato, cucumber, pickled onion **23**

bumbye bowls

mochiko fried chicken

jasmine rice, green papaya slaw, miso sesame aioli **24**

korean fried cauliflower (v)

jasmine rice, gochujang vinaigrette, mint slaw, kimchi **19**

keiki

children's menu | 12 and under

fruit and vegetable crudite (v, gf) **12**

grilled cheese

american cheese, white bread, fries **17**

beef burger*

plain hamburger bun, fries **17**

all beef hot dog

plain hot dog bun, fries **17**

crispy chicken tenders

fries **17**

mac and cheese

organic elbow macaroni, house-made parmesan & american cheese sauce **17**

desserts

ice cream sandwiches **14**

your choice of:

strawberry malt ice cream

macadamia nut cookie

cookies n cream ice cream

maui sugar cookie

cocktails

hand-crafted cocktails made with freshly squeezed juices and house-made syrups | cocktail program by julie reiner

signature cocktails 21

wailea spritz

lillet rose, gin, sparkling wine, grapefruit

pimm's rangoon

pimm's, gin, ginger, lemon, cucumber, strawberry, mint

featured cocktail

ask your server about the featured cocktail of the month

tall and refreshing 21

holiday in jalisco

tequila, jalapeno, lime, pineapple, fever-tree soda

upcountry buck

white rum, fever-tree soda, lime, pineapple, angostura bitters, ginger

southside fizz

gin, cucumber, mint, lime

paloma

tequila, grapefruit, lime

old school tiki 21

mai tai (trader vic 1944)

aged martinique & jamaican rums, orange curacao, lime, toasted almond orgeat

blue hawaiian (harry yee 1957)

white rum, blue curacao, coconut, lemon, pineapple

brain freeze 21

andaz colada

rum, pineapple, coconut, cinnamon

queen's bath

rum, aperol, watermelon, lime

banana daiquiri

jamaican rum, banana liqueur, lime

refreshing mocktails 9

raspberry lemonade

raspberry, lemon, water

ginger buck

pineapple, lime, ginger

coconut wireless

coconut, pineapple, lemon

cucumber mint cooler

cucumber, mint, lime, soda

zero proof 14

maui made

ritual zero proof rum, lilikoi, ginger, pineapple, lemon

maui mindset

ritual zero proof gin, grapefruit, lemon, lavender, fever-tree tonic

javachata

ritual zero proof rum, espresso, cinnamon, coconut

smoothies 9

peahi p.o.g.

lilikoi, orange, guava

kula

strawberry, peach, pineapple, lime

road to hana

banana, mango, pineapple, lemon

wine glass/bottle

all wines are 5 oz pours

sparkling

ruggeri, prosecco *italy 18/68*

veuve clicquot, brut premier *champagne, france 38/152*

lucien albrecht, rosé *france 19/69*

rosé & white

triennes, rosé *france 17/64*

charles krug, sauvignon blanc *california 15/56*

j.wilkes, pinot blanc *california 17/64*

dry creek, chenin blanc *california 15/56*

shaya, verdejo *spain 15/56*

mcbride sisters, chardonnay *california 17/64*

patz & hall, dutton ranch, chardonnay *california 25/96*

red

siduri, pinot noir *oregon 18/68*

tikal patriota, malbec blend *argentina 18/68*

ancient peaks, cabernet sauvignon *california 18/68*

trefethen, cabernet sauvignon *california 25/96*

beer

domestic & import

corona extra

pale lager, mexico 10

modelo especial

pilsner-style lager, mexico 10

heineken

pale lager, holland 10

seasonal cider

ask your server, 10

bud light

pale lager, usa 9

local brew 10

bikini blonde

lager

pineapple mana wheat

wheat ale

big swell ipa

ipa

coconut hiwa porter

porter

cocoweizen

hefeweizen

*parties of 6 or more are subject to 18% gratuity
15% gratuity will be applied to all pool checks left unsigned*

straws upon request