

small bites

bumbye bowl (v)
half a papaya topped with local lilikoï gelato, seasonal fruits and hand-toasted coconut granola 14

vegetarian pupu platter (v)
farm fresh vegetables, edamame hummus, cucumber ranch 15

shrimp ceviche
shrimp with fresh citrus, lilikoï molokai sweet potato, charred kula corn, shaved red onion jalapeno and cilantro with fresh corn tortilla chips 16

summer rolls
shrimp, mint, vermicelli peanut sauce 18

bumbye caesar
romaine lettuce, fresh herbs kale, cherry tomatoes, bacon boiled egg, garlic croutons pecorino romano cheese homemade caesar dressing 15

pork belly tacos
corn tortilla, spiced truffle honey, sesame ginger slaw and jalapenos 18

ahi & avo toast
pepper seared ahi, avocado grilled jalapeno and onion daikon sprouts wasabi vinaigrette, garlic toast 21

sides

waffle fries (v) 9

bumbye slaw (v) 9

macaroni salad (v) 9

large bites

*all sandwiches served with your choice of side:
seasoned waffle fries, bumbye slaw, macaroni salad*

wagyu burger*
wagyu beef patty with cheddar cheese local lettuce and tomato 21
add bacon or avocado 4

chipotle chicken pita
pita bread with black bean hummus chopped chipotle chicken, feta cheese upcountry pico de gallo & castelvetrano olives 18

hawaiian jerk fish sandwich
local grilled mahi mahi, avocado tomato, arugula and citrus aioli on a fresh baked taro bun 23

fresh catch tacos
local fresh fish, fire roasted tropical fruit salsa cumin sour cream, sesame-ginger slaw and sliced jalapenos 23

lobster grilled cheese*
roasted garlic bread, white cheddar tomato relish 24

ahi poke*
wasabi aioli, furikake rice, wakame daikon sprouts, onion, avocado 23

crispy chicken katsush sandwich
taro bun, kochujang mayo grilled onion, avocado 19

kalua pork fries
crisp cut waffle fries topped with pulled pork, cheddar, cheese sauce fresh guacamole upcountry pico de gallo and onion sour cream 17

ka`ana farm salad (v)
curly kale with asian pears, watermelon radish, avocado, macadamia nuts and feta with organic papaya seed dressing 18

add protein of your choice: 13

steak | chicken | local fish

shrimp | poke | tofu

desserts

ice cream sandwiches 8
your choice of:

strawberry malt ice cream
white chocolate, macadamia nut cookie

coffee ice cream
chocolate cookie

coconut ice cream
ginger cookie

keiki *children's menu | 12 and under*

fruit and vegetable crudité plate (v) 8

fresh fruits (v) 8

hot dog
beef hot dog, fresh baked bun 9

grilled cheese
american cheese, white bread, waffle fries 10

beef burger*
plain hamburger, bun, waffle fries 10

grilled chicken breast*
chicken breast, steamed white rice 11

grilled fish*
local fish, steamed white rice 10

keiki mac and cheese
organic elbow mac, house made parmesan & american cheese sauce 11

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

(v) vegetarian

inquire with your server about our gluten free options

cocktails

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

afternoon aperitifs 19

wailea spritz
lillet rose, gin, grapefruit sparkling wine

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

queen's park swizzle
aged rum, angostura bitters demerara, mint

tall & refreshing 19

hurricane buster
rum, applejack, guava, lime

holiday in jalisco
tequila, jalapeno syrup, lime pineapple

upcountry buck
white rum, ginger syrup, lime pineapple, angostura bitters

southside fizz
gin, cucumber, mint, lime

paloma
tequila, grapefruit, lime

refreshing & alcohol free 9

raspberry lemonade
raspberry, simple syrup lemon juice, water

ginger buck
pineapple, lime, ginger syrup

coconut wireless
coconut cream, pineapple, lemon

cucumber mint cooler
cucumber, mint, lime simple syrup, soda

old school tiki 19

mai tai (trader vic 1944)
aged martinique & jamaican rums, lime, toasted almond orgeat, orange curacao

blue hawaiian (harry yee 1957)
white rum, blue curacao, coconut cream, lemon, pineapple

missionary's downfall
rum, pineapple, lime, mint peach liqueur, blended

brain freeze 19

andaz colada
rum, pineapple, coconut cream, cinnamon

queen's bath
rum, watermelon, lime

banana daiquiri
jamaican rum, banana liqueur, lime

smoothies 9

peahi p.o.g.
lilikoi passion, orange, guava

road to hana
banana, mango pineapple, lemon

kula
strawberry, peach pineapple, lime

wine glass / bottle

sparkling

ruggeri, prosecco italy 18/68

louis roederer, brut premier champagne, france 34/132

simonnet-febvre, brut rosé france 18/68

rosé & white

miraval, rosé france 21/80

wagner family, emmolo, sauvignon blanc california 18/68

palmina, pinot grigio california 17/64

pine ridge, chenin blanc & viognier california 15/56

fevre, champs royaux, chablis france 16/60

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

red

siduri, pinot noir oregon 25/96

gary farrel, pinot noir california 25/96

tikal patriota, malbec blend argentina 18/68

ancient peaks, cabernet sauvignon california 18/68

trefethen, cabernet sauvignon california 25/96

\$30 corkage on all outside bottles

all wines are 5oz. pours

parties of 6 or more are subject to 18% gratuity

**15% gratuity will be applied to all pool checks left unsigned*

beer

domestic & import

corona extra
lager, mexico 10

heineken
pale lager, holland 10

strongbow cider (gf)
cider, england 10

bud light
pale lager, usa 9

stone go to ipa
ipa, usa 10

avery white rascal
belgian white, usa 10

seasonal 10

local brew

maui brewing co. 10

bikini blonde
lager

pineapple mana wheat
wheat ale

big swell ipa
ipa

coconut hiwa porter
porter

seasonal beer