

Dinner Available  
4:30pm - 9:00pm



'Aina Ahiahi  
"Dinner"

### Pūpū "Appetizer"

**CRISPY BRUSSEL SPROUTS - 21** ✓  
*sweet soy, smoked maldon sea salt, pickled onion*

**HUMMUS OF THE MOMENT - 23** ✓  
*mea kanu (crudité), warm pita bread*

**FRIED CALAMARI - 24**  
*lemon-caper aioli*

**CHEESY GARLIC FRIES -17** ☒ ✓  
*garlic, parmesan, parsley*

**SAUTEED SHRIMP - 31**  
*cherry tomato, jalapeno, chili, garlic, grilled pita*

**\*AHI POKE - 29**  
*local tuna, maui onions, green onions, sesame shoyu, togarashi, furikake, two-way tobiko, wonton chips*  
• add scoop of rice \$4

### Saletā "Salad"

**CAESAR SALAD - 19** ✓  
*waipoli farms baby romaine, shaved parmesan, fried capers, croutons, caesar dressing*

**HANA GREENS - 18** ☒ ✓  
*spring mix, cucumbers, cherry tomatoes, shredded carrots, house vinaigrette*

**HEART BEET BOWL - 25** ☒ ✓  
*quinoa, arugula, beets, feta, avocado, capers, italian dressing, balsamic glaze*

add protein to any salad: seared tofu 12, shrimp skewer 14, \*grilled steak 20, teriyaki chicken 10, \*grilled local catch 14

### Pā Mea 'Ai "Entree"

**\*HANA RANCH STEAK - 57** ☒  
*14oz ribeye, mashed potatoes, grilled broccolini, blue cheese butter*

**\*LOCAL CATCH - 49** ☒  
*pan seared, catch of the day, furikake, rice, grilled pineapple spear, sauteed zucchini coconut curry jus*

**CRISPY FRIED CHICKEN "SATAY" - 39**  
*ono farms papaya slaw, sweet chili, peanut sauce, steamed rice*

**BABY BACK RIBS & RINGS - 42**  
*grilled half rack of ribs, tangy bbq sauce, crispy onion rings, slaw*

**FINADENE ALFREDO - 28** ✓  
*mushrooms, garlic, artichoke hearts, sundried tomato, spinach*

add protein: seared tofu 12, shrimp skewer 14, \*grilled steak 20, teriyaki chicken 10, \*grilled local catch 14

**\*SMASH BURGER - 25**  
*5oz all beef patty, thin and crispy, burger sauce, american cheese, lettuce, tomato, onion, pickles, rustic brioche*  
• add extra beef patty 7  
• sub beyond burger 5  
• add bacon or avocado 4

**TOFU STIR FRY - 28** ☒ ✓  
*crispy fried tofu, sauteed peppers, maui onions, spinach, sweet soy sauce glaze, rice, furikake*



*Hāna-Maui*  
RESORT

Large parties of 6 or more will include a 18% service charge

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

☒ Gluten Free   ✓ Vegetarian   ✓ Vegan

Hana Ranch Restaurant Sous Chef; Bamidele Fuller