

MEA AI MOMONA (DESSERTS)

Exotic Fruit Crunch 12
meringue | kiwi | mango
pineapple lilikoi sauce

Malasadas 12
vanilla anglaise
hawaiian salted caramel
chocolate sauce

Macadamia Creme Brulee 12
macadamia nut cookie
candied macadamia nuts

Coconut Mousse Cake 12
caramelized pineapple | coconut cake
pineapple gelee

Molten Chocolate Lava Cake 15
white chocolate sauce | raspberries
vanilla ice cream
{gluten free option available upon request}

WAI ONA PO (NIGHTCAPS)

Keoki Coffee 14
brandy | kahlua | coffee
whipped cream

Kalaheo Colada 14
bailey's | banana | ice cream
macadamia nut liqueur

Tidepools Cappuccino 14
brandy | macadamia nut liqueur
espresso | steamed milk

COGNAC
Courvoisier VSOP 10 YR 20
Hennessy XO 20 YR 30

PORT
Fonseca Tawny 20 YR 35
Taylor Fladgate LBV 11

DESSERT WINE
Inniskillin Vidal Icewine 20
Inniskillin Cabernet Franc Icewine 25
Dolce by Far Niente 33



MEA INU KAWILI (COCKTAILS)

Tai Chi 16
captain morgan's spiced rum
malibu coconut rum | bacardi 151
pineapple | orange | dark rum float

Mahaulepu Mule 16
ketel one | lime | passion fruit
ginger beer

Shipwreck Surfer 14
amaretto di saronno | malibu rum
cranberry | pineapple

Gin Lemi Martini 16
tanqueray 10 | honey | lemon

Pineapple Julep 16
woodford bourbon | pineapple
honey | mint | bitters

Lava Flow 14
light rum | coconut creme
pineapple juice | ice cream mix
strawberry | blended

Koloa Raspberry Lemonade 14
absolut vodka | raspberry
lemonade | blended or on the rocks

Mt Waialeale Cooler 14
malibu rum | pineapple | lime | soda

WAINA (WINE)

| SPARKLING | 5oz | btl | |
|---------------------------------------------------------------------|------------|------------|------------|
| Stanford Brut Governor's Cuvee <small>CALIFORNIA</small> | 12 | 61 | |
| Villa Sandi NV Prosecco <small>ITALY</small> | 12 | 60 | |
| Domaine Chandon NV Rose <small>CALIFORNIA</small> | 15 | 59 | |
| Moet Chandon Imperial NV Champagne <small>FRANCE</small> | 32 | 154 | |
| CHARDONNAY | 6oz | 8oz | btl |
| Mer Soleil Unoaked <small>MONTEREY CA 2015</small> | 16 | 21 | 69 |
| Stuhlmuller Estate <small>ALEXANDER VALLEY CA 2015</small> | 19 | 25 | 76 |
| Nickel & Nickel Truchard Vineyard <small>NAPA CA 2016</small> | 28 | 38 | 115 |
| OTHER WHITES | | | |
| Cade <small>NAPA CA 2016</small> | 16 | 21 | 69 |
| Beringer White Zinfandel <small>CALIFORNIA 2013</small> | 12 | 15 | 48 |
| Calafuria Rose <small>ITALY 2015</small> | 16 | 21 | 69 |
| Conundrum <small>CALIFORNIA 2015</small> | 16 | 21 | 69 |
| Corvo Muscato <small>ITALY 2014</small> | 16 | 21 | 69 |
| Livon Pinot Grigio <small>ITALY 2016</small> | 16 | 21 | 69 |
| Ravenna Riesling <small>COLUMBIA VALLEY WA 2016</small> | 15 | 20 | 62 |
| PINOT NOIR | | | |
| Fort Ross Seaslope <small>SONOMA COAST CA 2014</small> | 16 | 21 | 69 |
| Goldeneye <small>MENDOCINO CA 2015</small> | 23 | 30 | 92 |
| CABERNET SAUVIGNON | | | |
| L'Ecole <small>COLUMBIA VALLEY WA 2014</small> | 16 | 21 | 69 |
| Frank Family <small>NAPA CA 2014</small> | 23 | 28 | 97 |
| Duckhorn <small>NAPA CA 2015</small> | 30 | 40 | 124 |
| MALBEC | | | |
| Catena Malbec <small>ARGENTINA 2015</small> | 17 | 23 | 72 |
| MERLOT | | | |
| Burgess <small>NAPA CA 2012</small> | 16 | 21 | 69 |
| Emmollo <small>NAPA CA 2015</small> | 23 | 30 | 97 |
| GRENACHE | | | |
| Shatter Grenache <small>FRANCE 2014</small> | 16 | 21 | 69 |
| ZIFANDEL | | | |
| Bedrock <small>NAPA CA 2016</small> | 17 | 23 | 72 |
| Disciples <small>NAPA CA 2015</small> | 28 | 36 | 115 |

HOONO ONO AI (APPETIZER)

| | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| GHK Garden Greens <small>GRAND HYATT KAUAI Garden Greens</small> cherry tomatoes carrot orange cucumber blackend pecans goat chevre papaya seed vinaigrette | 15 |
| GHK Baby Romaine <small>GRAND HYATT KAUAI Garden Greens</small> baby romaine manchego garlic croutons maui onion dressing | 13 |
| Braised Pork Belly Musubi avocado sushi rice furikake aioli | 21 |
| Grilled Local Octopus yuzu aioli hawaiian chili puree pickled radish sesame crisp | 20 |
| Crab Cakes lime beurre blanc tomato-ginger basil aioli | 22 |
| Polenta Crusted Scallops gf harissa chili-caramel sauce | 22 |
| Ahi-Hamachi Poke Duo + ogo cucumber avocado red onion red pepper reduction tempura chip | 22 |
| Tahitian Ceviche + gf ono shrimp scallop coconut cilantro fresh citrus | 20 |
| Seared Foie Gras PB&J macadamia nut mousse strawberry papaya jam grilled brioche | 30 |