

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
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 2016</small>	16	21	69
Stuhlmuller Estate <small>ALEXANDER VALLEY CA 2016</small>	19	25	76
Nickel & Nickel Truchard Vineyard <small>NAPA CA 2017</small>	28	38	115
OTHER WHITES			
Beringer White Zinfandel <small>CALIFORNIA NV</small>	12	15	48
Ravenna Riesling <small>COLUMBIA VALLEY WA 2017</small>	15	20	62
Cade <small>NAPA CA 2017</small>	16	21	69
Calafuria Rose <small>ITALY 2017</small>	16	21	69
Robert Weil Riesling <small>RHEINGAU GER 2013</small>	19	25	76
Corvo Muscato <small>ITALY 2017</small>	16	21	69
Livon Pinot Grigio <small>ITALY 2016</small>	16	21	69
PINOT NOIR			
Fort Ross Seaslope <small>SONOMA COAST CA 2014</small>	16	21	69
Goldeneye <small>ANDERSON VALLEY CA 2016</small>	23	30	92
CABERNET SAUVIGNON			
L'École <small>COLUMBIA VALLEY WA 2014</small>	16	21	69
Frank Family <small>NAPA CA 2015</small>	23	28	97
Duckhorn <small>NAPA CA 2015</small>	30	40	124
MALBEC			
Catena Malbec <small>ARGENTINA 2015</small>	17	23	72
MERLOT			
Clos Pegase Merlot <small>CARNEROS 2016</small>	16	21	69
Whitehall Lane <small>NAPA CA 2014</small>	19	25	76
Emmolo <small>NAPA CA 2015</small>	23	30	97
GRENACHE			
Shatter Grenache <small>FRANCE 2016</small>	16	21	69
ZINFANDEL			
Bedrock <small>NAPA CA 2016</small>	17	23	72
Disciples <small>NAPA CA 2016</small>	28	36	115

HOONO ONO AI (APPETIZER)

Kombu Cured Salmon Salad gf 	16
frisee shaved spring asparagus kombu cured salmon creme fraiche cider vinaigrette	
GHK Garden Greens gf v 	15
<small>GRAND HYATT KAUAI</small> <i>Garden Greens</i> cherry tomatoes carrot orange cucumber blackened pecans goat chevre papaya seed vinaigrette	
Arugula Salad gf v 	14
compressed watermelon feta cheese toasted macadamia nuts radish ginger vinaigrette	
Caesar Salad	14
baby romaine shaved manchego garlic croutons spanish white anchovies tidepools classic caesar dressing	
Thai Coconut Soup	14
prawns charred tomato marinated wild mushrooms basil chip	
Hamachi Carpaccio	21
frisee grilled corn pickled radish avocado citrus ponzu	
Crab Cakes	22
lime beurre blanc tomato-ginger basil aioli	
Polenta Crusted Scallops gf 	22
harissa chili-caramel sauce	
Island Style Ahi Poke + gf 	22
kukui nut ogo cucumber avocado sweet maui onion taro chips	
Tahitian Ceviche + gf 	20
ono shrimp scallop coconut cilantro fresh citrus	
Kalbi Glazed Grilled Spanish Octopus+	22
charred shishito peppers smoked yuzu aioli	