

# Signature Cocktails \$15

## **CALAMANSI TOPLESS MAI TAI**

Bacardi Superior | Bacardi 8 year Hamakua Calamansi | Orange Curacao Orgeat | Maui Gold Pineapple Juice

## **HIBISCUS NECTAR**

Cazadores Reposado | Hibiscus Puree | Fresh Squeeze Lime Juice | Agave Nectar

## **BOTANICAL BLISS**

Aviation Gin | St Germain Elderflower | Lillet Rose | Fresh Lime Juice | Orange Bitters

## **ROYAL BLOODY MARY**

Ocean Organic Vodka | Fresh Pressed Lemon | Heirloom Bloody Mary Mix

## **KAI TIME**

Kai Lemongrass Ginger Shochu | Hapa Hibiscus Vodka | Simple Syrup Fresh Lime Juice | Coconut Water Kaffir Lime Leaves Housemade | Coconut Lime Foam

## **FROZEN COCONUT MOJITO**

Rumhaven | Coconut syrup | Lemonade | Pineapple Chunks | Mint leaves | Drizzle House Strawberry Puree

## **ALOHA HEAT**

Kapena Hawaiian Chili Tequila | Select Apertivo | Strawberry Puree | Fresh Lime Sour

## **LI HING LILIKOI MARGARITA**

Kapena Li Hing Mui Tequila | Royal Combier Cognac | Fresh Lime Juice | Lilikoi Purée | Orange Juice

## **KOHANA CACAO MARTINI**

Kohana Cacao Rum | Kahlua | Baileys Irish Creme | Creme de cacao

## **Draft**

### **KONA BREWING CO.**

Longboard 9

### **KONA BREWING CO.**

Big Wave 9

### **MAUI BREWING CO.**

Big Swell IPA 9

### **MAUI BREWING CO.**

Bikini Blonde 9

## **Cans + Bottles**

### **MBC COCONUT BUDWEISER**

Porter 9

Lager 8

### **HEINEKEN**

Lager 9

### **O'DOUL'S**

NAB 9

### **CORONA**

Lager 9

### **WHITE CLAW**

Hard Seltzer 9

## PuPus

### ARANCINI DI RISO 18

Wild Mushroom | Truffle | Pea Puree

### HAND LINE AHI CARPACCIO 24

Ogo | Sea Asparagus | Cherry Tomato | Inamona

### MANILLA CLAMS 22

Chinese Sausage | Choy Sum

### BRAISED PORK BELLY BAO BUNS 18

Pickled Vegetables | Hoisin Glaze

### CHARCUTERIE PLATTER 24

Salami | Prosciutto | Manchego | Humboldt Fog |  
Marinated olives

### ALAEA BONE MARROW 24

Pickled Mustard Seeds | Shaved Red Onion |  
French Bread

## Dessert

### MAUI MUD PIE 16

Oreo crust topped with Kona Coffee Ice Cream  
mixed with Macadamia nuts, toasted coconut &  
chocolate swirl

### CRÈME BRULEE 15

Rich Hawaiian vanilla custard served with fresh  
berries

### CHEF'S CHEESECAKE 15

Chef's daily preparation. Served with Berries and  
fruit Coulis

### PINEAPPLE UPSIDE DOWN CAKE 18

Caramelized Maui Gold Pineapple on Vanilla  
Chiffon Cake Topped with Island Vanilla Ice  
Cream & Caramel Sauce

### ICE CREAM 12

Chocolate, macadamia nut or vanilla

### TROPICAL FRUIT SORBET 12

Guava or Passion Fruit

## Soup & Salads

### KABOCHA CURRY SOUP 14

Red Curry | Roasted Pumpkin

### WEDGE SALAD 19

Local Butter Lettuce | Pipikaula | Green  
Goddess Dressing

### BEET SALAD 20

Arugula | Pine Nuts | Papaya Dressing

### KULA GREENS SALAD 18

Kula Greens | Cherry Tomato | English  
Cucumber | Carrot | Calamansi Vinaigrette

## Dinner Entrees

### LOCAL SEARED YELLOWTAIL

### AHI TUNA 36

Soy Glaze Shiitake | Wasabi Buerre Blanc |  
Grilled Asparagus

### ROYAL SEAFOOD CIOPPINO 42

Kona Lobster | Manilla Clams | Fresh Catch |  
Tomato Fennel Broth | Sourdough

### STEAMED KONA KANPACHO 38

Ginger Scallion Sizzle | Seasoned Soy | Choy  
Sum

### CHICKEN AND MUSHROOM

### ROULADE 32

Duxelle | Chive Mashed Potato | Haricot Vert |  
Rosemary Chicken Jus

### DRY AGED PORK CHOP 38

Au Gratin Potato | Broccolini | Marsala  
Mushroom Demi Glace

### PAN SEARED 12 OZ RIBEYE 45

Alii Mushrooms | Asparagus | Chive Mashed  
Potato | Red Wine Demi

### SHRIMP CARBONARA 38

Pancetta | Linguine | Parmesan | Black Pepper