

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

MBC COCONUT Porter 9

HEINEKEN Lager 9

CORONA Lager 9

Cans + Bottles

BUDWEISER Lager 8

O'DOUL'S NAB 9

WHITE CLAW Hard Seltzer 9

Happy Hour

Daily: 2:00PM to 5:00PM

DRAFT BEERS

HOUSE WINES

2 Off

10

Starters

SPICY BABY BACK RIBS 21

Gochujang | Toasted Sesame | Green Onion | Cabbage Slaw

STEAK FRITES 21

Grilled Flank Steak | Shoestring Fries | Herb Chimichurri Sauce | Garlic Aioli

PLANTATION WINGS 18

Buffalo Sauce | Cilantro Slaw | Blue Cheese Dressing

MEDITERRANEAN TRIO 20

Roasted Garlic Hummus | Roasted Red Pepper Babaganoush | Cucumber Dill Yogurt | Crudités | Naan Bread

COCONUT SHRIMP 17

Citrus Chili Sauce

KOREAN STYLE STREET DOG 18

Beef Franks | String Cheese | Sriracha Ketchup

MAUI ONION RINGS 14

House Aioli

Dessert

MAUI MUD PIE 16

Oreo Crust topped with Kona Coffee Ice Cream mixed with Macadamia Nuts, Toasted Coconut & Chocolate swirl

CRÈME BRULEE **GF** 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

Salads

BEET SALAD 20

Roasted Beets | Arugula | Feta | Pine Nut | Papaya Seed Dressing

MAUI BREEZE SALAD 18

Kula Greens | Candied Macadamia Nuts | Tropical Fruits | Avocado | Lilikoi Dressing

Handhelds

ROYAL BURGER 24

Smoked Bacon | Cheddar | Swiss | Spicy 1000 | LT | Crispy Onion | Onion Rings | Brioche | Fries

RUBEN SANDWICH 21

Sauer Kraut | Spicy 1000 | Swiss Cheese | Marbled Rye Bread | Pickle

FRESH FISH SANDWICH 28

Tzaziki | Pickled Red Onion | LT | Brioche | Fries

BEACHCOMBER TURKEY SANDWICH

21

Italian Roll | Stone Ground Mustard Aioli | Avocado | Swiss | Smoked Bacon | Fries

KULA VEGGIE WRAP 15

Quinoa | Chickpea | Cucumber Namasu | Radish | Miso Dressing | Spinach Wrap

Lunch Entrees

"HAPA POKE BOWL" 30

Troll Caught Fish | Steamed Rice | Avocado Takuan | Edamame | Sriracha Aioli | Seaweed Salad | Sesame | Kabayaki

BBQ CHICKEN FLAT BREAD 22

Sweet & Tangy BBQ Sauce | Herb Grilled Chicken | Mozzarella | Cilantro

UPCOUNTRY VEGGIE FLATBREAD 22

Bell Peppers | Maui Onion | Button Mushrooms | Baby Spinach | Black Olives | Diced Tomato

FISH TACOS 28

Pan Seared Local Catch | Cilantro Slaw | Pickled Red Onion | Queso Fresco | Ranchero Salsa