

SIGNATURE COCKTAILS 13

COLD BREW RUSSIAN
Smooth cold brew coffee with Frangelico and Baileys Irish Cream

YUZU MULE
Tito's Handmade Vodka, freshly sliced cucumbers, yuzu citrus, club soda

MAMAKI OLD FASHIONED
Hawaiian sourced Mamaki tea, Redemption Whiskey, fresh squeezed lemon, Falernum Bitters

ROSEMARY WATERMELON CRUSH
Watermelon Kombucha infused with vodka and rosemary

THAI SPIKED TEA
Vodka with house made Thai tea leaves steeped, then infused with sugar cane and condensed milk

KBH MOJITO
Vodka with fresh muddled mint, topped with yuzu soda accompanied with lilikoi mango passion juice

HIBIS KISS
Hibiscus-infused vodka bound by fresh lime juice topped with ginger tumeric kombucha, brewed locally in Lāhainā

HONEY BUBU
Bourbon bound with honey swirls and lemongrass kombucha

ORANGE CRUSHED
A creamy delight of vanilla, vodka, triple sec, orange juice, and cream

SPICY MARY
Vodka, fresh squeezed lemon juice, jalapeño pepper, bacon, pickle spear, and dusted with red sand spice

MOCKTAILS 8

MANGO SEASON
Mango purée, freshly squeezed lime, house-made lemongrass syrup

GOODIE GURI
Strawberry, lemon, lime, vanilla extract, condensed milk, club soda

MAUI TROPICAL CLASSICS

MAI TAI 11
Light and dark rum, mixed with pineapple juice, a splash of lemon and topped off with a taste of delightful orange curacao

LAVA FLOW 11
A Piña Colada and strawberry purée combination, light rum, coconut syrup, pineapple juice, vanilla cream, half a banana, and strawberries

TIKI TAI 17
The classic Mai Tai served in a souvenir Tiki mug

TROPICAL ITCH 16
Bourbon and light rum with passion fruit juice and sweet and sour, splashed with orange curacao and a dark rum float, with your own back scratcher

VINO Glass | 6oz. Bottle

ZARDETTO PROSECCO 9 34
Italy

SEVEN FALLS CHARDONNAY 8 30
Wahlake Slope Washington

BENZINGER PINOT NOIR 9 34
Russian River

CHATEAU SOUVERAIN CABERNET SAUVIGNON 8 30
Alexander Valley

BREWED

LOCAL CRAFT DRAFTS 7

KBH Hefe by Waikiki Brewing Co | Koholā Brewery Red Sand Amber Ale
Maui Brewing Bikini Blonde | Kona Brewing Pacific Golden Ale

BOTTLES AND CANS

DOMESTIC 6
Budweiser | Bud Light | Coors Light
Claushaler (non-alcoholic)

IMPORT 8
Heineken | Corona | Big Swell IPA



Serving
LUNCH & DINNER
11:30am - 8pm

BAR HOURS
10am - 10pm

HAPPY HOUR
3pm - 6pm

APPETIZERS

TUNA POKE 14	VEGETABLES & DIP 10
Fresh, raw tuna* with onions, ogo, scallions, soy sauce, sesame garlic flavors	Fresh carrots, broccoli, cauliflower, zucchini, celery, olives, cucumbers, served with ranch dip
KĀLUA PORK NACHOS 15	FRIED ZUCCHINI 10
Kālua pork, cheddar cheese mix, jalapeño, Pico de Gallo, cheese sauce, olives	Fried golden brown, served with homemade cucumber dip
FISH TACOS 13	POT STICKERS 10
Fried fish, mixed slaw, Pico de Gallo, lime, cheese with spicy cream and jalapeño	Deep fried, served with ponzu dipping sauce
SPICY CHICKEN WINGS 12	ONION RINGS 9
Freshly made with garlic spicy Korean sauce or ranch dressing	Fried golden brown
BEEF TERIYAKI SKEWERS 11	CRINKLE CUT FRIES 9
Tender strips of beef on a skewer, marinated in sweet soy sauce and grilled	Basket of crinkle cut fries

BOWLS

All bowls served with steamed hapa haole rice
(mix of calrose enriched white rice and whole grain brown rice)

TUNA POKE BOWL 18
Fresh, raw tuna*, edamame, cucumber, avocado, sweet Maui onions, cabbage slaw, carrot, furikake, spicy aioli, and Kabayaki sauce. Tofu substitution available
HAWAIIAN BOWL 17
Kālua pork, lomi salmon, cucumbers, corn, cabbage slaw, green onions, and fish sauce aioli
HAMBURGER STEAK BOWL 17
Hamburger, kim chee, broccoli, brown gravy, grilled onions and boiled egg
TERIYAKI CHICKEN BOWL 17
Teriyaki chicken, scallions, edamame, cucumbers, avocado, cabbage slaw, broccoli, shredded carrots, furikake, and freshly made fish sauce aioli



Vegetarian

*Consuming raw or undercooked foods may increase your risk of foodborne illness

ENTRÉES

SURF BURGER 18
Beef chuck, short rib and brisket beef patty, served with cheddar cheese, lettuce, tomato, bacon, and onions on a brioche bun with crinkle cut fries
'ONO BURGER 18
Teriyaki beef chuck and brisket burger, served with lettuce, tomato, onion, and pineapple on a brioche bun with crinkle cut fries
BEYOND BURGER™ 18
Plant-based Beyond Burger™ grilled and served with Asian slaw, tomato, onion, and cucumbers on a brioche bun with taro chips
MAHIMAHİ SANDWICH 18
Grilled mahimahi with Asian mix slaw, onions, and tomato on a French hoagie roll with crinkle cut fries
TUNA SALAD SANDWICH 15
Freshly made, served with lettuce, cucumbers, tomato, Maui sweet onions, avocado, and alfalfa sprouts on organic honey oats and flax bread with taro chips
THAI CHICKEN SANDWICH 18
Thai flavored chicken breast served with Thai Asian basil slaw, pickled carrots, cucumbers, and onions on a brioche bun with crinkle cut fries
FISH & CHIPS 18
Beer battered cod served with seasoned crinkle cut fries and tartar sauce
SMOKED TURKEY SANDWICH 14
Mesquite smoked turkey, served with Swiss cheese, lettuce, alfalfa sprouts, cucumbers, tomato, red onions, and avocado on honey oats and flax bread with taro chips
HOT DOG 13
Eisenberg Beef Hot Dog with crinkle cut fries

BEVERAGES

BOTTLED WATER 3
JUICES 3
Orange Passion Orange Guava Pineapple Lemonade
FOUNTAIN DRINKS 3
Iced Tea Coke Diet Coke Sprite
100% COCONUT WATER 5
Plant-based hydration from unsweetened fragrant young, green coconuts
YUZU SODA 5
Refreshing yuzu citrus juice bound by fresh squeezed lime juice
COLD BREW COFFEE 5
VALLEY ISLE KOMBUCHA - BREWED LOCALLY IN LAHAINA 9
Lemongrass Kombucha Watermelon Kombucha