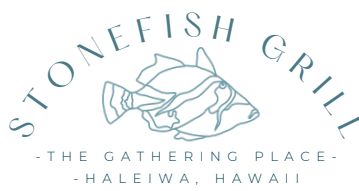


Dinner



PUPUS

Crispy Calamari ✓

tubes & tentacles fried to crisp perfection | 14

Garlic Shrimp GF

creamy garlic shrimp | 16

Under the Sea GF ✓

shrimp, crab, mussels, local sweet corn & sausage | 36

Prime Rib Poke ✓

spiced prime rib, flash seared poke style | 18

Chicken Wings

your choice: fire, KC BBQ, or mango | 15

Baked Potato

baked potato with your choice of fixin's | 7

CHILL BAR

Blackened Ahi ✓

seared ahi with a fresh chimichurri inspired topping | MKT

Fresh Local Poke GF

fresh ahi served raw with local flare | MKT

Smoked Local Fish Dip ✓ GF

fresh local fish smoked and mixed into a creamy dip with local Hawaiian chips | 17

Oysters on the Half ✓ GF

seasonal shucked oysters
three for 15 | six for 24

Shrimp Cocktail GF

a classic | 15

Ali'i Ceviche GF

fresh fish, lime juice, tomatoes, onions and cilantro served with local Hawaiian chips | 16



LOCAL GREENS + HOMEMADE SOUP

ADD ON CHICKEN | 6 SHRIMP | 10
FISH OF THE DAY OR SALMON | 10

House Salad GF

locally sourced greens & microgreens | 12

Seafood Louie GF

a fresh take on the old King of Salads | 21

Caesar

classic fresh romaine caesar | 14

Seafood Chowder

creamy white chowder with fresh seafood
cup 7 | bowl 12

Crabcake Salad

house made crab cakes on house salad mix with mango salsa & avocado citrus cilantro aioli | 20

Bleu Cheese Chop GF

twist on a classic wedge with Ma's beet eggs | 15

Roasted Beet Salad GF

beets, wine poached pears, mandarin oranges, candied walnuts, goat cheese & local greens | 17



MAUKA

Seven Spice Lamb

herb marinated, roasted & grilled; served with house root vege | 37

Strip Loin GF

paired with a lilikoi béarnaise | 38

lobster surf & turf | +20

Prime Rib GF

juicy 14oz portion served with house vege and garlic mash | 37

Bri's KC BBQ Ribs

Kansas City with local flare | 29 full rack | + 10

Grilled Pineapple Chicken GF

Grilled Chicken Breast over coconut-ginger rice, topped with a grilled pineapple salsa | 27

Savory Udon Stir Fry GF

local udon stir fry topped with your choice of tofu, chicken or shrimp | 21



MAKAI

Lawai'a Cioppino GF

island cioppino layered with warm flavors & a variety of seafood | 59

Coconut Ginger Catch GF

fresh local catch with a light ginger-coconut sauce & grilled bok choy | 27

Tuscan Salmon GF

fresh grilled salmon grilled with a tuscan cream sauce over local udon noodles | 28

Fish Picatta

pan seared local catch with garlic & a lemon-butter caper sauce | MKT

THANK YOU FOR SUPPORTING LOCAL!



WE ARE COMMITTED TO SUPPORTING OUR LOCAL FARMERS AND FISHERMAN AND ALWAYS BUY LOCAL & ORGANIC WHEN AVAILABLE!

GF vegetarian menu at request

GF gluten free at your request

✓ local favorite

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

From the Bar



BREWS 6-10



SPECIALTY COCKTAILS | 15

Raspberry Smash

Titos, raspberry puree, lemon juice, fresh basil & a splash of soda

Moloka'i Mule

Limoncello, St Germain, ginger beer & splash of house sour

Jala-Paloma ✓

Jalapeno infused Tanteo tequila, agave, pink grapefruit, fresh lime, club soda & a salted rim

Peach Tea

Plume & Petal Peach Vodka & fresh brewed tea - you won't taste it, but it'll do the trick!

1944 – Mai Tai

the original Mai Tai - "out of this world"

Stoned Tai

light & dark rum, orgeat syrup, pineapple juice, house sour mix and lilikoi puree

Laid Back

a real local gin & juice - Bombay Sapphire & Hawaiian Sun Passion Orange Guava

Liliko'i Kamikaze ✓

Vodka, lilikoi puree, sweet & sour, triple sec & a li hing rim

Smokey Treat

a smokey spin on an old fashion. mezcal with chocolate & citrus notes

Lychee Breeze

Titos, lychee, pineapple & cranberry juice

SPF40

strawberry-cucumber-mint, peach & pineapple vodka fizz

Liliko'i Habanero Margarita

a sweet, tangy & spicy margarita complete with a li hing mui rim

BREWS ON TAP

Pacifico

Lagunitas IPA

Kona Longboard Lager

Kona Big Wave Golden Ale

Kohala Hazy IPA

Maui Bikini Blonde

BOTTLED BREWS

Heineken

Heineken Light

Corona

Bud Light

Michelob Ultra Light

Coors Light

Guinness

Fat Tire Amber Ale

Maui Pau Hana Pilsner

Dog Fish Sour Session

Sierra Nevada Pale Ale

Waikiki Hana Hou Hefe

OTHER BREWS

Ola Kona Gold Cider

Ola Maui Hard Juice ask server for flavor!

Maui Dragon Fruit Seltzer

Ola Seltzer



WINES

Body Guard by Dau Charddonay

Teifenbruer Pinot Grigio

Whitehaven Saugvignon Blanc

Fleurs de Prairie Rose

Bezinger Cabernet

Kings Ridge Pinto Noir

Decoy Merlot

Painted Field Red Blend