



MAUKA
MAKAI

DINNER



SMALL PLATES

YUKON GOLD GNOCCHI

With charred Hawaiian orange butter, toasted macadamia nuts, garden herb essence 15.00

SMOKED TAKO HO'IO SALAD*

Kiawe-smoked local octopus, pohole fern sprouts, Kula tomatoes, Maui onion, blue ginger 18.00

PORK & 'AHI*

Crispy pork belly, shichimi-seared 'ahi, Maui onion jam, Yamasa caramel, Sriracha honey 17.00

MISOYAKI BUTTERFISH*

With bacon jam, local grape tomatoes, Kula spinach, Cabernet black pepper reduction 16.00

CHICKEN PÂTÉ*

With sweet Portuguese brioche, alaea sea salt crostini, blueberry gastrique, Waimea baby cukes, toasted walnuts 14.00

SEAFOOD LÚ'AU*

Local taro, octopus, snapper, Kaua'i prawn, coconut creme fraiche 12.00

KAUA'I PRAWN CEVICHE*

With calamansi, charred shishito poke, lemon-pressed olive oil, plantain crisp, coconut 17.00

POHAKU NATURAL PRIME RIB EYE*

Hot-stone cooked grass-fed prime rib eye, calamansi ponzu, scallion marmalade 18.00

SALADS

UPCOUNTRY GATHERED GREENS

Kula baby mesclun greens, fennel, Waimea cukes, local cherry tomatoes, hearts of palm, Kā'anapali beets, lavender dressing 14.00

KULA TOMATO & MAUI SURFING GOAT CHEESE SALAD

Local Kula tomatoes, Maui Surfing Goat cheese, avocado mousse, Sumida Farm watercress, preserved lemon, Hawaiian sea salt 16.00

HAWAIIAN BUTTER LETTUCE*

Westside local butter lettuce, alaea sea salt crostini, Medeiros Farms cured egg, shiso-yogurt ranch dressing 16.00

ENTREES

NATURAL PRIME NEW YORK STRIP*

15 oz. grass-fed prime strip loin, hapa potato puree, candied heirloom carrots, local asparagus, Big Island mushroom glacé 46.00

PORK CHOP*

Grilled rib chop, Yama sweet potato brulee, crispy Brussels sprouts salad, grain mustard, poha berry 41.00

WHOLE CRISPY CATCH*

With wok-fried Shimeji mushroom poke, garlic beef-butter fried rice, pohole fern salad, calamansi ponzu MARKET PRICE

INAMONA GRILLED 'AHI*

With roasted kukui nut, Pūlehu aila rice, tempura Anuheha Farms asparagus, pickled garlic preserve 42.00

NATURAL PRIME RIB EYE & BLACK PEPPER KAUA'I PRAWNS*

Pūlehu natural prime rib eye, tempura black pepper Kaua'i prawns, Kā'anapali horseradish potato, local haricot vert, chimichurri 48.00

PAN-ROASTED SHUTOME*

Local broadbill swordfish, roasted local vegetable nage, ginger scallion pesto, Portuguese brioche 40.00

FRIED CHICKEN CONFIT*

Free-range chicken, wok-charred local green beans, baby potatoes 38.00

KONA LOBSTER*

Butter-poached local lobster, edamame pea risotto, gingered heirloom carrots, 'ōlena gastrique 48.00

ALI'I MUSHROOMS

Roasted Big Island mushrooms, Anuheha Farms asparagus, ginger scallion risotto 34.00

DESSERTS

LILIKO'I SURFING GOAT CHEESE CAKE

Infused local cheese, organic honey, crisp phyllo, orange blossom gastrique 10.00

MAUI GOLD PINEAPPLE UPSIDE-DOWN CAKE

With polenta, Maui rum, Chantilly cream, turbinado sugar 10.00

BAKED MAUI

House-made pound cake, meringue, Lappert's Hawai'i coconut ice cream, macerated Kula strawberries 10.00

AFFOGATO

Kā'anapali espresso, Lappert's Hawai'i vanilla ice cream, salted caramel 10.00

CHOCOLATE DECADENCE

Flourless chocolate torte, local banana brulee, charred thyme, blueberry gastrique 10.00

LAPPERT'S HAWAI'I ICE CREAM

Seasonal flavors 8.00

* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness. 18% service charge will be added to parties of six or more. 17-WNOV-0288



DRINK MENU

NON-ALCOHOLIC

Soda, iced tea or juice 5.00

Still or sparkling bottled water 8.00

COCKTAILS 13.00

Wicked Wahine Daiquiri

Maui's own Deep Island Hawaiian Rum, maraschino liqueur, agave, grapefruit juice and fresh-pressed lime

Mauka Makai Mai Tai

Old Lāhainā rum, orange Curaçao liqueur, fresh pineapple juice, fresh-pressed limes, smoked with local kiawe wood and finished with an Old Lāhainā dark rum floater

Lavender Lychee Martini

Maui's own Ocean Organic Vodka, lavender bitters, lychee juice, garnished with skewered lychee fruit

Kula Strawberry Collins

Bombay Sapphire gin, white sugarcane, fresh-pressed lemons and Kula strawberries

Hibiscus Margarita

Patrón Silver tequila with fresh-pressed lime and house-made hibiscus syrup, served on the rocks, rimmed with Kaua'i sea salt

The "Maile Duval"

Domaine de Canton ginger liqueur, Hennessy cognac, fresh pineapple juice

Kā'anapali Mule

Ocean Organic Vodka, calamansi lime, ginger beer

King Kalākaua Old-Fashioned

Single-barrel Knob Creek whiskey, angostura bitters, Big Island Lehua honey

BEERS

Maui Brewing Co. Seasonal, Maui, HI 8.00

Hitachino Nest Red Rice Ale, Naka, Japan 8.00

Ayinger Celebrator Doppelbock, Bavaria, Germany 8.00

Ballast Point Sculpin IPA, San Diego, CA 8.00

Chimay Cinq Cents White, Chimay, Belgium 8.00

Lanikai Route 70 Saison, Kailua, HI 12.00

Breakside Lunch Break India Session Ale, Portland, OR 12.00

Rogue Morimoto Soba Ale, Newport, OR 12.00

RED WINE

Cabernet Sauvignon

Justin, Paso Robles, CA	14.00		65.00
Hess "Allomi," Napa, CA	16.00		72.00
Heitz, Napa, CA			85.00
Silver Oak, Alexander Valley, CA			135.00
Stag's Leap, Napa, CA			165.00
Caymus, Napa, CA			185.00

Merlot

Vita Nova, Santa Barbara, CA	13.00		52.00
Hanaiali'i, Napa, CA			75.00
Pride Mountain, Sonoma, CA			125.00

Pinot Noir

B.R. Cohn, Glen Ellen, CA	14.00		62.00
Au Bon Climat, Santa Maria, CA	16.00		72.00
Flowers, Sonoma, CA			110.00

Other Reds

Syrah, Ulupalakua Vineyards, Maui, HI	12.00		48.00
Shiraz, Mollydooker, McLaren Vale, South Australia	16.00		72.00
Zinfandel, Artezín, Mendocino County, CA	13.00		52.00
Malbec, Gnarly Head, Mendoza, Argentina	13.00		52.00

WHITE WINE

Chardonnay

Charles & Charles, Columbia Valley, WA	14.00		62.00
Mer Soleil Silver, Santa Lucia Highlands, CA	16.00		72.00
Stag's Leap, Napa, CA			75.00
Hartford Court, Russian River Valley, CA			82.00
Cakebread, Napa, CA			105.00
Far Niente, Napa, CA			125.00

Sauvignon Blanc

Matanzas Creek, Sonoma, CA	12.00		48.00
Villa Maria Private Bin Sommelier Select, Marlborough, New Zealand	14.00		58.00
Foucher Lebrun, Sancerre, France			66.00
Craggy Range, Martinborough, New Zealand			72.00

Other Whites

Riesling, Dr. F. Weins-Prüm Feinherb, Mosel, Germany	13.00		52.00
Pinot Grigio, Antinori, Santa Cristina, Sicily, Italy	12.00		48.00
Pinot Gris, Kim Crawford, Marlborough, New Zealand	12.00		48.00
Viognier, Ulupalakua Vineyards, Maui, HI	12.00		48.00
Gewürztraminer, Pierre Sparr, Alsace, France	14.00		62.00

BUBBLES

Prosecco, Ruffino, Italy	12.00		48.00
Brut, Mumm, Napa, CA	14.00		62.00
Brut Rosé, Domaine Carneros, Napa, CA			75.00
Brut, Taittinger la Française, France			96.00
Brut, Veuve Clicquot Yellow Label, Reims, France			120.00
Brut, Dom Perignon, Reims, France			265.00