

CRAFTED

13

Açai Berry Mojito

Old Lāhainā rum, muddled mint, açai berries, fresh-pressed limes, simple syrup, soda water

Macadamia Nut Chi Chi

Ocean Organic Vodka, macadamia nut liqueur, pineapple chunks, coconut cream, pineapple juice

Lava Lava

Local rum, blended fresh bananas and pineapples, fresh strawberry puree, coconut cream

Hapa Mule

Bombay Sapphire gin, freshly chopped mint, fresh-pressed lime, simple syrup, ginger beer

Li Hing Margarita

Sauza tequila, li hing mui powder (dried plum), Cointreau, mango puree, sweet and sour mix, fresh-pressed lime

Hawaiian Blues

Coconut Skyy Vodka, Malibu rum, coconut cream, pineapple juice, sweet and sour mix, topped with a drizzle of blue curaçao

Lāhainā 78

Ocean Organic vodka, elderflower liqueur, fresh-pressed lemons, sparkling wine

Spiked Plantation Tea

Local vodka and rum, triple sec liqueur, sweet and sour mix, pineapple juice, simple syrup, splash of cola

MOCKTAILS

10

Açai Fizzle

Açai berries, fresh-pressed calamansi and lemon, club soda

Cucumber Mint Cooler

Cucumber, mint, lemon juice, ginger beer

Shiso Ginger Spritzer

Shiso and ginger shrubs, calamansi, club soda

Mango Strawberry Lemonata

Mango and strawberry puree, lemonade, club soda

FRESH-PRESSED JUICE

7

Cucumber, honeydew, cilantro

Carrot, apple, ginger, lemon

Orange, grapefruit, lemon

Kale, spinach, banana, mango smoothie



APPETIZERS

Beer-Battered Maui Onion Rings 13
With coconut-citrus aioli and spicy banana ketchup

Crispy Buffalo Tako* 17
Octopus, Hawaiian chili buffalo sauce, shiso-yogurt ranch dressing

Wasabi Fingerling Fries 10
With wasabi oil and cool buttermilk dip

Edamame Poke 9
Steamed edamame with sesame, sambal, soy and scallions

Bloody Canary* MP
Grilled yellow tomato gazpacho, Kaua'i shrimp, Miyagi oyster, 'ahi poke, fresh coconut ceviche

Kalbi Wings 17
Grilled marinated chicken wings, house-made cucumber kimchee, sesame-ginger aioli

Edamame Gyoza 12
Edamame dumplings, avocado mousse, citrus-soy dipping sauce

MAUKA BITES (From the Land)

Upcountry Cobb 14
Local mesclun, grilled chicken breast, local egg, beef pipikaula, local radish, avocado, peppered Surfing Goat Dairy cheese

Kula Butter Salad 15
Upcountry butter lettuce, crispy bacon, Kula tomatoes, Maui onion, blue cheese dressing

Simple Things 14
Heirloom carrots, local radish, baby cucumber, Anuhea Farms asparagus, roasted garlic puree, buttermilk dip

Dry Mein Noodles* 17
Crispy pork belly, Upcountry vegetables, charred Wagyu butter, Big Island mushrooms, cured local egg

The Day After* 17
Local noodles, crispy pork, bean sprouts, tempura egg yolk, scallions, beef butter, house-made broth

* 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.

MAKAI BITES (From the Ocean)

- Crispy Calamari*** 17
With house-made cucumber kimchee, coconut-citrus aioli
- Poke Bowl*** 20
Fresh local 'ahi, avocado, crunchy ogo seaweed, sweet soy, cayenne aioli, tobiko (roe), sushi rice, arare rice crackers, seasoned nori
- Fish & Chips*** 20
Maui beer-battered tempura fresh catch, Old Lāhainā rum mignonette sauce, wasabi-garlic fries

HANDHELDS

Served with Maui chips or fresh fruit

- Makaweli Burger*** 19
Free-range Kaua'i beef, local bacon, provolone cheese, avocado, tomato jam, brioche bun
- Seared Poke Wrap*** 19
Seared 'ahi poke, seasoned brown rice, sweet soy, local horseradish aioli, local tortilla
- Dynamite Dog** 18
Local Portuguese sausage, cayenne aioli, wasabi peas, Kabayaki sauce, scallions, sweet bun
- Yuzu Chicken Wrap** 17
Grilled citrus chicken, teriyaki mayo, local mesclun, avocado, local tortilla
- Grilled Cheese & Tomato Soup** 16
Five cheeses, bacon jam, yellow tomato, Portuguese brioche
- Pork & Poi** 18
Roast pork, bacon, tomato jam, Thai basil aioli, Swiss cheese, butter lettuce, taro bun

- Edamame Sliders** 16
Edamame hash, kimchee aioli, Portuguese brioche

DESSERTS

- Cast-Iron Sundae** 10
House-made brownie, Kula strawberries, hot fudge, whipped cream, Lappert's Hawai'i vanilla ice cream
- Fried Banana Cream Pie** 10
Fried local banana lumpia, Chantilly, alaea sea salt caramel
- Milk and Cookies** 10
Warm chocolate chip cookies, Big Island Dairy vanilla-infused milk
- Lappert's Hawai'i Ice Cream** 8
Seasonal flavors

BEER

- Maui Drafts** 8
Bikini Blonde Lager, Maui Brewing Co.; Big Swell IPA, Maui Brewing Co.; Seasonal Selection, Maui Brewing Co.; Lokahi Pilsner, Koholā Brewery; Kai Ala Farmer's Ale, Koholā Brewery

- Domestic** 6
Budweiser, Bud Light, Miller Lite, Coors Light, Kona Brewing Co. Longboard Island Lager, St. Pauli Girl

- Premium** 8
Corona, Heineken, Heineken Light, Blue Moon, Samuel Adams Boston Lager, Angry Orchard Hard Cider Green Apple, Angry Orchard Hard Cider Crisp Apple

- Maui Brewing Co. Cans** 8
Bikini Blonde Lager, Big Swell IPA, Pineapple Mana Wheat, Coconut Hiwa Porter

WINE

White

- Chardonnay** 14 | 62
Charles & Charles, Columbia Valley, WA
- Sauvignon Blanc** 12 | 48
Matanzas Creek Winery, Sonoma, CA
- Pinot Grigio** 12 | 48
Antinori, Santa Cristina, Sicily, Italy
- Riesling** 13 | 52
Dr. F. Weins-Prüm Feinherb, Mosel, Germany

Reds

- Cabernet Sauvignon** 14 | 65
Justin, Paso Robles, CA
- Merlot** 13 | 52
Vita Nova by Jim Clendenon, Santa Barbara, CA
- Pinot Noir** 14 | 62
B.R. Cohn Silver, North Coast, Glen Ellen, CA

Bubbles

- Prosecco** 12 | 48
Ruffino, Italy
- Brut** 14 | 62
Mumm, Napa, CA

MAI TAI

- Nanea Royal** 25
Appleton 12-year aged Jamaican rum, Zacapa 23 dark rum, Pierre Ferrand Dry Curaçao, freshly muddled pineapples, orgeat syrup, fresh calamansi

- Lāhainā Town** 13
Old Lāhainā rum, fresh-pressed pineapple and orange juice, orgeat syrup, orange Curaçao liqueur

- Da Frozen** 13
Cruzan rum, fresh pineapple, passion fruit puree, lime juice, orgeat syrup, mint, Myers's dark rum floater

- The Mai Thai** 13
Rum, lemongrass, Thai basil, Thai chili

- Chocolate** 13
Cacao-infused rum, house-made Kona coffee syrup, fresh-pressed lemon, tiki bitters, pineapple juice, Old Lāhainā dark rum floater

- Blood Orange Coconut** 13
Infused blood orange and pineapple juices, coconut rum, lemon-lime soda