

Executive Chef
Alex Stanislaw



Executive Sous Chef
Brian Noordman

WINES BY THE GLASS | 6oz POUR

JOSH HOUSE WINES Pinot Grigio, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, or Pinot Noir	8
RISATA Prosecco – DOC Estate Grown, Product of Italy	9
YES WAY ROSÉ French Blend – FR	9
JERMANN Pinot Grigio – Fruili, IT	10
J VINEYARDS Pinot Gris – Sonoma, CA	10
HANNA Sauvignon Blanc – Russian River Valley, CA, 2023	11

COCKTAILS | ALL \$12

ALOHA BITE Kapena Chili Tequila + Strawberry Purée + Lime Sour
MAI TAI Hawaii's Most Popular Drink! White Rum + Dark Rum + Our "Secret" Mai Tai Mix
STRAWBERRY MINT LEMONADE Tito's Vodka + Lemonade + Strawberry Purée + Mint
SEA HOUSE MULE Pau Vodka + Lilikoi Purée + Lime Juice + Ginger Beer
RUM HEAVEN RumHaven Coconut Rum + Crème de Coconut + Lemon Juice + Pineapple Juice + Coconut Water

BEER

DRAFTS \$7	
MAUI BREWING CO. BIKINI BLONDE	
KOHOLA MAUI (Seasonal)	
KONA BREWING BIG WAVE	
KONA LIGHT BLONDE ALE	
BOTTLES	
COORS LIGHT	4
BUD LIGHT	4
HEINEKEN	5
STELLA ARTOIS	5
CANS	
HIGH NOON SELTZER	5



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HAPPY HOUR | 2:00 - 4:45 PM

SWEET ONION SOUP Petite marmite + sherry + brandy + cheesy crouton	10
CRISPY “CAULIFLOWER” WINGS V Hawaiian style tamari-chili BBQ sauce + house ranch	9
POKE NACHOS Sashimi grade ahi tuna + Kula onion + tomato + limu + wonton + wasabi aioli + sweet soy + sriracha aioli	14
LANI RIBS Asian BBQ + pineapple slaw	10
CRISPY CHICKEN WINGS Housemade Hawaiian BBQ sauce	9
SHREDDED PORK “STREET TACOS” GF Asian slaw + onion + cilantro + sriracha aioli	10
CLASSIC COCONUT SHRIMP Tropical fruit salsa + Asian slaw + sweet thai chili sauce	10
CRISPY CALAMARI Furikake panko crust + marinara + mango mustard	9
HURRICANE FRIES V Sriracha aioli + furikake + green onion	7
HOUSE CAESAR SALAD Baby romaine + croutons + pecorino romano + housemade Caesar	8
SMASH BURGER SLIDERS Kalua pork + slaw + "comeback" sauce	11
SEARED AHI GF Seared sustainably sourced Hawaiian Ahi + cucumber kimchee	12
CAPRESE BRUSCHETTA V Fior di latte mozzarella + basil pesto+ local tomato	8

Please no substitutions or alterations

V = VEGETARIAN **GF** = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.
Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.
We are not able to guarantee our items are safe to consumers with food allergies.

