

Executive Chef
Alex Stanislav



Executive Sous Chef
Brian Noordman

WINES BY THE GLASS | 6oz POUR

CANYON ROAD HOUSE WINES Pinot Grigio, Chardonnay, Cabernet Sauvignon, or Sauvignon Blanc	6
LA MARCA Prosecco – Veneto, IT	8
YES WAY ROSÉ French Blend – FR	8
JERMANN Pinot Grigio – Friuli, IT	9
J VINEYARDS Pinot Gris – California	9
DAOU Sauvignon Blanc – NZ	10

COCKTAILS | ALL \$11

ALOHA BITE

Kapena Chili Tequila + Strawberry Puree + Lime Sour

MAI TAI

Hawaii's Most Popular Drink! White Rum +
Dark Rum + Our "Secret" Mai Tai Mix

STRAWBERRY MINT LEMONADE

New Amsterdam Pink Whitney Vodka +
Lemonade + Strawberry Puree + Mint

SEA HOUSE MULE

New Amsterdam Vodka + Lilikoi Puree + Lime Juice +
Thai Basil

RUM HEAVEN

RumHaven Coconut Rum + Crème de Coconut + Lemon
Juice + Pineapple Juice + Coconut Water

BEER

DRAFTS | \$6

MAUI BREWING CO. BIKINI BLONDE

KOHALA MAUI (Seasonal)

KONA BREWING BIG WAVE

KONA LIGHT BLONDE ALE

ELYSIAN SPACE DUST IPA

BOTTLES

COORS LIGHT

4

BUD LIGHT

4

HEINEKEN

5

STELLA ARTOIS

5

CANS

KONA TROPICAL PUNCH

ISLAND SELTZER

5



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HAPPY HOUR | 2:00 - 4:45 PM

KULA ONION SOUP Petite marmite + sherry + brandy + cheesy crouton	8
CRISPY "CAULIFLOWER" WINGS V Hawaiian style tamari-chili BBQ sauce + house ranch	7
POKE NACHOS Sashimi grade ahi tuna + Kula onion + tomato + limu + wonton + wasabi aioli + sweet soy + sriracha aioli	8
LANI RIBS Asian BBQ + pineapple slaw	9
CRISPY CHICKEN WINGS GF Housemade Hawaiian BBQ sauce	9
PORK STREET TACOS GF Asian slaw + onion + cilantro + sriracha aioli	9
CLASSIC COCONUT SHRIMP Tropical fruit salsa + Asian slaw + sweet thai chili sauce	9
CRISPY CALAMARI Furikake panko crust + marinara + mango mustard	7
HURRICANE FRIES V GF Sriracha aioli + furikake + green onion	7
HOUSE CAESAR SALAD Baby romaine + croutons + pecorino romano + housemade Caesar	6
BLUE CRAB CAKE SLIDERS Crab + remoulade + avacodo slaw + brioche bun	9

V = VEGETARIAN **GF** = GLUTEN FREE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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.

