

HOUSE SPECIALTIES

Ahi Poke Nachos* 23

Ahi Poke, Pickled Onion, Jalapeno, Cucumber, Tomato, Asian Garlic Glaze, Wasabi Aioli & Furikake on Tortilla Chips

Firecracker Poke Bowl* 20

Ahi Tuna, Volcano Sauce, Seaweed Salad, Pickled Onion, Furikake & Steamed Rice

Asian Garlic Poke Bowl* 20

Ahi Tuna Tossed in Asian Glaze, Cucumber, Green Onion, Seaweed Salad, Pickled Onion, Furikake & Steamed Rice

Lahaina Fish Tacos 21

Blackened Line Caught Mahi Mahi, Local Greens, Cilantro Lime Aioli, Mango Pineapple Pico De Gallo, Fresh Lime, Chips & Salsa

Maui Nui Mahi Sandwich 22

Blackened Mahi Filet, Pickled Onion, Butter Lettuce Slaw, Tomato & Dynamite Sauce on a Brioche Bun

Wonton Ahi Tacos* 22

Asian Style Poke, Mango Pineapple Pico De Gallo, Wasabi Aioli

Shrimp Ceviche* 20

Chopped Jumbo Shrimp Soaked in Lime Juice, Jalapeno, Onions, Cilantro, Avocado & Chips

*Also available **SPICY**

Crispy Calamari 18

Flash Fried Thinly Sliced Calamari Steak, Cilantro Lime Aioli and Fresh Lime

APPETIZERS

Pau Hana Nachos 15

House-made Queso Sauce, Mango Pineapple Pico De Gallo & Fresh Jalapenos

Add: **Huli Chicken Thigh 4, Chicken Breast 5, Kalua Pork 6, Shrimp 6, Strip Steak 7**

Quesadilla 14

Large Flour Tortilla Stuffed with Monterey Jack and Cheddar Cheeses

Add: **Huli Chicken Thigh 4, Chicken Breast 5, Kalua Pork 6, Shrimp 6, Strip Steak 7**

Hand Tossed Chicken Wings 20

Available in Spicy Curry, Buffalo, Asian Garlic or BBQ

Kalua Pork Sliders (3) 19

Slow Roasted, Glazed in Hawaiian BBQ, Fried Onions & Brioche Bun

Angus Beef Sliders* (3) 19

Smoked Bacon, Blue Cheese, Garlic Aioli, Butter Lettuce & Brioche Bun

Bacon Cheese Fries 16

House-made Queso Sauce, Crispy Bacon, Fresh Jalapenos

Spicy Shrimp Tempura 20

Six Prawns, Topped with Asian Garlic & Volcano Sauces & topped with Seaweed Salad

Roasted Garlic Hummus 15

House-made Chickpea Hummus, Goat Cheese, Pickled Onion, Cucumber, Carrot, Peppercorn & Naan Bread

Shrimp Cocktail 20

Six Jumbo Shrimp, Cocktail Sauce & Fresh Horseradish

SALADS

Grilled Watermelon 18

Lightly Grilled Watermelon, Spinach, Candied Almonds & Goat Cheese, Drizzled with Pesto Oil and Balsamic Reduction

Ono Moa 19

Grilled Huli Chicken, Spinach, Goat Cheese, Tomatoes, Cucumber, Pineapple Salsa, Mango Vinaigrette

Wakame Ahi* 22

Blackened & Seared Ahi Tuna, Mango, Kula Mixed Greens, Seaweed Salad, Tomato, Cucumber, Avocado, Asian Garlic & Wasabi Dressing

Kale Caesar Salad 16

Blend of Kale and Romaine Hearts, Parmesan Cheese, Croutons and Classic Dressing

Side Caesar \$8

Kula House Salad 15

Kula Greens, Cucumber, Onions & Tomatoes with Mango Vinaigrette

Side House Salad \$7

Add Protein to Any Salad:

Huli Chicken Thigh 4, Chicken Breast 5, Mahi Mahi 6, Shrimp 6, Strip Steak 7

KIDS MENU

Burger 13

4oz Burger Served with Potato Chips (Add Cheese \$1)

Chicken Tenders & Fries 14

Three Homestyle Battered Tenders & Fries

Hot Dog 12

All Beef Dog Served with Potato Chips

Grilled Cheese 12

Texas Toast with American Cheese with Potato Chips

Pasta 10

Red Sauce or Butter

*Not served with a side

Upgrade To: Fruit 2, Fries 3, Onion Rings 4, House Salad or Kale Caesar 3

 Vegetarian

 Gluten Sensitive



Happy Hours

11am-12pm

30% Off PH Mai Tai, Bloody Mary & Mimosa

4pm-5:30pm

30% Off All Appetizers
30% All Mai Tai's
30% All Wines and Draft Beer

SANDWICHES

All Sandwiches come with Choice of Fresh Fruit or Chips

Upgrade To: Fries 3, Onion Rings 4, Green Salad or Kale Caesar 3

Island Style Sloppy Joe 19

Slow Roasted BBQ Kalua Pork Piled on a Hawaiian Sweet Roll, Slaw & topped with Crispy Onions

Huli Chicken Wrap 19

Citrus Teriyaki Marinated Chicken, Mango Pineapple Pico De Gallo, Spring Mix Greens, Shredded Jack Cheese, Volcano Sauce

Strip Steak Sandwich 21

Sliced Strip Steak, Caramelized Onions & Peppers, Pepper Jack Cheese, Creamy Horseradish Sauce, Hawaiian Sweet Roll

Hawaiian Chicken Sandwich 19

Citrus Teriyaki Marinated Chicken Thigh, Pineapple Salsa, Teriyaki Sauce on a Hawaiian Sweet Roll

Cabana Dog 17

Six Inch All Beef Frank Topped with Bacon, Onions and Cheese

BURGERS

All Burger come with Choice of Fresh Fruit or Chips

Upgrade To Fries 3, Onion Rings 4, House Salad or Kale Caesar 3

Rancher's Burger* 21

8oz All-Natural Burger, Brioche Bun, Lettuce, Tomato, Onion & Choice of Cheese

Mushroom Swiss Burger* 23

8oz All-Natural Burger, Sautéed Mushrooms, Swiss Cheese & Brioche Bun

Hawaiian Burger* 23

8oz All-Natural Burger, Pineapple Salsa, Caramelized Onions, Teriyaki Glaze, Hawaiian Sweet Roll

Beyond Burger 23

100% Plant Based Beyond Burger, Brioche Bun, Lettuce, Tomato & Onion

Elevate Your Burger:

Add Avocado 4 or Bacon 3

Sub Gluten Free Bun 2

SIDES

Chips & Queso Sauce 11

House-made Cheese Sauce & Tortilla Chips

Furikake Fries 12

Crispy Fries Covered in Wasabi Aioli, & Volcano Sauce, Finished with Furikake

Garlic Aioli Fries 12

Crispy Fries Topped with Garlic Aioli, Parmesan Cheese and Green Onion

Onion Rings 10

Volcano Sauce for Dipping

Fresh Fruit 9

Pineapple, Cantaloupe & Honeydew

Seasoned Fries 8

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify your server if you have any food allergies or require special food preparation.

All unsigned checks began with a room number are subject to 18% service charge.

SPECIALTY COCKTAILS 17

Ho'okipa Mule

Maui's Organic Ocean Vodka, Pineapple, Mint, Lime Juice, Valley Isle Lemon Ginger Kombucha

Pe'ahi

Espolon Silver Tequila, Aperol Aperitivo, Cucumber, Lime Juice, House-made Jalapeno Syrup

Olowalu

Maui Made Kupu Whiskey, Muddled Lemon, Fresh Mint & Agave Syrup

Da Point

Our Signature Margarita with El Jimador Blanco Tequila, Triple Sec, Shaken with muddled Orange and Lime Wedges

Honolua Bay (Skinny Colada)

RumHaven Coconut Rum, Bacardi Rum, Pineapple Juice, Dash of Coconut Crème & Soda

Puamana

Maui Made Pau Vodka, Muddled Mint, Pineapple, Lime, Lemon & Orange, Soda



BLENDED 17

Frose

Tito's Vodka, Dry Rose Wine, Strawberry Puree, Lime Juice

Breakwall

Bacardi Rum, Crème of Coconut, Pineapple finished with Blue Curacao

Tunnels

Kauai's Koloa Coffee Rum, Kula Dark Rum, Cappuccino, Ice Cream & Chocolate Syrup (Contains Caffeine)

\$-Turn

Kula Toasted Coconut Rum, Mint, Crème of Coconut, Fresh Lime Sour

Ironwoods

Bacardi Rum, Mango Puree, Lime Juice, Lemonade & finished with Strawberry Puree

Rainbows

Maui Made Pau Vodka, Cranberry, Lemonade, Simple Syrup & Fresh Lime Sour

BEER

16oz Draft 8

Bikini Blonde - Maui Brew Co.
Big Swell, IPA - Maui Brew Co.
Longboard Lager - Kona Brewing
Big Wave, Golden Ale—Kona Brewing
Mango Cart, Wheat Ale
Corona Premier, Low Carb Lager

16oz Aluminum 7

Bud Light
Coors Light
Cheehoo IPA—Lanikai Brewing 8

12oz Aluminum 7

High Noon (Mango or Watermelon)
Guava Lava Paradise Cider, Oahu

Non-Alcoholic 7

Run Wild N/A IPA

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ISLAND MAI TAI'S

PH Mai Tai (House Recipe) 15

Bacardi Rum, Pineapple & Orange Juices, Orgeat Syrup, Lime Juice, Dark Rum Float

Upcountry Mai Tai (Local Rums) 17

Kula Toasted Coconut Rum, Ferrand Dry Curacao, Orgeat Syrup, Passionfruit Puree, Lime & Pineapple Juice, Kula Dark Rum

'44 Mai Tai (1944 Original Recipe) 19

KoHana Kea Agricole Rum, Appleton 12yr Rum, Ferrand Dry Curacao, Orgeat Syrup & Lime Juice

WINE

Bubbles

Opera Prima Brut Cuvee 11/28
Ruffino Prosecco 12/34

White

Mont Gravel, Rose 13/39
Canyon Road, Pinot Grigio 11/32
Kim Crawford, Sauvignon Blanc 14/42
Silver Gate, Chardonnay 11/32
Carmel Road, Chardonnay 15/47

Red

Proverb, Cabernet Sauvignon 11/32
Canyon Road, Pinot Noir 12/36

Morning Happy Hour 11am-12pm

30% Off PH Mai Tai, Bloody & Mimosas

Happy Happy Hour 4pm-5:30pm

30% Off All Appetizers
30% All Mai Tai's
30% All Wines and Draft Beer

DRINK OF THE DAY

Monday

Lilikoi Lemonade 11
Vodka, Lemonade & Lilikoi Puree, Sugar Rim

Tuesday

Maui Sunrise 11
Coconut Rum Pineapple & Orange Juices, Strawberry Puree

Wednesday

Pineapple Spritz 11
Vodka, Pineapple, Pinot Grigio & Soda

Thursday

Keoni "John" Daly 11
Vodka, Lemonade & Fresh Brewed Iced Tea

Friday

West Side Cruiser 11
Tequila, Mango Puree, Pineapple, Soda & Fresh Lime

MOCK-TAILS

Virgin Pina Colada 11

Blend of Coconut and Pineapple

Upgrade to Lava Flow 1

Honu Sunshine 11

Lemonade with muddled Cucumber & Mint, Topped with Soda Water

Oreo Shake 12

Oreo Cookies blended with Ice Cream and Chocolate

Tropical Tea 11

Lilikoi and Strawberry Puree, Citrus Sour & Fresh Brewed Iced Tea

"Humu-humu-nuku-nuku-apua'a"

Virgin Mango & Strawberry Daiquiri 11

SOFT DRINKS

Lemon Ginger Kombucha (On Tap) 7
Strawberry Lemonade 5
Fresh Brewed Iced Tea (2 refills) 3.5
Pepsi, Diet and Sierra Mist (2 refills) 3.5
Pineapple, Orange or Grapefruit Juice 4
Maui Brew Co. Ginger or Root Beer Can 4
Hawaiian Volcanic Bottled Water 2.5