



APPETIZERS & SALADS

**Enjoy a cocktail pairing with your beginnings*

SWEET KULA MAUI ONION RINGS	11
<i>papaya ranch dressing</i>	
<i>*Molokini Punch - dekuyper peach schnapps, myers's platinum rum, cranberry juice, splash of pineapple juice 13</i>	
CRISPY CALAMARI	14
<i>roasted garlic aioli, spicy arrabbiata marinara</i>	
<i>*Rippin' Lemon Freeze - absolut citron 13 Non-alcoholic 8.50</i>	
BLUE CRAB CAKES	19
<i>chipotle cocktail sauce, pineapple mint relish</i>	
<i>*Lana'i Lemonade – absolut citron, chambord and lemonade 13</i>	
HOOKED AND COOKED AHI SAMPLER	19
<i>napa slaw, wasabi, ginger, shoyu</i>	
<i>*Makahiki Martini- vodka, cointreau and cranberry juice 13</i>	
KIAWE ROASTED CHICKEN QUESADILLA	18
<i>shredded lettuce and jicama salad, red bell pepper & kula corn confetti, salsa, sour cream</i>	
<i>*Mojito – bacardi, superior rum, fresh mint, simple syrup and club soda 14</i>	
GRILLED FLAT BREAD	12
<i>hummus, roasted red peppers, parmesan, cherry tomatoes, basil</i>	
<i>*Grand Nectar – experience the tropical flavors of pineapple & berries with absolut vodka, peach schnapps and OJ 14</i>	
MAUI ONION SOUP	12
<i>sourdough toast, gruyere cheese, crispy maui onions</i>	
<i>*Pacific Pineapple – southern comfort, amaretto and pineapple juice 13</i>	

 *Reflects items on the lighter side. Designed specifically with our world-renowned Spa Grande in mind, perfect for before or after your spa treatment*

WAIPOLI BABY ROMAINE	13		
<i>caesar dressing, parmesan reggiano, sourdough crouton</i>			
Grilled Chicken Breast	18		
Grilled Tiger Prawns	18		
Catch of the Day	22		
KAHO'OLAWA COBB SALAD	18		
<i>iceberg lettuce, gorgonzola, chopped turkey, bacon bits, avocado, grape tomato, eggs, ranch dressing</i>			
		KULA MIXED GREEN	12
		<i>cherry tomato, cucumber, carrot, sherry shallot vinaigrette</i>	
		Grilled Chicken Breast	18
		Grilled Tiger Prawns	18
		Catch of the Day	22
		KIMO'S PINEAPPLE CANOE	16
		<i>banana bread, honey yogurt sauce</i>	

SANDWICHES & BURGERS

*Guaranteed to satisfy you all day
Specialties served with French Fries or Garden Greens
Maui Onion Rings can be substituted for 2.50*

LOBSTER SALAD SANDWICH 22 <i>portuguese sweet bread, butter lettuce, tomato</i>	CLASSIC CLUB SANDWICH 18 <i>turkey, bacon, butter lettuce, mayonnaise, tomato, white bread</i>
SEARED AHI POKE WRAP 18 <i>kula greens, bacon, sweet thai chili aioli</i>	BISTRO NATURAL BEEF BURGER 17 <i>choice of one of the following: american, cheddar, swiss, bleu cheese, bacon, grilled onions or sautéed mushrooms</i>
FRESH ISLAND FISH SANDWICH 20 <i>today's fresh island catch with wasabi mayonnaise, lettuce, tomatoes</i>	FREE-RANGE TURKEY BURGER 16 <i>cumin & cilantro seasoned, avocado mayonnaise, lettuce, tomato and onions. *contains gluten</i>
HANA BAY FISH 'N CHIPS 18 <i>tempura beer batter, catch of the day, tartar sauce, french fries & a side salad</i>	<i>*A word about our all natural beef Bistro Molokini proudly offers Painted Hills Ranch beef raised in Oregon and fed a 100% vegetarian diet. "All Natural Beef" cattle have been raised with no added growth hormones, antibiotics or animal by-products in their feed</i>
TJ'S FISH TACOS & NACHOS 18 <i>corn tortillas, cabbage, tomato, jalapeño cilantro crema, black bean relish lime, tortilla chips, pickled jalapeno, cheddar cheese, black olives pico de gallo</i>	

FROM THE KIAWE WOOD BURNING OVEN

MOLOKINI MARGHERITA PIZZA 15 <i>oluwalu tomatoes, mozzarella, marinara, basil</i>	CANE SUGAR & RUM RUBBED FIRE ROASTED PRAWNS 18 <i>grilled flat bread, kula greens, cucumbers, carrots, citrus vinaigrette</i>
SMOKED CHICKEN JALAPENO JACK SALAD ON GRILLED FLAT BREAD 17 <i>kula greens, cherry tomatoes, artichokes, red peppers, carrots, cucumbers, jalapeno monterey jack cheese, bacon, hawaiian honey jalapeño vinaigrette</i>	BISTRO PEPPERONI 15 <i>"The American Classic"</i>
	DANTE'S PANIOLO PIZZA 16 <i>san daniele ham, pepperoni, house-made italian sausage</i>

\$6.00 split plate charge for all entrees, Parties of 8 or more are subject to an automatic 18% service charge

SUSHI ROLLS

Available from 11:00 am – 3:00 pm

LC ROLL	14
<i>Ahi, Hamachi and Salmon – mamenori, mixed greens and crab, drizzle of citrus mint aioli and jalapeno aioli (no rice roll)</i>	
AHI TOKATSUSHI ROLL	14
<i>crispy ahi coated in panko, wrapped in sushi style brown rice, marinated vegetables, namasu and tonkatsu aioli</i>	
‘A’A ROCK N ROLL	14
<i>ahi with spicy mayo with perilla leaf, sprouts, scallions, cucumbers, radish</i>	
MOLOKINI MOJITO ROLL	18
<i>somen noodles, artichokes, pea shoots, spicy calamari, salmon, basil leaves with a citrus mint mayo</i>	
MAUI MAC ROLL	14
<i>roasted macadamia nuts, crab salad, avocado, cucumbers, sesame seeds</i>	
KAL TIKI ROLL	14
<i>california roll with crab salad, cucumber, avocado</i>	
NIGIRI SUSHI – 2 PIECES	
Maguro – Tuna (Ahi)	7
Hamachi – Yellow Tail Tuna	8
Sake – Salmon	6

DESSERTS

PINEAPPLE UPSIDE DOWN CAKE	11
<i>glazed with meyers rum and presented with a mound of coconut curry ice cream</i>	
BREANA BRÛLÉE	10
<i>classic tiramisu with sweet marsala, coffee liqueur & mascarpone cheese blended until creamy and served with espresso bark and lady fingers</i>	
HALEAKALA BROWNIE SUNDAE	11
<i>oreo crust with gooey layers of chocolate and dulce de leche lapperts ice cream, chocolate ganache, heath bar crunch topped with home-made brownies and caramel sauce</i>	
MAUI-STYLE BANANA SPLIT BOAT	12
<i>chocolate-dipped locally grown bananas, tahitian vanilla ice cream, topped with maui pineapple sauce, warm chocolate sauce, caramelized macadamia nuts & whipped cream, served in a pineapple boat</i>	
ASSORTED ICE CREAM OR SORBET	8
<i>lappert’s vanilla bean, coconut curry, chocolate or kona coffee ice cream or passion fruit, mango or raspberry sorbet</i>	