

- The Grand** Ron Zacapa 23yr Rum, Myers Dark Rum, Orange Curacao, BG Orgeat Syrup, Pineapple Vanilla Syrup, Lime Juice, Pineapple Foam **19**
- Shore Break** Tanqueray Gin, Falernum, Pineapple Juice, Lime Juice, Bikini Blonde Ale, Angostura Bitters **16**
- SPP Daiquiri*** Myers Platinum Rum, Luxardo Maraschino Liqueur, Lime Juice, Simple Syrup, Pasteurized Egg White **15**
- Haleakala Sunrise** Don Julio Blanco Tequila, Lemon Juice, BG Orgeat Syrup, Pineapple, Aperol Aperitivo Float **17**
- 'Awapuhi Sour** Bulleit Rye Whiskey, Angostura Bitters, BG Orgeat Syrup, Lemon Juice, Ginger Beer **17**
- Upcountry** Don Julio Reposado Tequila, Falernum, Lime Juice, Kiawe Strawberry Sauce **18**
- Fez Medina** Pimms No. 1, Zucca Amaro, Lemon Juice, Cardamom Ginger Syrup & Cucumber Cardamom Soda **16**
- Crater Manhattan** Bulleit Bourbon, Carpano Antica, Cocci Americano, Rotham Apricot Liqueur, Apricot Syrup **18**
- Plumeria Blossom** Ketel One Vodka, Triple Sec, Lime Juice, BG Grenadine, Cardamom **17**
- Tea Garden*** Hennessy VS Cognac, Earl Grey Tea Syrup, Lemon Juice, Pasteurized Egg White, Moët & Chandon Brut Champagne **19**

glass

Zardetto , Prosecco, Treviso, Veneto, Italy NV	12
Taittinger , Brut, "La Francaise", Reims, Champagne France NV	23
Veuve Clicquot , Brut, Reims, Champagne, France NV	25
Lokelani , Sparkling Rose, Maui, HI NV	14
Tiefenbrunner , Pinot Grigio, Alto Adige, Italy 2014	12
Clos Henri , Sauvignon Blanc, "Petite Clos", Marlborough, NZ 2014	12
Honig , Sauvignon Blanc, Napa Valley, CA 2014	14
'Ōlelo , Chardonnay, Central Coast, CA 2013	12
Chalk Hill , Chardonnay, Sonoma Coast, CA 2014	15
Far Niente , Chardonnay, Napa Valley, CA 2014	25
Dr. Hermann , Riesling, Kabinett, "Ürziger Würzgarten", Mosel, Germany 2012	16
Ulupalakua , Rose, Maui, HI 2013	14
Ulupalakua , Syrah, Maui, HI 2013	16
Willamette Valley Vineyards , "Whole Cluster", Pinot Noir, Willamette Valley, OR 2014	13
Ancien , Pinot Noir, Carneros, CA 2013	16
Swanson , "The Cygnet", Merlot, Napa Valley, CA 2011	14
Norton , Malbec, Reserva, Mendoza, Argentina, 2013	13
Martin Ray , Cabernet Sauvignon, "Napa Reserve", Napa Valley, CA 2013	18



- Beniaka Ale**, Coedo Brewery **14**
- Passion Fruit Cider**, Reorderlig **11**
- Big Swell IPA**, Maui Brewing Co. **7.5**
- Bikini Blonde**, Maui Brewing Co. **7.5**
- Coconut Porter**, Maui Brewing Co. **7.5**
- Longboard Lager**, Kona Brewing Co. **7.5**

- White Rascal White Ale**, Avery Brewing Co. **7.5**
- Organic Amber Ale**, Eel River Brewing **7.5**
- IPA**, Lagunitas Brewing Co. **7.5**
- Glütiny Golden Ale**, New Belgium Brewing **7.5**
- Heineken**, Netherlands **7.5**
- Beck's Non-Alcoholic**, Germany **7.5**

Hamachi Carpaccio* Hawaiian Chili, Celery & Ginger Shave Ice **23**

Ulu Risotto Parmesan, Lemon, Chives **16**

Kampachi Crudo* Avocado, Smoked Ponzu, Mustard Oil **22**

Marinated Tomatoes Surfing Goat Cheese, Smoked Kula Strawberry, Kiawe Molasses **18**

Ahi Poke* Tiger's Milk, Coconut, Cucumber, Sweet Potato **20**

Hearts of Palm & Beet Salad Asian Pear, Blue Cheese, Nuts & Seeds, Greek Yogurt Dressing **20**

Hokkaido Scallops* Canoe Plants, Radish, Truffle Vinaigrette **24**

Lacinato Kale & Fried Pig Ears* Herbs, Red Onion, Jalapeño & Lime Vinaigrette **15**

Spicy Beef* Tropical Fruit Escabesche, Hoisin, Thai Basil **20**

Fish & Poi* Smoked Marlin Bacalao, Grilled Bread, Mint **18**

Baby Butter Lettuce Avocado, Green Goddess, Surfing Goat Feta, Lardons, Mustard Oil **16**

Roasted Carrots & Radishes Cinnamon Yogurt, Za'atar, Dates, Spicy Goat Cheese **18**

Seared Ahi* Avocado, Amazu, Toasted Garlic, Farm Vegetables **32**

Maui Cattle Butchers Steak* Red Miso, Charred Scallions, Ulu, Dates, Thai Flavors **34**

Crispy Mahi Mahi* Forbidden Rice, Baby Bok Choy, Jalapeño, Orange & Lychee Sauce **38**

Opaka* Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu **39**

Domestic Rack Of Lamb* Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots **41**

Puna Chicks Hen* Scallion Pancake, Dipping Sauce, Pickled Fruit **31**

TO SHARE **Whole Roasted Fish*** Harissa, Manila Clams, Lop Chong, Sofrito, Cilantro **77**

26oz Dry Aged Strip Loin* Shishito Peppers, Maui Onion, Herbs, Chermoula **90**

Parties of 8 or more are subject to an automatic 18% service charge. Some foods may be raw or under cooked or contain raw or uncooked ingredients. *Consuming raw or uncooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

FARMERS

Mahalo to the local farmers and fisherman for their contribution to our menu.