

- 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
Prosecco, <b>Zardetto</b> , Treviso, Veneto, Italy NV	<b>12</b>
Sparkling Rosé, <b>Lokelani</b> , Maui, HI NV	<b>14</b>
Champagne, <b>Taittinger</b> , Brut, "La Francaise", Reims, France	<b>23</b>
Champagne, <b>Veuve Clicquot</b> , Brut, Reims, France	<b>25</b>
Pinot Grigio, <b>Tiefenbrunner</b> , Alto Adige, Italy 2015	<b>12</b>
Sauvignon Blanc, <b>Clos Henri</b> , "Petite Clos", Marlborough, NZ 2015	<b>12</b>
Sauvignon Blanc, <b>Honig</b> , Napa Valley, CA 2016	<b>14</b>
Chablis, <b>JM Brocard</b> , "Vau de Vey", 1er Cru, France 2014	<b>22</b>
Chardonnay, <b>Chalk Hill</b> , Sonoma Coast, CA 2015	<b>15</b>
Chardonnay, <b>Far Niente</b> , Napa Valley, CA 2015	<b>25</b>
Reisling, <b>Dr. Hermann</b> , Kabinett, Ürziger Würzgarten, Mosel, Germany 2015	<b>16</b>
Rosé, <b>Ulupalakua</b> , Maui, HI 2013	<b>14</b>
Pinot Noir, <b>Willamette Vineyards</b> , "Whole Cluster", Willamette, OR 2015	<b>13</b>
Pinot Noir, <b>Ancien</b> , Carneros, CA 2014	<b>16</b>
Syrah, <b>Ulupalakua</b> , Maui, HI 2013	<b>16</b>
Merlot, <b>Swanson</b> , "The Cygnet", Merlot, Napa Valley, CA 2012	<b>14</b>
Malbec, <b>Norton, Reserva</b> , Mendoza, Argentina 2013	<b>13</b>
Cabernet Sauvignon, <b>Martin Ray</b> , "Reserve", Napa Valley, CA 2014	<b>18</b>

- 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**
  
- Whole Roasted Fish\*** Harissa, Manila Clams, Lop Chong, Sofrito, Cilantro **77** ☞
- 36oz Brandt Tomahawk Ribeye\*** Shishito Peppers, Maui Onion, Herbs, Chermoula **105** ☞

☞ Gluten Free | ♯ Vegetarian

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 and who's hard efforts help support the building of a sustainable Hawaii.

