

SIGNATURE COCKTAILS

- The Grand** Ron Zacapa 23yr Rum, Orange Curacao, Orgeat, Lime Juice, Pineapple Vanilla Foam **17**
- Shore Break** Tanqueray Gin, Falernum, Pineapple Juice, Lime Juice, Bikini Blonde Ale, Angostura Bitters **16**
- Where the Water Meets the Sky** London Dry Gin, Lavender Infused Coconut Water, Violette liqueur, Lemon **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**

WINES BY THE GLASS

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

BEER



- Beniaka Ale**, Coedo Brewery **14**
- Passion Fruit Cider**, Reorderlig **11**
- Big Swell IPA**, Maui Brewing Co. **8**
- Bikini Blonde**, Maui Brewing Co. **8**
- Coconut Porter**, Maui Brewing Co. **8**
- Longboard Lager**, Kona Brewing Co. **8**

- White Rascal White Ale**, Avery Brewing Co. **8**
- Organic Amber Ale**, Eel River Brewing **8**
- IPA**, Lagunitas Brewing Co. **8**
- Glütiny Pale Ale**, New Belgium Brewing **8**
- Heineken**, Netherlands **8**
- Beck's Non-Alcoholic**, Germany **8**

SMALL PLATES

- 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 Escabeche, 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** ☎ ♯

LARGE PLATES

- Seared Ahi*** Avocado, Amazu, Toasted Garlic, Farm Vegetables **41**
- 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 **42** ☎
- Catch of the Day*** Ginger Rice, Dark Soy & Scallion Vinaigrette, Sunomono, Limu **41**
- Domestic Rack Of Lamb*** Salsa Verde, Apricot & Yuzu Purée, Moroccan Spiced Carrots **45** ☎
- Puna Chicks Hen** Scallion Pancake, Dipping Sauce, Pickled Fruit **31**

Whole Roasted Fish†* Harissa, Manila Clams, Lop Chong, Sofrito, Cilantro **MP** ☎

36oz Brandt Tomahawk Ribeye†* Shishito Peppers, Maui Onion, Herbs, Chermoula **105** ☎

Ulu "Risotto" 16 ☎ ♯ || **Forbidden Rice 9** ☎ || **Roasted Potatoes 9** ♯ ☎ || **Roasted Carrots 9** ☎ ♯ || **Bok Choy 9** ☎ ♯

☎ Gluten Free | ♯ Vegetarian | † serves two
 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 whose hard efforts help support the building of a sustainable Hawaii.

