

CRAFT COCKTAILS

The Lei Over

Pau Vodka | Elderflower | Lime Juice | Coconut Water | Soda

Fid & Berries

Fid Street Gin | Elderflower | Lemon Juice | Raspberry
Lime Juice | Tonic

Coconut Pineapple Daiquiri

Koloa Coconut Rum | Koloa Dark Rum | Pineapple Juice | Lime Juice

Botero Margarita

Casamigos Blanco | Agave | Fresh Lime Juice | Cucumber | Cilantro
Dash of Jalapeno Hot Sauce

Pineapple Fashioned

Plantation Pineapple Rum | Simple Syrup | Orange Bitters
Angostura Bitters

The Grand

Ron Zacapa 23yr Rum | Orange Curacao | Orgeat
Lime Juice | Pineapple Vanilla Foam

CRAFT & SPECIALTY BEER

Kona Brewing Company, Longboard Lager

Kona Brewing Company, Big Wave Ale

Maui Brewing Company, Coconut Porter

Blue Moon

MAUI BREWING COMPANY DRAFT BEERS

Longboard Lager | **Bikini Blonde Lager** | **Big Swell IPA**

Grand Wailea Gose

IMPORTED BEERS

Corona | **Heineken** | **Asahi** | **Stella Artois** | **Modelo**

DOMESTIC BEERS

Budweiser | **Bud Light** | **Coors Light** | **Miller Lite**

Michelob Ultra | **Sam Adams**

Becks (Non-Alcoholic)

Truly, Sparkling Seltzer

RUM HIGHLIGHTS

Black Tot 54.3 abv –

Light & oaky, hints of espresso and perfect for after dinner

Pusser's Navy Rum 42^ abv –

A touch of island spice and dried fruits, kick back and enjoy on its own

Havana 40 abv –

A mixture of apricots and pineapples with an oaky finish best enjoyed with a salty opposite

Koloa Aged 40 abv –

A delicate aroma of wood and sherry with a light sweetness of banana and vanilla best enjoyed neat

Appleton Estate 21yr 43 abv –

A nice smooth brown sugar rum best enjoyed anytime

Rhum Barbancourt 5 star 8yr 43 abv –

With a soft scent of sugarcane it's smooth and oaky

Clement Cuvee Homere 44 abv –

A bouquet of wonderful buttery and nutty flavors with hints of pepper

Rhum J.M. V.S.O.P 43 abv –

An exciting mixture of flavors with cinnamon, clove and spiced butter for a smooth night cap

SAKE

Bushido Way of the Warrior Ginjo Genshu Sake –

MOCKTAILS

Coconut Girl

Coconut Water | Mint | Coco Syrup

Pineapple Sunset

Pineapple Juice | Orgeat | San Pellegrino

CHAMPAGNE & SPARKLING

Prosecco, **Zardetto**

Champagne, **Domaine Chandon**

Moscato, **Vietti**

Sparkling Rose, Maui Wine '**Lokelani**'

Brut Champagne, **Collet**

Champagne, **Domaine Carneros**

'**Grand Wailea Cuvee**'

WHITE WINE

Chardonnay, **Sonoma Cutrer**

Chardonnay, **Newton Red Label**

Chardonnay, **Stag's Leap 'Karia'**

Sauvignon Blanc, **Matanzas Creek**

Sauvignon Blanc, **Whitehaven**

Riesling, **Wente**

Pinot Gris, **Ponzi**

Rose, **Elouan**

RED WINE

Pinot Noir, **La Follette**

Pinot Noir, **Peay**

Merlot, **Napa Cellars**

Cabernet Sauvignon, **BR Cohn**

Cabernet Sauvignon, **Newton**

Malbec, **Terrazas**

Red Blend, **Daou Pessimist**

ALL DAY MENU

Crispy Korean Chicken Wings

Fried and Tossed in Korean Chili Gochujang Sauce
Kimchee Slaw | House-Made Buttermilk Dressing

Botero Burger

Ground Prime Tenderloin | Crispy Prosciutto
Pepperoncini Aioli | Pickled Maui Onions | Lettuce
Tomato | Manchego Cheese

Kumu Farms Vegetable Crudite and Hummus

Maui Onion Dip | Naan Bread

Kalua Pork or Chicken Quesadilla

Jalapeno Jack Cheese | Maui Onions | Peppers | Lettuce
Local Avocado Guacamole | Pico de Gallo and Sour Cream

SUSHI ROLLS

California Roll

Crab Meat | Avocado

Spicy Tuna Roll

Tuna | Sambal Chili | Sesame Oil

Rainbow Roll

Crab Meat | Avocado | Ahi | Shrimp | Salmon | Hamachi
Tobiko