

# culinary cocktails

Handcrafted culinary cocktails - 18

## Monkeypod Mai Tai

kula organic silver and dark rums, lime, house-made macadamia nut orgeat<sup>^</sup>, bols orange curacao, honey-lilikoi foam<sup>+</sup>

## No Ka 'Oi

ocean vodka, thai basil, lime, honey-lilikoi puree<sup>+</sup>

## The White Walker

fid street hawaiian gin, crème of coconut, lime, lemongrass-cardamom syrup, thai lime leaf

## Makawao Ave

sazerac rye whiskey, angostura bitters, lemon, house-made cayenne-ginger beer

## Ho'opono Potion

3 tres blanco, aperol, lime, cucumber

## After Midnight

grey whale gin, aperol, grapefruit, lime

## The Esquire

kohana kokoleka rum, liquor 43, hapa nitro cold brew, house made coconut cream, aztec chocolate bitters

## Oaxacan On Sunshine

banhez mezcal, ginger, sugar cane dane tropical gomme, lemon, giffards vanille

## T.B.D.

kohana kea agricole rum, sugar cane dane falernum, tempest fugit cacao, house made banana oleo

## Dad Bod

uncle nearest 1884 whiskey, kohola talk story beer syrup, orange bitters

## Ali'i Margarita

maestro dobel tequila, angeleno amaro, fresh lime, simple syrup

## Bartender's Weekly Specialty Cocktail

our bartenders favorites and personal creations

<sup>+</sup>contains raw egg whites    <sup>^</sup>contains nuts

# wine

Sommelier selected wines by the glass

## Bubbles

Cava Rose, Avinyo, Penedes, Spain ..... 17  
Prosecco, Ostro, Veneto, Italy ..... 15

## Whites

Chardonnay, Dupeuble, Beaujolais, France ..... 16  
Chardonnay, Flowers, Sonoma Coast, California ..... 20  
Pinot Grigio, Giocato, Slovenia ..... 15  
Riesling, Monchhof, Mosel, Germany ..... 16  
Sauvignon Blanc, Andis, Sierra Foothills, California ..... 16

## Rose

Grenache/Barbera, Matthiasson, California ..... 16  
Pinot Noir/St Laurent, Wagner-Stempel, Germany ..... 15

## Reds

Cabernet Sauvignon, Greenwing, Washington ..... 16  
Cabernet Sauvignon, Obsidian Ridge, California ..... 20  
Grenache/Syrah, Le Salut, Languedoc, France ..... 15  
Pinot Noir, Melville, Sta Rita Hills, California ..... 18  
Sangiovese, Sanguineti, Tuscany, Italy ..... 16

Over 50 more thoughtfully selected wines by the bottle on the last 2 pages

# craft beers

## 29 Degrees On Tap

Ask About Our Seasonal and  
Limited Release Beers

### LAGERS

Kohola Brewery, <b>Lokahi Pilsner</b> , Pilsner, Lahaina, HI (ABV 4.7% IBU 35)	10
Big Island Brewhaus, <b>Grahams Pilsner</b> , Pilsner, Kamuela, HI (ABV 5.6% IBU 35)	10
Deshutes Brewery, <b>King Crispy Pilsner</b> , German Style Pilsner, Bend OR (ABV 4.8% IBU 20)	10

### BLONDE ALES/CREAM ALES

Kona Brewing, <b>Kona Light</b> , Blonde Ale, Kona, HI (ABV 4.2% IBU 18)	10
Honolulu Beerworks, <b>Kewalos</b> , Cream Ale, Honolulu, HI (ABV 5% IBU 15)	10

### WHEAT ALES

Kona Brewing, <b>Lemongrass Luau</b> , Wheat ale with Lemongrass, Kona HI (ABV 5% IBU 20)	10
Honolulu Beerworks, <b>Cocoweizen</b> , Wheat Ale w/ Toasted Coconut, Honolulu, HI (ABV 5.5% IBU 10)	10
Franziskaner, <b>Hefeweissbier</b> , Hefeweizen, Munich, Germany (ABV 5.4% IBU 12)	10
Aloha Beer Co, <b>Mellow Waves</b> , Belgian Wit, Honolulu HI (ABV 5.2% IBU 5)	10

### PALE ALE

Kohola Brewery, <b>Talk Story</b> , American Pale Ale, Lahaina, HI (ABV 5.1% IBU 42)	10
Deschutes Brewery, <b>Mirror Pond</b> , Pale Ale, Bend OR (ABV 5% IBU 40)	10

### INDIA PALE ALES & HAZY IPA

Kona Brewing, <b>Kua Bay IPA</b> , India Pale Ale, Kona, HI (ABV 7.3% IBU 60)	10
Kohola Brewery, <b>Lahaina Haze</b> , Hazy India Pale Ale, Lahaina, HI (ABV 6.3% IBU 36)	10
Big Island Brewhaus, <b>Overboard IPA</b> , India Pale Ale, Kamuela, HI (ABV 6.3% IBU 36)	10
Lanikai Brewing, <b>Chee-Hoo</b> , India Pale Ale, Kailua, HI (ABV 5.9% IBU 55)	11
Honolulu Beerworks, <b>Hop Island</b> , India Pale Ale, Honolulu, HI (ABV 7.2% IBU 80)	10
Elysian Brewing, <b>Spacedust</b> , India Pale Ale, Seattle, WA (ABV 8.2% IBU 73)	10

### AMBER ALE

Kohola Brewery, <b>Red Sand</b> , Amber Ale, Lahaina, HI (ABV 5.5% IBU 32)	10
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### PORTERS & STOUTS

Lanikai Brewing Company, <b>Pillbox Porter</b> , Kailua, HI (ABV 6.5% IBU 45)	11
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### SAISONS

Boulevard Brewing Company, <b>Tank 7</b> , American Saison, Kansas City, MO (ABV 8.5% IBU 38)	11*
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### BELGIAN STYLE STRONG-ALE

Big Island Brewhaus, <b>Golden Sabbath Ale</b> , Strong Golden Ale w/ Local Honey, Kamuela, HI (ABV 8.5% IBU 45)	10*
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### SOUR ALE

Anderson Valley Brewing Company, <b>Tropical Hazy Sour Ale</b> , Boonville, CA (ABV 4.2% IBU 12)	11
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### NITRO ALES

Mother Earth Brewing, <b>Cali Creamin'</b> , Nitro Cream Ale w/ Vanilla, San Diego CA (ABV 5.0% IBU 18)	10
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### CIDERS/HARD KOMBUCHA/SELTZER

Lanikai Brewing, <b>Lihing Pineapple Shave Ice</b> , Hard Seltzer, Kailua HI (ABV 5.0% IBU 0)	10
Paradise Ciders, <b>Rotating Cider</b> , Honolulu, HI (ABV 5.0% IBU 0)	10*
June Shine, <b>Seasonal</b> , Hard Kombucha, CA (ABV 6%)	10*
Pauwela Beverage Co, <b>Pineapple Creamsicle</b> , Hard Kombucha with Pineapple and Vanilla, Haiku, HI (ABV 5.0% IBU 0)	10*

\* served in a 10 oz. snifter

**APPETIZERS**  
*to share and taste*

# let's start



**Roasted Chicken Wings - 22**

roasted free range chicken, garlic, local rosemary, red pepper, yogurt-feta

**Poke Tacos - 24**

raw ahi\*, ginger, shoyu, cabbage, avocado cream sauce, crisp wonton shells

**Taro Ravioli - 20**

chèvre, watercress, chili garlic oil

**Shrimp & Mushrooms Potstickers - 22**

wild caught shrimp, mother farm oyster mushrooms, crimini, porcini, ginger, garlic, green onions, citrus shoyu

**Lobster Deviled Eggs - 22**

fresh lobster, farm fresh eggs

**Cast Iron Shrimp - 23**

wild-caught shrimp, white wine sauce, tomatoes, cumin, cornbread

**House Cut Fries - 11**

whole grain mustard aioli, monkeypod ketchup

**Garlic Truffle Oil Fries - 13**

parmesan cheese, whole grain mustard aioli, monkeypod ketchup

**Vegan Tortilla Soup - 14**

roasted ancho chili, black beans, corn, cilantro, avocado

**HAND TOSSED PIZZAS**

*hand-tossed with our awesome  
scratch made crust  
100% organic 00 pizza flour*

**Mushroom & Truffle Oil - 23**

mother farm oyster mushrooms, crimini, truffle oil, mozzarella, provolone, white sauce, garlic, fresh thyme

**Margherita - 21**

zuhair farm tomatoes, fresh mozzarella, organic local basil

**Moroccan Spiced Lamb Sausage - 23**

big island goat cheese, tomato, white sauce, mint garnish

**Kalua Pork & Pineapple - 23**

kalua pork, macnut pesto, roasted pineapple, jalapeño, green onion

**Bourgeois - 32**

fresh lobster, mother farm oyster mushrooms, parmesan, white sauce organic local thyme, garlic

*Monkeypodders like to party! And we like to do it in style...*

*All of us here are dedicated to handcrafted food, drink, and Merrimaking.*

*We believe simple can be great, and the passion that goes into our handcrafted food and drinks is the most important ingredient! - Peter Merriman*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness please notify your server if you have any food allergies*

# let's eat

**SALADS** **Waipoli Farm Organic Baby Romaine - 17**  
shaved parmesan, pete's caesar dressing\*

**Waipoli Farm Organic Mixed Greens - 17**  
organic beets, bacon, chèvre, maui onion, orange ginger vinaigrette

**Avocado & Cucumber - 17**  
tomato, maui onion, jalapeno, cilantro, chili lime vinaigrette

**Broccoli Salad - 17**  
house-made romesco, point Reyes blue cheese, cranberry, anchovy, olives, local basil, lemon vinaigrette

## UPCOUNTRY

*From the farms, fields, and ranches*

**Maui Cattle Company Cheese Burger - 21**  
maui beef\*, dijon aioli, sautéed onions, fontina, vine-ripened tomatoes, butter lettuce, house-made quick pickle

**Bulgogi Pork Tacos - 22**  
handcrafted kimchee, jalapeños, asian pear, thai chili aioli, locally made corn tortillas

**House-Made Gnocchi - 31**  
macadamia nut pesto, mother farm oyster mushrooms, crimini, porcini, onions, chèvre, vine ripened tomato, spinach

**Saimin - 23**  
iwamoto family noodles with roasted chicken broth, all natural pork, broccoli, bean sprouts, red onion, peanuts, cilantro, mint

**Fire Broiled Lamb Chops - 49**  
cherry tomatoes, kalamata olive, fresh broccoli purée, creamed corn, house-made corn bread, french curry butter  
🌙 *Available After 3:30 pm*

**Prime Ribeye Steak - 63**  
12 oz usda prime ribeye\*, herb compound butter, jalapeño mashed potatoes, sautéed bok choy

## KEIKI

*For the crafty young ones*

*Noodles & Cheese free  
for keiki under 3*

**King Kong Cheese Burger - 12**  
maui beef\*, cheddar, house cut fries

**Easy Cheesy Pizza - 13**  
mozzarella, provolone, house-made red sauce

**Monkey Business Saimin - 12**  
iwamoto family saimin noodles, broccoli, chicken broth

**Keiki Fish - 25**  
fresh fish, house-cut fries, steamed broccoli

**Keiki Chicken - 16**  
naturally raised chicken, house-cut fries, steamed broccoli

**Macaroni - 9**  
noodles & red sauce

## SIDES

**Broccoli - 8**  
balsamic reduction, chili flakes

**Jalapeño Mashed Potatoes - 8**

**Cornbread - 8**

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**MAKAI**  
*fresh, local fish*



**Fresh Island Fish Sandwich - 25**

day boat, troll-line caught fresh fish, thai chili aioli, mpk slaw, vine-ripened tomatoes, house-made quick pickle

**Pete's Fish & Chips - 27**

fresh caught fish tempura style, malt vinegar aioli

**Fresh Caught Fish Tacos - 28**

chipotle mole (contains peanuts), salsa fresca, sour cream, cilantro, cabbage, corn tortillas

**Seared Ahi Steak - 49**

fresh ahi\*, jalapeño mashed potatoes, soy sesame maui onion sauce

**Organic Macadamia Nut Crusted Fresh Fish - 49**

macadamia nut and panko crust, maui pineapple relish, organic scallion-garlic rice, lemon beurre blanc

**Fish & Lobster Pasta - 56**

half lobster, house fettuccine, big island chèvre, kamuela tomatoes

🌙 *Available After 3:30 pm*

**Chef Peter Merriman's Nightly Seafood Special - MKT**

# let's stay awhile

*Save your fork for pie - 14*

**Banana Cream Pie**

laie vanilla pastry cream, local apple banana, laie vanilla whipped cream, caramel, homemade pie crust

**Strawberry Cream Pie**

kula strawberries, strawberry guava jam, homemade pie crust

**Chocolate Cream Pie**

valrhona dark chocolate pastry cream, tahitian vanilla whipped cream, homemade pie crust

**Orange Creamsicle Pie**

maui oranges, orange sauce, homemade pie crust

**Coconut Cream Pie**

local coconut pastry cream, laie vanilla whipped cream, toasted coconut, homemade pie crust

**DESSERT**

**Tropical Dreams Ice Cream & Sorbet - 9**

our featured flavor ice cream & sorbet

*20% Gratuity may be added to parties of 6 or more  
A 4% Service charge will be added to all food sales and distributed to our kitchen staff*

# thirst quenchers

## REFRESHMENTS

*To ease the pressure on our landfills  
we do not sell bottled water*

### Fresh Juice - 9

orange juice, pineapple, lemonade, pog, grapefruit, cranberry

### Coconut Water - 8

### Vitalitea Kombucha - 8

Restore - maui gold pineapple, ginger, turmeric & cayenne

Stardust - ginger, hibiscus & blue spirulina

### No Ka Oi Sodas - 5

cola, diet cola, lemon-lime, root beer, ginger ale

### Iced Tea - 4

## ZERO PROOF

### Virgin Monkeypod Mai Tai - 10

pog, lime, macadamia nut orgeat\*, honey-lilikoi foam\*

### Blind Tiger - 10

hibiscus, lavender, lemon, salt

## COFFEE & TEA

### French Press Maui Coffee - 10

maui oma red catuai, brewed at the table, serves up to 2

### Cold Brew Coffee - 9

Vitalitea 12oz

*Join us for the happiest of hours every day from 3:30 - 5:00*

# happy hour

*\*Happy hour available everyday except select holidays*

**Appetizers - 1/2 off** (with the exception of seafood)

**Pizzas - \$14** (with the exception of the bourgeois)

**Draft Beers - \$2 off**

**Wines by the Glass - \$3 off**

**All Handcrafted Culinary Cocktails - \$4 off**

*Monkeypod Kitchen supports local produce, organic and sustainable farming, ranching, and fish practices. Grass-fed beef, renewable fish species and sustainable hormone-free poultry are good for the environment and good to eat!*

## SPIRITS LIST

*scan the QR to see a full list of all  
the spirits we offer.*



# wine room

## BUBBLES

Champagne, <b>Collet</b> , <i>Brut Reserve</i> , France NV	80
◦ Champagne, <b>Jean Vesselle</b> , <i>Brut Reserve</i> , France NV	100
Champagne, <b>Henriot</b> , <i>Brut Souverain</i> , France NV	120
◦ Champagne, <b>Chavost</b> , <i>Blanc Assemblage, Brut Nature</i> , France NV	132
Champagne, <b>Billecart-Salmon</b> , <i>Brut Rose</i> , France NV	180
◦ Champagne, <b>Egly-Ouriet</b> , <i>Les Premises, Brut</i> , France NV	200
◦ Pinot Noir, <b>Avinyo</b> , <i>Brut Rose Cava</i> , Penedes	68
◦ Pinot Noir, <b>Alma 4</b> , Uco Valley, Argentina '18	64
◦ Pinot Noir, <b>Obsidian Ridge</b> , <i>Pezsgo, Pet-Nat</i> , Carneros, California '22	76
◦ Pinot Noir/ Pinot Meunier, <b>Sekthaus Raumland</b> , <i>Cuvee Katharina</i> , Rheinhessen, Germany '18	116
Prosecco di Treviso, <b>Cantina Ostro</b> , Veneto, Italy	60

## WHITES

◦ Albariño, <b>Frore de Carme</b> , Evidicochina, Rias Baixas, Spain '21	68
◦ Chardonnay, <b>Domaine Dupeuble</b> , Beaujolais Blanc, France '23	64
◦ Chardonnay, <b>Flowers</b> , Sonoma Coast, California '22	80
◦ Chardonnay, <b>Melville</b> , <i>Estate</i> , Sta, Rita Hills, California '21	84
◦ Chardonnay, <b>Etienne Delarche</b> , <i>Les Belles Filles</i> , Pernand Vergelesses, Burgundy, France '20	100
◦ Chardonnay, <b>Domaine Michel Gros</b> , Haute Cotes De Nuits, Burgundy, France '22	120
◦ Chardonnay, <b>Arnot-Roberts</b> , Watson Ranch, Napa, California '23	124
◦ Chardonnay, <b>Ceritas</b> , Trout Gulch, Santa Cruz Mountains, California '22	140
Chardonnay, <b>Peter Michael</b> , <i>Ma Belle Fille</i> , Sonoma, California '23	180
◦ Chardonnay, <b>Remoissenet</b> , <i>Blanchot Grand Cru</i> , Chablis, Burgundy, France '20	276
Falanghina, <b>Feudi di San Gregorio</b> , Campania, Italy '21	60
◦ Grenache Blanc/Picpoul Blanc/Viognier, <b>Slacker</b> , <i>Self Esteem</i> , Paso Robles, CA '22	64
◦ Malvasia, <b>Birichino</b> , Monterey, California '21	60
◦ Moscatel, <b>Avinyo</b> , <i>Petillant</i> , Penedes, Spain, '21	60
◦ Pinot Grigio, <b>Giocato</b> , Goriska Brda, Slovenia '22	60
◦ Riesling, <b>Monchhof</b> , <i>Kabinett</i> , Urziger Wurtzgarten, Mosel, Germany '19	64
◦ Riesling, <b>Rebholz</b> , <i>Trocken</i> , Pfalz, Germany '20	68
◦ Riesling, <b>Schafer-Frölich</b> , <i>Stromberg GG</i> , Nahe, Germany '21	180
◦ Sauvignon Blanc, <b>Andis</b> , Sierra Foothills, California '23	64
◦ Sauvignon Blanc, <b>Domaine Auchere</b> , Sancerre, Loire, France '22	68
Sauvignon Blanc, <b>Domaine Jack Preys</b> , <i>Terroir Silex</i> , Touraine, Loire, France '22	64
◦ Vermentino, <b>Matthiasson</b> , Cressida Vineyard, Los Carneros, California '23	80

## ROSE

◦ Grenache/Barbera, <b>Matthiasson</b> , California '23	64
◦ Mourvedre, <b>Domaine Tempier</b> , Bandol, Provence, France '22	100
◦ Pinot Noir/St Laurent, <b>Wagner Stempel</b> , Rheinhessen, Germany '22	60
◦ Tibouren, <b>Clos Cibonne</b> , Cote de Provence, France '22	76

◦ These wines employ sustainable, organic, or biodynamic viticulture practices

# wine room

## REDS

o Cabernet Franc, <b>Pierre Gauthier</b> , <i>Jour de Soif</i> , Bourgueil, Loire Valley, France '22	68
o Cabernet Franc, <b>Matthiasson</b> , Napa, California '22	125
o Cabernet Sauvignon, <b>Greenwing</b> , Columbia Valley, Washington '22	64
o Cabernet Sauvignon, <b>Obsidian Ridge</b> , Mayacamas Ridge, California '21	80
o Cabernet Sauvignon, <b>Peju</b> , Napa Valley, California '21	88
o Cabernet Sauvignon, <b>Post &amp; Beam</b> , Napa, California '22	100
o Cabernet Sauvignon, <b>Matthiasson</b> , <i>Village</i> , Napa Valley, California '22	120
o Cabernet Sauvignon, <b>Chappellet</b> , <i>Signature</i> , Napa, California '21	175
o Cabernet Sauvignon, <b>Corison</b> , <i>Kronos Vineyard</i> , Napa, California '19	350
o Cabernet Sauvignon, <b>Spottswoode</b> , <i>St Helena</i> , Napa, California '21	420
o Cabernet Sauvignon, <b>Opus One</b> , Napa, California '21	625
o Frappato/Nero d'Avola, <b>Occhipinti</b> , <i>SP68 Rosso</i> , Sicily, Italy '22	68
o Gamay, <b>Marcel Lapierre</b> , Morgon, Beaujolais, France '22	72
o Gamay, <b>Mee Godard</b> , Corcelette, Morgon, Beaujolais, France '21	76
o Grenache/Syrah/Mourvedre, <b>Castleberry</b> , <i>Le Salut</i> , Terrasses du Larzac, France '20	60
o Malbec, <b>Corazon del Sol</b> , Mendoza, Argentina '18	68
o Merlot/ Cabernet Franc/ Cabernet Sauvignon, <b>Les Cadrans</b> , Bordeaux, France '19	60
o Merlot/Cabernet Sauvignon, <b>Chateau Le Puy</b> , Bordeaux, France '19	100
o Pinot Noir, <b>Melville</b> , Santa Rita Hills, California '22	72
o Pinot Noir, <b>Brewer Clifton</b> , Santa Rita Hills, California '21	76
o Pinot Noir, <b>Evening Land</b> , <i>Seven Springs</i> , Willamette Valley, Oregon '22	84
o Pinot Noir, <b>Gerard Raphet</b> , Les Grands Champs, Burgundy, France '22	92
o Pinot Noir, <b>Meyer-Nakel</b> , Ahr, Germany '21	100
o Pinot Noir, <b>Domaine des Rouges-Queues</b> , <i>En Buliet</i> , Maranges, 1er Cru, Burgundy, France '21	120
o Pinot Noir, <b>Ceritas</b> , Costalina, Sonoma Coast, California '22	125
o Pinot Noir, <b>Eyrie Vineyards</b> , Estate, Willamette Valley, Oregon '21	132
o Pinot Noir, <b>Chacra</b> , Cincuenta Y Cinco, Patagonia, Argentina '22	140
o Pinot Noir, <b>Domaine de la Pousse d'Or</b> , <i>Clos de las Bousse d'Or</i> , Volnay 1er Cru, Burgundy, France '20	220
o Pinot Noir, <b>Domaine Dujac</b> , Morey St Denis, Burgundy, France '22	275
o Sangiovese/Merlot, <b>Sanguinetti</b> , <i>Nessun Dorma</i> , Tuscany, Italy '21	64
o Sangiovese, <b>Selvapiana</b> , <i>Bucerchiale</i> , Chianti Rufina, Tuscany, Italy '20	84
o Syrah, <b>Cayuse</b> , En Cerise Vineyard, Walla Walla Valley, Washington '21	240
o Tempranillo, <b>R. Lopez de Heredia</b> <i>Vina Tondonia</i> , Rioja, Spain '11	125
o Teroldego, <b>Foradori</b> , <i>Lezer</i> , Trentino-Alto Adige, Italy '21	64
o Trousseau, <b>Domaine Courbet</b> , Cotes du Jura, France '18	84
o Zinfandel, <b>Bedrock Wine Co</b> , <i>Old Vine</i> , Sonoma, California '21	72
o Zinfandel, <b>Linne Calodo</b> , <i>Problem Child</i> , Paso Robles, California '21	160

## DESSERT WINE

	Bot	glass
Gamay/Poulsard, <b>Patrick Bottex</b> , La Cueilie, Bugey-Cerdon, Savoie, France NV	48	
Moscato d'Asti, <b>Saracco</b> , Piedmont, Italy (375ml)	24	
Port, <b>Taylor Fladgate</b> , <i>20yr Tawny</i> , Portugal (3oz)		13
Sherry, <b>Lustau</b> , <i>East India Solera</i> , Jerez, Spain (3oz)		11

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