

signature cocktails

\$15

Monkeypod Mai Tai

old lahaina dark rum, old lahaina light rum,
fresh lime juice, house-made macadamia nut orgeat,
orange curacao, honey-lilikoi foam

Kalaheo Mule

pau vodka, lilikoi purée, house-made cayenne ginger-
beer, fresh lime juice

Cow's Head

buffalo trace bourbon whiskey, angostura bitters,
fresh lemon juice, house-made cayenne ginger-beer

Ali'i Margarita

maestro dobel tequila, combier liqueur d'orange,
fresh lime juice, simple syrup

Ho'opono Potion

maestro dobel tequila, aperol, fresh lime juice,
simple syrup, fresh local cucumber

No Ka Oi

ocean vodka, thai basil, fresh lime juice, simple syrup,
honey-lilikoi puree

White Walker

aviation gin, house-made cream of coconut,
fresh lime juice, house-made lemongrass-
cardamom syrup, local organic kaffir lime leaves

Missionary's Downfall

old lahaina silver rum, apricot liqueur, muddled mint,
fresh lime juice, simple syrup, pineapple juice, soda

Makahiki Punch

ocean vodka, fresh pineapple juice, fresh lemon juice,
allspice liqueur, house-made caramelized simple syrup,
charcoal-sugar rim, fresh organic local rosemary

Pauahī

xicarú reposado mezcal, combier, house-made
lychee-black pepper shrub, peychauds bitters

draft beer

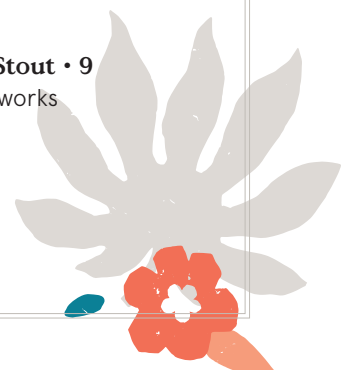
Beach House Blonde • 8
Golden Road Brewing

Big Swell IPA • 8
Maui Brewing Co

Coconut Hefeweizen • 9
Honolulu Beerworks

**Mango Cart
Wheat Ale • 9**
Golden Road Brewing

South Shore Stout • 9
Honolulu Beerworks





wines by the glass

Bubbles

✿ Faire la Fete, Cremant de Limoux, Brut, FRA	11/44
✿ Adami, Prosecco, ITA	12/48
Grandin, Sparkling Brut Rose, Loire Valley, FRA	14/56

White

Angeline, Reserve Chardonnay, CA	10/40
✿ Nickel & Nickel, Chardonnay Carneros, CA	19/76
✿ William Fevre, Chablis, FRA	16/64
✿ Triennes "Sainte Fleur," Viognier Provence, FRA	12/48
Craggy Range, Sauvignon Blanc Martinborough, NZ	13/52
✿ Chateau du Juge, Bordeaux Blanc, FRA	12/48
✿ Alois Lageder, Pinot Grigio, Alto Adige, ITA	12/48
✿ Selbach, Riesling, Mosel, GER	10/40
✿ L'Ecole, Chenin Blanc, Columbia Valley, WA	14/56

Rosé

✿ Margerum "Riviera," Grenache/Syrah Rose, Santa Barbara, CA	12/48
✿ Paul Hobbs "La Flor," Malbec Rose, ARG	13/52
✿ Alie, Syrah/Vermentino Rose, Tuscany, ITA	14/56

Red

✿ Fortant, Cabernet Sauvignon, FRA	12/48
✿ Obsidian Ridge, Cabernet Sauvignon, CA	18/72
✿ Cetamura, Chianti, Sangiovese, Coltibuono, Siena, ITA	10/40
✿ Acrobat, Pinot Noir, Willamette Valley, OR	13/52
✿ Fort Ross "Sea Slopes," Pinot Noir, Sonoma Coast, CA	18/72
✿ La Quercia, Montepulciano, d' Abruzzo, ITA	10/40
✿ Tikal "Patriota," Malbec/Bonarda, Mendoza, ARG	12/48
✿ Sean Minor "Nicole Marie" Red Blend: Merlot / Petite Sirah / Zinfandel / Petit Verdot North Coast, CA	14/56

thirst quenchers

Natural Spring Water 9
Waiwera Still 1 liter
Waiwera Sparkling 1 liter

No Ka Oi Sodas 4.5
cola, diet cola, lemon-lime,
ginger ale

Govinda's Juice 6
orange, pineapple, POG,
lemonade, grapefruit

Sunset Smoothie 8

Local Hawaiian Coffee
French Pressed 5/10
Cold Brew 7

**Unsweetened Passion Fruit
Iced Tea** 4.5

Selection of Hot Teas 3

✿ THESE WINES EMPLOY SUSTAINABLE, ORGANIC, OR BIODYNAMIC VITICULTURE PRACTICES

20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE | A 2% SERVICE CHARGE WILL BE ADDED TO ALL FOOD SALES AND DISTRIBUTED TO OUR KITCHEN STAFF

*RAW OR COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

DAILY 11:00AM-9:00PM

HAPPY HOUR 2:30PM-4:30PM

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Pupus

Lobster Deviled Eggs • 20

big island lobster*, farm fresh eggs, dill, lime (GF)

Oven-Roasted Chicken Wings • 19

free range jidori chicken*, garlic, local fresh rosemary,
chili flakes, house-made tzatziki sauce

Poke Tacos • 21

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

Pork Potstickers • 17

habanero and pineapple marmalade

Pumpkin Patch Ravioli • 17

roasted local squash, chèvre, spinach,
toasted walnut sage pesto

Garlic Truffle Oil Fries • 11

parmesan cheese, whole grain mustard aioli, house-
made ketchup

Coconut Corn Chowder • 6/12

local coconut milk, yukon gold potato, celery,
ma'o farm organic kale, hau'ula farm tomato,
local lemongrass

Szechuan Stir-Fry Green Beans • 13

local beans, macadamia nuts, chili, ginger,
garlic, oyster sauce



salads

MAKE IT AN ENTREE: grilled or blackened

JIDORI CHICKEN* - 10, LOCAL FISH*- 10, LOCAL SHRIMP* - 10

Caesar • 13

shaved parmesan, house-made caesar dressing*

Watermelon Salad • 14

omao arugula and baby greens, kalamata olives, feta,
candied lemon vinaigrette, pea shoots (GF)

Organic Kale Salad • 14

maui onion, golden raisins, mandarin oranges,
organic big island macadamia nuts, miso sesame
vinaigrette

Nouvelle Ahi Salad Nicoise • 20

organic omar baby greens, grape tomatoes,
haricot verts, capers, sesame crusted ahi*,
soft poached egg*, sesame soy wasabi vinaigrette

Omar Arugula & Goat Cheese

Macadamia Salad • 16

panko crusted goat cheese, fresh local organic
sugarloaf pineapple, vine-ripened tomatoes,
caramelized macadamia nuts,
mustard-shallot vinaigrette

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sandwiches

ALL SANDWICHES ARE SERVED ON OUR MADE FROM SCRATCH BUN WITH LETTUCE, TOMATO,
ONION, AND HOUSE-MADE QUICK PICKLE.
ADD APPLEWOOD SMOKED BACON - 2, SAUTÉED ONIONS -2, AVOCADO WEDGES - 3

Grilled Fish Sandwich • 20

grilled fresh catch of the day*, beach house pineapple tartar sauce

Beach House Burger • 15

makaweli farms beef*, aged cheddar, lettuce, tomato, house-made pickle,
made from scratch bun

Kalua Pork Sandwich • 14

house smoked kalua pork*, pineapple and papaya slaw

Grilled Chicken Sandwich • 13

tropical bbq marinated boneless, skinless chicken* breast

sides

House Cut Fries	8
Beer-Battered Onion Rings	8
Organic Baby Green	6

keiki

Cheeseburger* & House Cut Fries	9
Chicken* Tenders & Fries	14
Pasta, Tomato Sauce or Butter and Parmesan	13

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Grinds

Baja Style Fish Tacos • 22

two battered fish* tacos, corn tortillas, cheese, coconut lime chipotle slaw,
pico de gallo (GF)

Wok-Style Stir Fried Vegetable Bowl • 13

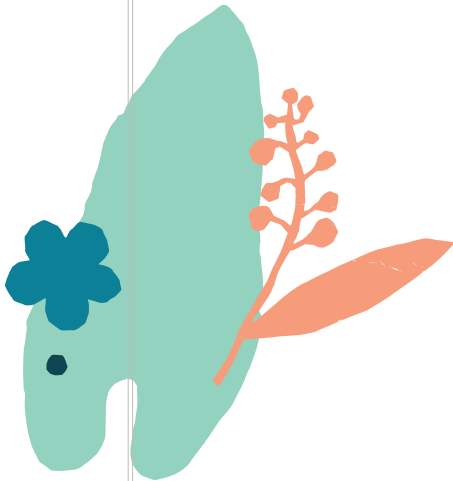
mixed vegetables, spicy and tangy soy ginger sauce (vegan)
add chicken* breast - 4, fresh island fish* - 9, shrimp* - 10, beef* - 8

Beer-Battered Fish & Chips • 23

dayboat caught mahi mahi*, house cut fries, pineapple tartar sauce

Miso-Glazed Catch of the Day • 23

sautéed local kale, cold soba noodle salad, miso glaze, kabayaki drizzle



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wines by the bottle

Champagne & Sparkling

105	✱ Marques de Geldia, "Gran Reserva," Brut Cava, Sant Sadurni d'Anoia, Barcelona, ESP '13	58
107	✱ Schramsberg, Blanc de Blanc, Calistoga, CA '15	64
112	✱ Enrico Serafino, Brut, Alta Langa, Piedmonte, ITA '12	74
111	Bisot Prosecco DOCG, Valdobbiadene Superiore di Cartizze, Treviso, Veneto, ITA N.V	85
114	✱ Charles Heidsieck, Brut Reserve, Reims, FRA N.V	92
110	✱ Château de Léoube, Sparkling de Léoube Rosé Côtes de Provence, FRA N.V	98
113	✱ Moët Chandon "Imperial," Epernay, FRA N.V	124
106	✱ Veuve Cliquot "Le Ponsardin," Brut, Reims, FRA N.V	140
108	✱ Jacquesson "Cuvée 739," Extra-Brut Marne Valley & Côtes des Blancs, FRA '11	150
116	✱ Billecart-Salmon, Blanc de Blanc, Grand Cru, Côte de Blancs, FRA N.V	160
119	✱ Taittinger Millésimé, Reims, FRA '08	180
122	✱ Billecart-Salmon Brut Rose, Cote de Blancs, FRA N.V.	210
118	Dom Perignon, Reims, FRA '09	300
120	✱ Krug, Reims, FRA N.V	400
121	✱ Louis Roederer "Cristal," Champagne, FRA '09	425

Other Worldly Whites

132	✱ La Cana, Albariño, Rias Baixas, ESP '16	40
136	✱ Marco Felluga, Friulano, Collio, ITA '16	42
140	✱ Bokisch Vineyards, Verdejo, Clements Hills-Lodi, CA '16	46
142	✱ King Estate, Pinot Gris, Willamette Valley, OR '16	48
144	✱ Poet's Leap, Riesling, Columbia Valley, WA '16	50
143	✱ Gundlach Bundschu, Gewürztraminer, Sonoma Coast, CA '17	52
145	✱ Louis Jadot, Aligote, Bouzeron, Côte Chalonaise, Beaune, FRA '16	58
147	✱ Weingut Bründlmayer, Grüner Veltliner, Kamptal Terrassen, AUT '16	60
148	✱ Champalou, Chenin Blanc, Vouvray, Touraine, Loire Valley, FRA '17	64
151	✱ Selbach-Oster, Zeltinger Sonnenuhr Riesling Auslese, Mosel, GER '12	66
150	✱ Penner-Ash, Viognier, Willamette Valley, OR '16	70
149	✱ Inama, Vigneti di Foscario, Soave Classico, Verona, ITA '14	72
154	✱ Robert Sinskey "Abraxas," Riesling/Pinot Gris/Pinot Blanc/Gewürztraminer, Carneros, CA '14	78
159	Quinta Essentia, Chenin Blanc, Stellenbosh, ZAF '16	85
160	✱ Matthiasson, Sauvignon Blanc/Ribolla Gialla/Semillon/Tocai Friulano, Napa Valley, CA '14	90
161	✱ Domaine de Beurenard, Châteauneuf-du-Pape, Rhone Valley, FRA '17	92
186	✱ Domaine Zind-Humbrecht, Gewürztraminer, Alsace, FRA '15	100
187	✱ Reynvaan, Viognier, Foothills in the Sun Vineyard, Walla Walla, WA '14	120

Sauvignon Blanc

169	✱ Ferrari Carano, Fumé Blanc, Sonoma, CA '16	52
170	✱ Fiddlehead, Santa Barbara, CA '14	56
172	✱ Régis Minet "Vieilles Vignes," Pouilly Fumé, Loire Valley, FRA '17	64
175	Cloudy Bay, Marlborough, NZ '17	70
180	✱ Bourgeois "Côtes de Monts Damnes" Sancerre, Loire Valley, FRA '16	78
184	✱ Merry Edwards, Russian River, CA '16	90
189	Nichon, Semillon, Vine Vale, Barossa Valley, AUS '16	130
195	✱ Rudd, Mt. Veeder, Napa Valley, CA '15	140

Chardonnay & White Burgundy

202	DeWetschof "Limestone Hill" Cape Town, ZAF '17	46
204	✱ Henri Perrusset, Mâcon Farges "Vieilles Vignes," FRA '16	52
216	✱ Morgan, Un-Oaked Chardonnay, Monterey, CA '16	56
215	✱ Bergström "Old Stones," Willamette Valley, OR '16	60
217	Pio Cesare, Piedmonte, ITA '14	62
218	✱ Domaine Barat, Vaillons Premier Cru, Milly, Chablis, Burgundy, FRA '16	64
219	✱ Groth, Hillview Vineyard, Oakville, Napa Valley, CA '14	70
221	✱ Failla, Sonoma, CA '15	76
222	✱ Au Bon Climat, Sanford & Benedict Vineyard "Historic Vineyard Collection," Santa Barbara County, Central Coast, CA '16	80
223	Rombauer, Carneros, CA '17	84
220	✱ Uliz "Le Ban," Saint-Aubin, Burgundy, FRA '15	90
225	✱ Domaine Ferret, Pouilly-Fuissé, Mâconnais, Burgundy, FRA '15	95
227	Cakebread Cellars, Napa Valley, CA '16	100
229	✱ Jean-Marc Brocard, Vaulorent, 1er Cru, Fourchaume, Chablis, FRA '16	105
232	✱ Far Niente, Napa Valley, CA '17	115
233	✱ Kistler "Les Noisetiers," Sonoma, CA '16	120
240	Capensis, Western Cape, ZAF '14	140
236	✱ Bouchard Père & Fils, Puligny-Montrachet, Côte de Beaune, Côte d'Or, Burgundy, FRA '15	150
245	✱ Maison Louis Latour "Château de Blagny," Meursault, Côte de Beaune, Côte d'Or, Burgundy, FRA '14	185

Rosé

702	✱ Domaine de Triennes, Provence, FRA '17	48
708	✱ Bonny Doon, Vin Gris de Cigare, Central Coast, CA '17	52
705	Carlin de Paolo "il giullare," Piedmonte, ITA '17	58
703	✱ Clos Cibonne, Tibouren Côtes de Provence Tradition Cuvée, FRA '16	64
713	✱ Secret de Leoube, Château Leoube, Provence, FRA '17	72

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wines by the bottle

Zinfandel

378	✱ Saint Francis "Old Vines," Sonoma, CA '16	44
381	✱ Dashe "Les Enfants Terribles," Mendocino, CA '17	56
384	Prisoner Wine Company "Saldo," CA '16	60
393	✱ Radio-Coteau, Sonoma, CA '12	80
395	Pagani Ranch Heritage, Bedrock Wine Co. Sonoma, CA '16	105

Cabernet Sauvignon & Red Bordeaux

602	Château Haut-Beauséjour, Saint-Estèphe, Bordeaux, FRA '14	58
612	✱ Paul Hobbs "Bramare," Viña Cobos, Luján de Cuyo, Mendoza, ARG '16	82
626	Orin Swift "Palermo," Napa Valley, CA '15	85
615	✱ Château Meyney, Saint-Estèphe, Bordeaux, FRA '14	88
625	✱ Sequoia Grove, Napa Valley, CA '15	90
620	✱ Ramey, Napa Valley, CA '13	95
635	✱ Chateau Montelena, Napa Valley, CA '15	105
648	✱ Jordan, Alexander Valley, CA '14	112
652	✱ Château Angludet, Margaux, Bordeaux, FRA '14	150
654	Stag's Leap Wine Cellars "Artemis," Napa Valley, CA '15	165
685	✱ Silver Oak, Napa Valley, CA '12	260
690	✱ Ridge "Monte Bello Estate Vineyard" Santa Cruz Mountains, CA '14	400
695	✱ Au Sommet, Atlas Peak, Napa Valley, CA '12	470

Pinot Noir & Red Burgundy

305	✱ Albert Bichot Savigny-Les-Beaune, Côte de Beaune, Côte d'Or, Burgundy, FRA '14	62
308	✱ Rex Hill, Willamette Valley, OR '15	64
315	✱ Domaine Michel Gros, Hautes-Côtes de Nuits, Côte d'Or, Burgundy, FRA '14	68
321	✱ En Route, Russian River, CA '16	72
322	✱ Vignalta, Veneto, ITA '14	74
325	✱ Talley, Arroyo Grande Valley, CA '15	78
320	✱ Fiddlehead "Fiddlestix," Santa Rita Hills, CA '13	80
348	✱ Uliz, Bourgogne Rouge, Côte de Beaune, Côte d'Or, Burgundy, FRA '15	84
328	✱ Failla, Sonoma, CA '15	88
319	✱ Cristom "Mt. Jefferson Cuvée," Willamette Valley, OR '16	90
330	✱ Au Bon Climat, Bien Nacido, Santa Barbara County, Central Coast, CA '15	95
341	✱ Domaine Lucien Boillot & Fils, Gevrey-Chambertin, Côte de Nuits, Côte d'Or, Burgundy, FRA '14	100
343	✱ Robert Sinkskey, Carneros, CA '13	105
335	✱ Paul Hobbs, Russian River, CA '15	114
332	✱ Domaine Serene "Yamhill Cuvée," Willamette Valley, OR '15	120
344	Raen "Royal St. Robert Cuvee," Sonoma Coast, CA '15	165
346	✱ Maison Louis Latour, Vosne-Romanée, Côte de Nuits, Côte d'Or, Burgundy, FRA '15	190
349	✱ Richard G. Peterson, Santa Lucia Highlands, Monterey, Central Coast, CA '15	195
336	✱ Sea Smoke "Ten," Santa Rita Hills, Santa Barbara County, CA '16	215

Merlot

350	✱ L'Ecole #41, Columbia Valley, WA '14	58
354	✱ Château Puy-Blanquet, Saint Émilion, Bordeaux, FRA '14	70
360	✱ Freemark Abbey, Napa Valley, CA '13	80
365	✱ Long Shadows "Pedestal," Columbia Valley, WA '14	120
370	✱ Château la Fleur-Pétrus, Pomerol, Bordeaux, FRA '11	360
380	✱ Amuse Bouche, Napa Valley, CA '14	470

Syrah & Shiraz

405	✱ Morgan "G17," Santa Lucia Hylands, CA '16	52
412	✱ Torbreck "Woodcutter," Barossa Valley, AUS '16	64
416	✱ Domaine des Lises, Crozes-Hermitage, Pont de L'isère, Rhone Valley, FRA '15	72
419	Herman Story "Nuts & Bolts," Paso Robles, CA '16	105
421	Betz "La Serenne," Yakima Valley, WA '14	130
424	✱ Château de Saint Cosme, Côte Rôtie, Rhone Valley, FRA '15	150

Meritage & Other Worldly Reds

520	✱ Palama "Arcangelo," Negroamaro/Malvasia Nera, Salice Salentino, ITA '15	50
521	✱ Chappellet "Mountain Cuvée," Cabernet Sauvignon/Merlot/Malbec/Petit Verdot/Cabernet Franc, Napa Valley, CA '16	56
523	✱ Vietti "Perbacco," Nebbiolo, Piedmonte, ITA '15	58
524	✱ Gramenon "Poignée de Raisins," Grenache/Cinsault, Rhone Valley, FRA '13	60
522	✱ Luigi Bosca, Malbec, Lujan de Cuyo, ARG '14	62
526	✱ Mongrana, Sangiovese/Cabernet Sauvignon/Merlot, Toscana, ITA '13	64
531	✱ Clos du Caillou, Grenache/Syrah/Mourvedre, Rhone Valley, FRA '15	66
532	✱ Sierra Cantabria "Única," Rioja Reserva, ESP '12	70
534	Orin Swift "Abstract," Grenache/Petite Sirah/Syrah, CA '16	75
536	✱ Ramey, Claret Bordeaux Blend, Healdsburg, CA '15	80
550	✱ Giuseppe Lonardi "Privilegia," Cabernet Franc/Corvina, Veneto, ITA '10	90
547	✱ Ridge "Geyserville," Zinfandel/Carignane/Petite Sirah/Mourvedre, Sonoma, CA '16	92
553	✱ Bodegas Breca "Brega," Garnacha, Calatayud, ESP '15	94
554	Herman Story "On the Road," Grenache, Paso Robles, CA '14	105
556	✱ Massolino, Barolo, Serralunga D'Alba, ITA '12	110
558	✱ Domaine La Barroche, Châteauneuf-du-Pape, Rhone Valley, FRA '13	120
560	Sucette, Grenache, Vine Vale, Barossa Valley, AUS '16	125
548	Tommasi, Amarone d'Valpolicella Classico, Piedmonte, ITA '13	150
570	✱ Joseph Phelps "Insignia," Cabernet Sauvignon/Petite Verdot/Malbec/Cabernet Franc, Napa Valley, CA '14	400

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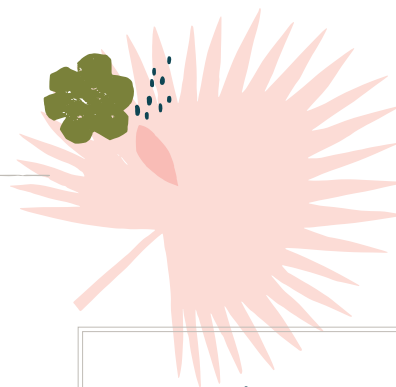
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desserts



Strawberry Cream Pie • 11

made with local strawberries and served with homemade guava jelly, cream cheese whipped cream, strawberry sauce and powdered sugar

SUGGESTED PAIRING

Taylor Fladgate 20 year Old Tawny Porto | 14

Chocolate Cream Pie • 11

made with valrhona chocolate and served with powdered sugar, homemade whipped cream, and chocolate shavings

SUGGESTED PAIRING

Cossart Gordan Rainwater Medium Dry Madeira, Portugal N.V. | 9

Dashe Late Harvest Zinfandel, Dry Creek Valley, CA '16 | 12

Banana Cream Pie • 11

made with local bananas and served with homemade whipped cream and caramel sauce with powdered sugar

SUGGESTED PAIRING

Emilio Lustau East India Solera Sherry, Jerez, Spain | 12

Coconut Cream Pie • 11

made with toasted local coconut and served with homemade whipped cream, powdered sugar and mango sauce

SUGGESTED PAIRING

Far Niente Dolce late harvest wine, Napa Valley, California '11 | 24

Sorbetto Trio • 9

daily selection of tropical sorbetto splashed with local passion fruit

SUGGESTED PAIRING

Michele Chiarlo Moscato d'Asti Nivole '15 | 8

after lunch drinks

Amaro

Averna Amaro	12
Amaro Nonino	12

Cognac

Hennessey VS	12
Hennessey XO	28
Remy Martin XO	26

Aged Rum

Mount Gay XO	10
Flor de Cana 12 yr	14
Ron Zacapa 23 yr	14
Zaya 12 yr	16
Ron Zacapa XO	21

Coffee & Tea

French Press Coffee	5/10
Cold Brew	7
Selection of Hot Teas	3
Unsweetened	
Passion Fruit Iced Tea	4.5

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