handcrafted cocktails – 20

Monkeypod Mai Tai
kula organic silver and dark rums, lime,
house-made macadamia nut orgeat^,
bols orange curacao, honey-lilikoi foam+

Brewed Awakening
titos vodka, mr. black coffee liqueur,
hapa nitro cold brew coffee, licor 43, seasonal or
vanilla cold cream

Ube Rey
planteray cut and dry coconut rum, coconut water, kota
pandan liqueur, hamakua ube syrup, coconut cream, lime

One In a Melon
botanist gin, dolin blanc vermouth, watermelon, lemon, mint

Old Fashioned Touch
green river full proof bourbon, li-hing lemon peel shrub,
angostura bitters

After Midnight
fid street hawaiian gin, aperol, grapefruit, lime

No Ka 'Oi
ocean vodka, thai basil, lime, honey-lilikoi puree+

Three Dogs and a Cat
kō hana kea hawaiian agricole rum, kuleana nanea rum,
sugarcane dane falernum^, lime, orange, angostura bitters

Ali'i Margarita
monkeypod single barrel maestro dobel tequila,
clement creole shrub, lime, salt

Ai Ono
knob creek 9yr bourbon, lustau amontillado sherry,
pineapple, lime, cinnamon

Smoke Screen
xicaru reposado mezcal, montenegro amaro,
macadamia nut orgeat^, grapefruit, lime, cilantro

Bartender's Special
bartender created cocktails rotated weekly,
ask your server for details

low abv cocktails – 16

Sakura Colada
sake ono junmai daiginjo, coconut cream, lemon, pineapple,
vanilla, peychaud's bitters

JV's Fix
cesar florido oloroso sherry, dolin blanc vermouth,
dolin dry vermouth, orange

+ contains raw egg whites ^contains nuts

wine

Sommelier selected wines by the glass.
Over 50 more wines by the bottle at the back.

Bubbles

Brut Rose, Raventos, Spain 18
Prosecco, Cantina Ostro, Veneto, Italy 16

Whites

Alvarinho, J. Cabral Almeida, Vinho Verde, Portugal 16
Chardonnay, Melville, Sta Rita Hills, California 19
Pinot Grigio, Giocato, Slovenia 16
Riesling, Wagner Stempel, *Trocken*, Rheinhessen, GER 17
Sauvignon Blanc, Stolpman, Santa Barbara, California 18

Rose

Grenache, Matthiasson, California 16

Reds

Cabernet Sauvignon, Obsidian Ridge, California 20
Grenache, Linne Calodo, Paso Robles, California 17
Pinot Noir, Melville, Sta Rita Hills, California 19
Sangiovese, Chiara Condello, Emilia Romagna, Italy 16
Tempranillo, Viña Alberdi, Rioja, Spain 18

The finest labels in eco-friendly packaging. These wines prevent 20,000 bottles from entering our landfill every year. Same premium quality with an 85% lighter carbon footprint

craft beers

29 Degrees On Tap

SOUR ALE

Lahaina Brewing Co., **Monkeypod Mai Tai Sour,** Honey Liliko'i Sour Ale, Makawao, HI (ABV 5.7%) 10*

LAGERS

Lahaina Brewing Co, **Lokahi Pilsner**, Kona, HI (ABV 4.7% IBU 35) 10
Aloha Brewing, **Lager,** Dry Rice lager brewed with rice, Honolulu, HI (ABV 4.4% IBU 12) 10
Mother Earth, **Tierra Madre**, Mexi-Lager, Nampa ID (ABV 4.5% IBU 20) 10
Stiegl, **Grapefruit Radler**, Lager with Grapefruit, Austria (ABV 2.5% IBU 9) 11

CREAM ALES

Honolulu BeerWorks, **Kewalos**, Cream Ale, Honolulu, HI (ABV 5.0% IBU 15) 10

WHEAT ALES

Ayinger, **Brau Wies**, Aying, Germany (ABV 5.1% IBU 13) 11
Kona Brewing, **Lilikoi Kea**, Passionfruit Witbier Kona, HI (ABV 5.4% IBU 10) 10
Golden Road Brewing, **Mango Cart**, Wheat Ale w/Mango, Los Angeles, CA (ABV 4% IBU 10) 10

PALE ALES

Lahaina Brewing Co, **Talk Story**, American Pale Ale, Kona, HI (ABV 5.1% IBU 42) 10

INDIA PALE ALES & HAZY IPA

Lahaina Brewing Co, **Lahaina Haze**, Hazy India Pale Ale, Kona HI (ABV 6.3% IBU 36) 10
Big Island Brewhaus, **Overboard**, India Pale Ale, Kamuela, HI (ABV 6.9% IBU 56) 11
Honolulu Beer Works, **Hop Island**, West Coast Style India Pale Ale, Honolulu, HI (ABV 7% IBU 83) 10

AMBER

Lahaina Brewing Co, **Red Sand**, Amber Ale, Kona. HI (ABV 5.5% IBU 32) 10

STRONG GOLDEN ALE

Big Island Brewhaus, **Golden Sabbath**, Strong Golden Ale with honey, Kamuela, HI (ABV 8.5% IBU 45) 10*
Boulevard Brewing, **Tank 7**, American Saison, Kansas City, MO (ABV 8.5% IBU 38) 10*

CIDER/SELTZER

Paradise Cider, **Killa Dragon**, Apple Cider with Dragon Fruit, Honolulu, HI (ABV 6%) 11*
Lanikai Brewing, **Tropical Seltzer**, w/ Mango Lemonade, Kailua, HI (ABV 5%) 10*

STOUT

Deschutes Brewing, **Obsidian Stout**, Nitro Stout, Bend, OR (ABV 6.5% IBU 55) 10
Sam Smith, **Chocolate Stout**, Organic, Tadcaster, England (ABV 5% IBU 17) 11*

GLUTEN-FREE

DeProef Brewing, **Greens**, Gluten Free, Dry Hopped Lager, Lochristi, Belgium (ABV 4.1% IBU 18) (12 OZ CAN) 10

NON-ALCOHOLIC

Kona Brewing, **Longboard**, Non Alcoholic Island Lager, Kona, HI (12 OZ CAN) 9
Athletic Brewing, **Free Wave**, Non Alcoholic Hazy IPA, San Diego, CA (12 OZ CAN) 9

* served in a 10 oz. snifter

let's start

APPETIZERS
to share and taste

Roasted Chicken Wings - 24
roasted free range chicken, garlic, local rosemary, red pepper, yogurt-feta

Poke Tacos - 27
raw ahi*, ginger, shoyu, cabbage, avocado cream sauce, crisp wonton shells

Taro Ravioli - 22
chèvre, watercress, chili garlic oil

Lobster Deviled Eggs - 26
fresh lobster, farm fresh eggs

Poke Mixed Plate - 29
ahi tuna poke* with maui mac nuts^ and ogo, ono poisson cru* with coconut and cilantro, marinated tako* with maui onion and sesame seeds

Shrimp & Mushrooms Potstickers - 24
wild caught shrimp, lapa'au farm oyster mushrooms, ginger, garlic, green onions, citrus shoyu

Cast Iron Shrimp - 26
wild-caught shrimp, white wine sauce, tomatoes, cumin, cornbread

House Cut Fries - 12
whole grain mustard aioli, monkeypod ketchup

Garlic Truffle Oil Fries - 14
parmesan cheese, whole grain mustard aioli, monkeypod ketchup

Coconut Corn Chowder - 16
local coconut milk, yukon gold potato, celery, local kale, kamuela tomato, local lemongrass

HAND TOSSED PIZZAS
hand-tossed with our awesome scratch made crust
100% organic 00 pizza flour

Mushroom & Truffle Oil - 25
lapa'au farm oyster mushrooms, crimini, truffle oil, mozzarella, provolone, white sauce, garlic, fresh thyme

Margherita - 23
Kamuela farm tomatoes, fresh mozzarella, organic local basil

Moroccan Spiced Lamb Sausage - 25
big island goat cheese, tomato, white sauce, mint garnish

Kalua Pork & Pineapple - 25
kalua pork, macnut pesto, roasted pineapple, jalapeño, green onion, mozzarella, provolone

Bourgeois - 34
fresh lobster, lapa'au farm oyster mushrooms, mozzarella, provolone, 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 - 19
shaved parmesan, pete's caesar dressing*

Waipoli Farm Organic Mixed Greens - 19
organic beets, bacon, chèvre, maui onion, orange ginger vinaigrette

Avocado & Cucumber - 19
tomato, maui onion, jalapeno, cilantro, chili lime vinaigrette

UPCOUNTRY

From the farms, fields, and ranches

Maui Cattle Company Cheeseburger - 23
maui beef*, dijon aioli, sautéed onions, fontina, vine-ripened tomatoes, butter lettuce, house-made quick pickle

Bulgogi Pork Tacos - 24
handcrafted kimchee, jalapeños, asian pear, thai chili aioli, locally made corn tortillas

House-Made Gnocchi - 34
macadamia nut pesto, lapa'au farm oyster mushrooms, onions, chèvre, vine ripened tomato, spinach

Saimin - 25
iwamoto family noodles with roasted chicken broth, all natural pork, broccoli, bean sprouts, red onion, peanuts, cilantro, mint

Jawaiian Jerked Chicken - 42
island style grilled half chicken, sweet & spicy marinade, banana fritter, garlic rice, pineapple salsa

Prime Ribeye Steak - 74
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 Cheeseburger - 14
maui beef*, cheddar, house cut fries

Easy Cheesy Pizza - 14
mozzarella, provolone, house-made red sauce

Monkey Business Saimin - 13
iwamoto family saimin noodles, broccoli, chicken broth

Keiki Fish - 26
fresh fish, house cut fries, steamed broccoli

Macaroni - 9
noodles & red sauce

SIDES

Broccoli - 9
balsamic reduction, chili flakes

Jalapeño Mashed Potatoes - 9

Cornbread - 9

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MAKAI
troll-line caught fish

Fresh Island Fish Sandwich - 28
troll-line caught fresh fish, thai chili aioli, mpk slaw, vine-ripened tomatoes, house-made quick pickle

Pete's Fish & Chips - 31
troll-line caught fresh fish tempura style, malt vinegar aioli

Fresh Caught Fish Tacos - 31
chipotle mole (contains peanuts), salsa fresca, sour cream, cilantro, cabbage, corn tortillas

Seared Ahi Steak - 53
fresh ahi*, jalapeño mashed potatoes, sautéed bok choy, soy sesame maui onion sauce

Organic Macadamia Nut Crusted Fresh Fish - 54
macadamia nut and panko crust, maui pineapple relish, scallion-garlic rice, sautéed bok choy, lemon beurre blanc

Fish & Lobster Pasta - 59
half lobster, house fettuccine, big island chèvre, kamuela tomatoes
Available After 3:30 pm

Fresh caught fish is brought to the restaurant the day it is caught; the fishermen leave in the morning and return that same afternoon.

let's stay awhile

Save your fork for pie – 15

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

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

DESSERT

Ice Cream - 9
3 scoops of 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
pineapple, pog, lemonade, cranberry

Coconut Water - 8

No Ka Oi Sodas - 6
cola, diet cola, lemon-lime, root beer, pep r mate, ginger ale

Vitalitea Kombucha - 10

Vitalitea Cold Brew Coffee - 10

Iced Tea - 5

ZERO PROOF

Virgin Monkeypod Mai Tai - 14
pog, lime, mac-nut orgeat^, honey-lilikoi foam+

Blind Tiger - 11
hibiscus, lavender, lemon, soda

Noperol Spritz - 11
chateau de fluer sparkling, giffards aperitivo, soda, orange

Cat's Pajamas - 11
ginger, lemon, turmeric, honey, orange

COFFEE & TEA

French Press Maui Coffee - 10
maui oma red catuai, brewed at the table, serves up to 2

happy hour

*Happy hour available everyday except select holidays

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

Appetizers - 1/2 off (with the exception of seafood)
Pizzas - $16 (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.

+ contains raw egg whites ^contains nuts

wine room

BUBBLES

- ○ Champagne, **Veuve Fourny**, *Blanc de Blanc, Vertus, Brut 1er Cru*, France NV 100
- ○ Champagne, **Waris-Larmandier**, *Racines des Trois, Brut 1er Cru,* France NV 120
- ○ Champagne, **Pierre Peters**, *Blanc de Blanc, Cuvèe de Reserve Brut*, Grand Cru, France NV 145
- Champagne, **Billecart-Salmon**, *Brut Rose*, France NV 165
- Champagne, **Charles Heidsieck**, *Brut Millesime*, France 2012 200
- ○ Malvasia, **Birichino**, *Petulant Naturel,* Monterey, California 2020 68
- ○ Pinot Blanc/Pinot Noir, **Sekthaus Raumland**, *Cuvée Katharina*, Rheinhessen, Germany 2018 115
- ○ Prosecco, **Cantina Ostro**, Brut, Veneto, Italy NV 60
- ○ Xarel-Lo, **Raventos I Blanc**, De Nit, Brut Rose, Penedes, Spain 2021 68

WHITES

- ○ Albarino, **Frore de Carme**, Envidiacocchina, Rias Biaxas, Spain 2023 80
- ○ Alvarinho, **J. Cabral de Almeida**, Camaleão, Vinho Verde, Portugal 2025 64
- ○ Chardonnay, **Failla**, Sonoma Coast, California 2023 76
- ○ Chardonnay, **Matthiasson**, *Linda Vista Vineyard*, Napa Valley, California 2023 88
- Chardonnay, **Michel Gros**, *Fontaine St. Martin Monopole*, Hautes-Côtes de Nuits, Burgundy, France 2022 100
- Chardonnay, **Ashes & Diamonds**, *#2*, Napa Valley, California 2023 115
- ○ Chardonnay, **Arnot Roberts**, *Watson Ranch*, Napa Valley, California 2024 125
- ○ Chardonnay, **Kistler**, *Les Noisetiers*, Sonoma Coast, California 2023 145
- ○ Chardonnay, **Walter Scott**, *X Novo*, Willamette Valley, Oregon 2022 160
- ○ Chenin Blanc, **Champalou**, Sec, Vouvray, Loire Valley, France 2023 72
- ○ Erbaluce, **Cantina Favaro**, Le Chiusure, Piedmont, Italy 2022 80
- ○ Pinot Grigio, **Giocato**, Goriska Brda, Slovenia 2025 64
- ○ Prie Blanc, **Ermes Pavese**, *Blanc de Morgex et de la Salle*, Valle d'Aosta, Italy 2023 76
- Riesling, **Reinhold Haart**, *Piesporter Kabinett*, Mosel, Germany 2020 64
- Riesling, **Monchhof**, *Mosel Slate, Spatlese*, Mosel, Germany 2021 68
- ○ Riesling, **Wagner Stempel**, *Trocken*, Rheinhessen, Germany 2023 68
- ○ Riesling, **Schäfer-Fröhlich**, *Trocken*, Nahe, Germany 2022 76
- ○ Sauvignon Blanc, **Frogs Leap**, Napa Valley, California 2024 72
- ○ Sauvignon Blanc, **Regis Minet**, Pouilly Fume, Liore Valley, France 2023 76
- ○ Sauvignon Blanc, **Spottswoode**, Napa/Sonoma, California 2024 100
- ○ Trousseau Gris, **Jolie Laide**,Fanucchi Wood Road, Sonoma, California 2025 68
- ○ Viognier/Chenin Blanc, **Mas de Daumas Gassac**, *Blanc*, Languedoc, France 2022 125

ORANGE (SKIN-CONTACT WHITES)

- ○ Chardonnay/Sauvignon Blanc, **Radikon Slatnik**, Venezia, Italy 2021 88
- ○ Moscato, **Giovanni Montisci**, Modestu, Sardinia, Italy 2023 96

ROSE

- ○ Grenache, **Domaine Fontsainte**, Corbieres, Languedoc, France 2024 64
- Mourvedre/Grenache, **Domaine Tempier**, Bandol, Provence, France 2024 92
- ○ Sciacarellu, **Domaine Abbatucci**, Faustine, Ajaccio, Corsica 2019 76
- ○ Tibouren, **Clos Cibonne**, Cuvee Speciales des Vignettes, Provence, France 2023 100
- ○ Touriga Nacional, **Arnot Roberts**, North Coast, California 2024 68

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

wine room

REDS

Cabernet Franc, **Ashes and Diamonds**, *#5*, Napa Valley, California 2018 145
Cabernet Sauvignon, **Obsidian Ridge**, Mayacamas Range, California 2022 80
○ Cabernet Sauvignon, **Peju**, Napa, California 2022 88
○ Cabernet Sauvignon, **Matthiasson**, *Village Blend,* Napa, California 2022 100
○ Cabernet Sauvignon, **Duckhorn**, Napa, California 2022 125
○ Cabernet Sauvignon, **Chappellet**, *Signature Cuvee*, Napa Valley, California 2022 160
○ Cabernet Sauvignon, **Corison**, Sunbasket Vineyard, St Helena, Napa, California 2018 245
○ Carignan/Cinsault, **Maxime Magnon**, *La Demarrante*, Corbieres, Languedoc, France 2024 68
○ Gamay, **Guy Breton**, Regnie, Beaujolais, France 2022 72
○ Gamay, **Jean Claude Lapalu**, Brouilly, VV, Beajolais, France 2022 85
○ Grenache/Syrah, **Vieux Telegraphe**, *La Crau*, Chateauneuf-du-Pape, Rhone, France 2013 185
○ Malbec, **Corazon del Sol**, Mendoza, Argentina 2022 68
○ Merlot, **Frog's Leap**, Napa, California 2022 88
○ Merlot/Cabernet Sauvignon, **Chateau Le Puy**, *Emilien*, Bordeaux, France 2022 120
○ Merlot/Pignolo, **Radikon**, *RS21*, Friuli-Venezia Giulia, Italy 2021 80
○ Montepulciano, **De Fermo**, Cerrasuolo d'Abbruzzo, Abbruzzo, Italy 2024 84
○ Pinot Noir, **Scherrer**, Sonoma, California 2016 84
○ Pinot Noir, **Drew**, *Fog Eater,* Anderson Valley, California 2023 100
○ Pinot Noir, **Chacra**, Cincuenta y Cinco, Patagonia, Argentina 2023 125
○ Pinot Noir, **Littorai**, *Les Larmes*, Anderson Valley, Mendocino, California 2023 145
○ Pinot Noir, **Hirsch**, San Andreas, Sonoma Coast, California 2023 160
○ Pinot Noir, **Ceritas**, *Elliot Vineyard*, Sonoma Coast, California 2022 175
○ Pinot Noir, **Domaine L'Arlot**, *Clos de Foret 1er Cru*, Nuits-St-Georges, Burgundy 2022 250
○ Sangiovese, **Chiara Condello**, Emiglia-Romagna, Italy 2020 64
○ Syrah, **Arnot Roberts**, Sonoma Coast, California 2022 88
○ Syrah, **Cayuse**, *En Cerise Vineyard*, Walla Walla, Oregon 2021 195
○ Tempranillo, **Vina Alberdi,** *Reserva*, Rioja, Spain 2020 68
○ Tempranillo, **R. Lopez de Heredia**, *Vina Tondonia*, Rioja, Spain 2012 125
○ Trouseau, **Domain Courbet**, Cote de Jura, France 2018 76
○ Zinfandel, **Scherrer**, *Old & Mature Vines*, Alexander Valley, Sonoma County, California 2017 84

DESSERT

	glass	btl
○ Port, **Fonseca**, 20yr Tawny, Duoro, Portugal (3oz)	12	
○ Riesling, **Monchoff**, *Auslese*, Erdener Pralat, Mosel, Germany 2021 (375ml)		96

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