

pool bar

SERVED DAILY | 11:30 AM - 7 PM

DRINK MENU



PĀ'INA HOUR
DAILY | 12 PM - 3 PM

Enjoy \$3 off specialty
cocktails and pool bites

smoothies & shakes 9

SURFER SUNRISE

guava, mango, lime

TROPICAL TWIST

mango, strawberries, banana,
pineapple, coconut

STRAWBERRY SURF

strawberries, banana

MILKSHAKES

chocolate, strawberry, vanilla, mango

specialty cocktails

TAI CHI MAI TAI

malibu, captain morgan spiced
rum, 151 rum, dark rum float

MAI TAI

light rum, orange curacao,
pineapple juice, lime juice,
orgeat syrup, dark rum float

FROZEN COCONUT MOJITO

bacardi white rum, malibu rum,
fresh mint, lime juice,
pineapple juice, coconut

ISLAND MULE

vodka, guava purée, lime juice,
ginger beer

ANTIOXIDANT

blueberry vodka, lemonade,
club soda

ERIN'S FAIRY TALE

tito's vodka, splash lilikoi,
club soda

18

15

17

15

17

15

MANGO MARGARITA

wellmade tequila, triple sec,
mango purée, fresh lime sour

STRAWBERRY BLISS

vodka, st. germaine, strawberry
purée, lemonade

POIPU ON THE ROCKS

ciroc mango, passion fruit purée,
sparkling wine

SOUTH SHORE BREEZE

ketel one orange vodka, passion fruit
purée, coconut water, fresh lime sour

SHARK PROOF

malibu, captain morgan spiced rum,
guava purée, fresh lime, club soda

GUAVA FLOW

pineapple, coconut, guava, rum float

KOLOA SOUR

bulleit bourbon 10-year, fresh juice,
lemon-lime sour, splash of guava and
passion fruit

15

15

17

17

16

15

17

beer & wine

maui bikini blone lager 9

big swell ipa 9

coco porter 9

kona longboard 9

maui pog hard seltzer 9

budlight 7

coors light 7

corona 9

corona light 9

chardonnay 11

sauvignon blanc 11

rosé 11

cabernet sauvignon 11

sparkling wine 15

County law prohibits outside alcoholic beverages or coolers.

We reserve the right to add 20% gratuity to parties of 6 or more. We reserve the right to all seating arrangements.

041822

pool bar

SERVED DAILY | 11:30 AM - 5 PM

pool bites

TRICOLOR CHIPS & SALSA

14

HUMMUS & FLATBREAD

14

MARGHERITA FLATBREAD PIZZA

fresh shredded mozzarella cheese,
kamuela tomato, basil, red salt,
balsamic reduction

16

CRISPY CALAMARI

basil aioli, lemon wedge, parsley

21

COCONUT SHRIMP (6)

sweet chili sauce, lemon wedge

20



PĀ'INA HOUR
DAILY | 12 PM - 3 PM

Enjoy \$3 off specialty
cocktails and pool bites

CHICKEN WINGS (8)

16

choice of spicy buffalo, BBQ or ranch |
carrots, celery sticks

ISLAND POKE NACHOS

21

ahi poke, tricolor tortilla chips,
shredded cucumbers, avocado,
wasabi aioli, sweet soy drizzle

PUPU PLATTER

40

coconut shrimp (2), chicken wings (4),
BBQ kalua pork sliders (2), crispy calamari,
hurricane french fries

salads & wraps

Add: chicken +7, tofu +7, shrimp +7, mahi mahi +9, ahi +9

CAESAR SALAD

romaine lettuce, herb croutons,
parmesan cheese, caesar dressing

12

FARM GREENS SALAD WRAP

cherry tomatoes, cucumbers, carrots,
avocado, basil aioli, spinach tortilla

16

WATERMELON SALAD GF

16

wild arugula, goat cheese, cucumbers,
kalamata olives, red onions, fresh mint,
citrus vinaigrette

entrées

Served with seasoned french fries or tortilla chips. Hurricane fries +3

PORTUGEUSE SAUSAGE HOT DOG

pineapple chutney, hawaiian sweet bun

17

KALUA BBQ PORK SLIDERS (2)

pulled pork, hawaiian slaw, brioche bun

19

KOBE BEEF BURGER

cheddar cheese, tomato, butter lettuce,
brioche bun

21

KO'A KEA BURGER

kobe beef, smoked bacon, fried egg,
cheddar cheese, crispy onions, tomato,
butter lettuce, roasted garlic aioli

28

ISLAND FISH TACOS

22

blackened mahi mahi, citrus aioli,
hawaiian slaw, salsa, flour tortilla

FISH & CHIPS

22

beer-battered ono, tartar sauce,
lemon wedge

CHEESE QUESADILLA

15

cheddar & mozzarella cheese
add chicken, shrimp or pork +7

snacks, sides & sweets

HAWAIIAN SALTED EDAMAME GF

8

HURRICANE POPCORN

arare furikake

10

SEASONED FRENCH FRIES

10

HAAGEN-DAZS BAR

vanilla milk chocolate almond

6

Consuming raw or under cooked food may increase your risk of food borne illness.
County law prohibits outside alcoholic beverages or coolers. We reserve the right to add 20% gratuity to parties of 6 or
more. We reserve the right to all seating arrangements.

GF: Gluten Free, VG: Vegetarian, V: Vegan

041822

pool bar

DINNER MENU

SERVED DAILY | 5:30 PM - 7:00 PM

salads & veggies

ORGANIC KALE & ROASTED BEET SALAD GF
orange segments, goat cheese crumbles, candied macadamia nuts, dragon fruit vinaigrette

HEARTS OF PALM SALAD GF VG
big island hearts of palm, baby farm greens, strawberries, baby tomatoes, marcona almonds, honey sherry vinaigrette

17 **RICE & VEGETABLES** VG 29
cauliflower fried rice, haricots verts, mushrooms, crispy tofu, root vegetables

17 **CRISPY BRUSSELS SPROUTS** 12
applewood smoked bacon, parmesan cheese, balsamic reduction

entrées

FURIKAKE CRUSTED FRESH CATCH GF
celery root purée, asparagus, baby carrots, yuzu beurre blanc

PAN-SEARED CHILEAN SEA BASS
cauliflower fried rice, malaysian chili glaze, basil oil

48 **PAN-ROASTED JIDORI CHICKEN** GF 47
haricots verts, herb roasted mix marble potatoes, port demi

47 **BONELESS BRAISED BEEF SHORT RIB** 50
yukon gold mashed potatoes, roasted root vegetables, natural jus

desserts

PASSION FRUIT CHEESECAKE
caramel glaze, macadamia nut crumble, strawberries

13 **PANNA COTTA** 13
ginger-lemon grass infused "cooked cream," berry compote, raspberry coulis

*Consuming raw or under cooked food may increase your risk of food borne illness.
County law prohibits alcoholic beverages or coolers. We reserve the right to add 20% gratuity to parties of 6 or more.
We reserve the right to all seating arrangements.*

GF: Gluten Free, VG: Vegetarian, V: Vegan

041822

