

pool bar

BEVERAGES | SERVED DAILY (11 AM - 7 PM)



HAPPY HOUR
Daily | 3 - 5 PM
\$3 off specialty
cocktails &
pool bites

smoothies & shakes

SURFER SUNRISE guava, mango, lime	9	STRAWBERRY SURF strawberries, banana	9
TROPICAL TWIST mango, strawberries, banana, pineapple, coconut	9	MILKSHAKES chocolate, strawberry, vanilla, mango	9

specialty cocktails

COCKTAIL OF THE WEEK ask your server for details	20	MANGO MARGARITA wellmade tequila, triple sec, mango purée, fresh lime sour	15
TAI CHI MAI TAI malibu, captain morgan spiced rum, 151 rum, dark rum float	18	STRAWBERRY BLISS vodka, st. germaine, strawberry purée, lemonade	15
MAI TAI light rum, orange curacao, pineapple juice, lime juice, orgeat syrup, dark rum float	15	POIPU ON THE ROCKS ciroc mango, passion fruit purée, sparkling wine	17
FROZEN COCONUT MOJITO bacardi white rum, malibu rum, fresh mint, lime juice, pineapple juice, coconut	17	SOUTH SHORE BREEZE ketel one orange vodka, passion fruit purée, coconut water, fresh lime sour	17
ISLAND MULE vodka, guava purée, lime juice, ginger beer	15	SHARK PROOF malibu, captain morgan spiced rum, guava purée, fresh lime, club soda	16
ANTIOXIDANT blueberry vodka, lemonade, club soda	17	GUAVA FLOW pineapple, coconut, guava, rum float	15
ERIN'S FAIRY TALE tito's vodka, splash lilikoi, club soda	15	KOLOA SOUR bulleit bourbon 10-year, fresh juice, lemon-lime sour, splash of guava and passion fruit	17

beer & wine

MAUI BIKINI BLONE LAGER	9	BUD LIGHT	7	CHARDONNAY	11
BIG SWELL IPA	9	COORS LIGHT	7	SAUVIGNON BLANC	11
COCO PORTER	9	CORONA	9	ROSÉ	11
KONA LONGBOARD	9	CORONA LIGHT	9	CABERNET SAUVIGNON	11
MAUI POG HARD SELTZER	9			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.

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LUNCH MENU | SERVED DAILY (11:30 AM - 5 PM)



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cocktails &
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pool bites

TRICOLOR CHIPS & SALSA	12	CHICKEN WINGS (8) choice of spicy buffalo, BBQ or ranch with carrots, celery sticks	16
HUMMUS & FLATBREAD	12		
MARGHERITA FLATBREAD fresh shredded mozzarella cheese, kamuela tomato, basil, red salt, balsamic reduction	14	KOBE BEEF SLIDERS caramelized onions, hydrated tomatoes, truffle garlic aioli	18
COCONUT SHRIMP (6) sweet chili sauce, lemon wedge	18	ISLAND POKE BOWL ahi poke, warm white rice, shredded cucumbers, avocado, wasabi aioli, sweet soy drizzle	22

salads & wraps

add chicken +7, tofu +5, shrimp +7, mahi mahi +9, ahi +9

CAESAR SALAD romaine lettuce, herb croutons, parmesan, caesar dressing	12	WATERMELON SALAD arugula, goat cheese, red onions, mint, cucumbers, kalamata olives, citrus vinaigrette	15
FARM GREENS SALAD WRAP cherry tomatoes, cucumbers, basil aioli, carrots, avocado, spinach tortilla	14	BURRATA SALAD imported burrata, prosciutto, arugula, heirloom tomatoes, balsamic reduction	23

entrées

served with seasoned french fries, hurricane fries +3, truffle fries +7

PORTUGEUSE SAUSAGE HOT DOG pineapple chutney, hawaiian sweet bun	17	ISLAND FISH TACOS blackened mahi mahi, citrus aioli, hawaiian slaw, salsa, flour tortilla	18
CHEESE QUESADILLA cheddar & mozzarella cheese <i>add chicken or shrimp +7</i>	12	KOBE BEEF BURGER cheddar cheese, tomato, butter lettuce, brioche bun	20
FISH & CHIPS beer-battered ono, tartar sauce	18		

snacks & sweets

HAWAIIAN SALTED EDAMAME	8	SEASONED FRENCH FRIES	10
HURRICANE POPCORN arare furikake	10	HAAGEN-DAZS BAR vanilla milk chocolate almond	6
TRUFFLE FRENCH FRIES	15		

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DINNER MENU | SERVED DAILY (5:30 PM - 7:00 PM)

appetizers & salads

CRISPY BRUSSELS SPROUTS applewood smoked bacon, parmesan cheese, balsamic reduction	16	BURRATA SALAD imported burrata, prosciutto, arugula, heirloom tomatoes, balsamic reduction	26
COCONUT SHRIMP (6) sweet chili sauce, lemon wedge	20	RICE & VEGETABLES cauliflower fried rice, haricots verts, mushrooms, tofu, root vegetables	29
KALE & ROASTED BEET SALAD orange segments, goat cheese, candied macadamia nuts, dragon fruit vinaigrette	17	KO'A KEA SLIDERS kobe beef, smoked bacon, fried egg, cheddar cheese, crispy onions, hydrated tomato, garlic truffle aioli	18
HEARTS OF PALM SALAD big island hearts of palm, baby farm greens, strawberries, baby tomatoes, marcona almonds, honey sherry vinaigrette	21	BEEF BONE MARROW shallot confit, lemon gremolata, herb crostini	28

entrées

FURIKAKE CRUSTED AHI STEAK celery root purée, asparagus, baby carrots, yuzu beurre blanc	48	BRAISED BEEF SHORT RIB yukon gold mashed potatoes, roasted root vegetables, natural jus	48
PAN-ROASTED JIDORI CHICKEN haricots verts, herb roasted mix marble potatoes, port demi	46	RED SALT BURGER wagyu beef, kona lobster, pineapple, smoked bacon, caramelized onions, cheddar cheese, garlic & gold truffle aioli, served with truffle french fries	58
10 OZ RIB OF EYE mashed potatoes, baby sweet peppers, peppercorn brand demi	59		

sides

TRUFFLE FRENCH FRIES	15	GRILLED ASPARAGUS	12
MASHED POTATOES	10	LOBSTER TAIL	MP

desserts

PASSION FRUIT CHEESECAKE caramel glaze, macadamia nut crumble, strawberries	13	FLOURLESS CHOCOLATE CAKE tahitian vanilla ice cream, cocoa powder, raspberry coulis	13
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