

BEER

draught

Big Swell, ipa, maui	9
Bikini Blonde, lager, maui	9
Seasonal, maui	9
Lokahi, pilsner, maui	9

import & domestic

Bud Light, pale lager, usa	9
Corona Extra, pale lager, mexico	9
Heineken, pale Lager, holland	9
Strongbow Cider, GF, dry cider, england	9

micro & craft

Avery White Rascal, wheat ale, colorado	9
Coconut Hiwa Porter, porter, maui	9
Pineapple Mana Wheat, wheat ale, maui	9
Stone Go To, ipa, california	9

WINE

sparkling & champagne

Ruggeri, Prosecco, IT	15/68
Veuve Clicquot 'Yellow Label', FR	26/120
Lucien Albrecht, Brut Rosé, FR	17/75

white & rose

Guigal, Rosé, FR	19/72
Lieu Dit, Sauvignon Blanc, CA	16/60
Lagaria Pinot Grigio, IT	15/56
Pine Ridge, Chenin Blanc & Viognier, CA	15/56
Fevre "Champs Royaux", Chablis, FR	16/62
Patz & Hall 'Dutton', Chardonnay, CA	19/72

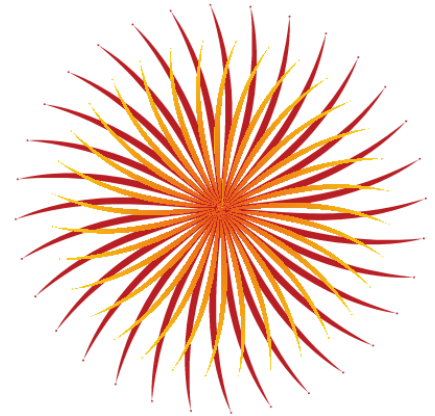
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Siduri, Pinot Noir, OR	18/68
Gary Farrell, Pinot Noir, CA	22/84
Tikal Patriota, Malbec Blend, ARG	18/68
Ancient Peaks, Cabernet Sauvignon, CA	17/64
Trefethen, Cabernet Sauvignon, CA	24/92

wines are 5oz pours

outside bottles are subject to \$30 corkage

parties of 6 or more are subject to 18% gratuity



LEHUA

ISLAND FARE






COCKTAILS—18

cocktail program by Julie Reiner

to share


- Kamuela Tomato & Burrata**   16
marcona almond granola
tarragon, maui evoo, balsamic
- Loco Moco Poutine** 17
hand-cut fries, wagyu beef, onsen egg
hamakua mushroom gravy, surfing goat chèvre
- Fried Shishito Peppers**  11
balsamic soy, surfing goat feta, pipikaula jerky
- Maui Onion Dip**  16
crab, horseradish chèvre, charred tomato
grilled focaccia
- Kona Kampachi**  19
ponzu, cucumber, fresno, sweet potato chips
- Grilled Shrimp Salad**  16
lilikoi chile sauce, big island chèvre
ginger vinaigrette

large plates

- Pa'ia Saimin Carbonara** 28
seared chicken breast, char siu bacon
coconut, midnight moon
- Kobe Beef Burger**  21
kamuela tomato jam, kula greens
bacon aioli, hand-cut fries
- Fresh Maui Catch**  32
cornmeal, furikake, local vegetables
coconut lime
- Striploin**  38
potato confit, roasted tomato aioli, asparagus
- Grilled Upcountry Romaine**   16
papaya, radishes, macadamia vinaigrette
brioche croutons
add chicken breast 14
add fresh catch 16
add beef 20

desserts

- Malasadas** 12
espresso pots de crème, cinnamon sugar
- S'mores** 11
wailaula estate chocolate ice cream
homemade marshmallow, graham cracker
- Ice Cream Sandwiches** 8
strawberry ice cream, macadamia nut cookie
coffee ice cream, chocolate malt cookie
coconut ice cream, ginger cookie

 can be made gluten free

 gluten free

 vegetarian

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consuming raw or undercooked meats,
poultry, shellfish, or eggs may increase your
risk of foodborne illness.

signature libations

- Wailea Spritz**
lillet rose, gin, grapefruit, campari
- Southside Fizz**
gin, cucumber, mint lime
- Mai Tai (Trader Vic 1944)**
aged martinique & jamaican rums, fresh lime
Toasted almond orgeat, orange curacao
- Keokea Park** *Ocean vodka competition 1st place cocktail*
ocean vodka, red bell pepper, lime, pineapple
mango hot sauce
- Awapuhi Tea-ni**
vodka, green tea, mint, honey
ginger, lemon
- Kihei Krush**
akashi white oak japanese whiskey, pineapple
lime, macadamia nut orgeat, green chartreuse
- Upcountry Buck**
white rum, ginger syrup, fresh lime pineapple
angostura bitters, soda

stirred and spirituous

- Holiday in Jalisco**
blanco tequila, jalapeno syrup, fresh lime
pineapple, soda
- The Green Flash**
reposado tequila, yellow chartreuse
ginger, lime, basil
- Silversword**
mezcal, carpano antica, agave syrup
pineapple, lemon, mole bitters

mocktails

- Kona Squall**
bourbon, aged rum, macadamia nut
orgeat, mole bitters
- Paia Town Cocktail**
aged rum, sweet vermouth, campari, amaro
demerara, orange bitters, orange zest
- Agave Old Fashioned**
reposado tequila, agave, bitters
- Negroni**
gin, campari, sweet vermouth
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- Raspberry Lemonade** 9
raspberry, simple syrup, lemon
- Coconut Wireless** 9
coconut cream, lemon, pineapple
- Ginger Buck** 9
pineapple, lime, ginger

