

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen. We source produce from over 40 family owned Maui farmers. We receive fresh Hawaiian caught fish daily. We only use socially conscious free range Jidori chicken and all natural Duroc pork.

Enjoy your meal with our family.

Pupus



**Calamari Strips | 14**

Panko crusted, ginger-yuzu cocktail sauce

**Coconut Shrimp | 16**

A local favorite, green papaya salad, curried coconut dip

**Kalua Pork Spring Rolls | 12.5**

Shredded pork, shiitake mushrooms, won bok cabbage, wasabi-ponzu

**Hummus Trio | 11**

Edamame, macadamia nut, roasted red pepper, local veggies, flatbread

**Sashimi\* | 18**

Shiso-daikon salad, sesame edamame

**Beachside Nachos | 13**

Guacamole, chipotle sour cream, cheese, black beans, chile de arbol salsa

Add fire grilled chicken or Kalua pork 4

**Ahi\* Poke Bowl | 18**

Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips

**Sriracha-Guava Chicken Wings | 14.5**

Jidori chicken, fresh cilantro, green onion, Kula cucumber sticks, herb buttermilk

**Shrimp Cocktail (gf) | 15**

Lime leaf, ginger-yuzu cocktail sauce

**Beer Battered Onion Rings | 7.5**

Sweet onions, Maui Brew Co. grain mustard

**Maui Onion, Walnut & Feta (gf) | 11**

Upcountry mixed greens, Kula strawberries, candied walnuts, papaya seed vinaigrette

**Caesar | 9.5**

Waipoli jr romaine, shaved parmesan, housemade croutons, classic dressing

**Maui Farmer's Salad (gf) | 13.5**

Locally sourced farmers bounty, Launiupoko eggs, Surfing Goat cheese, white balsamic-wild honey dressing

**Chop-Chop Kale (gf) | 11.5**

Organic Maui kale, local cabbage, pickled beets, Kula broccoli, crystalized ginger, pumpkin seeds, miso-sesame vinaigrette

Add grilled chicken 7 | grilled shrimp 8 | fresh fish 9

Salads



Executive Chef: Ryan Luckey, Sous Chef: James Domingo

gf - item is prepared gluten conscious, for your safety please inform your server of any allergies

\*Consuming raw or undercooked foods may increase your risk of foodborne illness

18% gratuity will be included on all parties of 8 or more.

## Sandwiches & Burgers

Substitute onion rings, caesar or mixed greens for 3.

Waipoli Farms butter lettuce "wrap style" available for Gluten free option.

### **Beachside Cheeseburger & Fries\* | 15.5**

1/2 pound proprietary blend of Angus beef, pickles, local tomato, shredded lettuce, Maui onion, toasted brioche, sharp cheddar

### **Korean Fried Chicken Sandwich | 14.5**

Red chili buttermilk, lime kim chee slaw, gochujang aioli, brioche bun, fries

### **Maui Super Foods Burger (gf) | 15**

Locally made, organic & vegan, soy free, gluten free bun, local sprouts, red pepper hummus, pineapple jicama salad

### **Grilled Fresh Fish Sandwich | 19**

Waipoli Farms butter lettuce, tomatoes, local sprouts, Meyer lemon dill yogurt, pineapple jicama salad

### **Kalua Pork Cuban | 15.5**

Slow roasted pork, applewood smoked ham, pickles, pepper jack, roasted garlic aioli, fries

### **Niihau Lamb Sliders\* | 17.5**

Local Niihau Ranch lamb, Maui Brew Co. beer mustard aioli, tomato-ginger jam, Waipoli Farms butter lettuce, toasted brioche, fries

## Local Favorites



### **FRESH FISH TACOS | 19**

*Voted Maui's Best, People's Choice, by Maui Time Magazine*

Cajun rubbed, roasted tomatillo aioli, cheddar and jack cheese, shaved cabbage, chile de arbol salsa, fresh tortilla chips  
(choice of corn or flour tortilla)

### **Fresh Fish & Chips | 19.5**

Duke's Blonde Ale battered, pineapple jicama salad, Meyer lemon dill yogurt

### **Grilled Prime Flat Iron Steak\* | 24**

Hibachi style, steamed rice, local style macaroni salad

### **Kalbi Grilled Chicken Plate | 18**

Free range Jidori chicken breast, furikake steamed rice, local style macaroni salad

### **Chef's Fresh Hawaiian Catch | 23**

Chef's daily creation sourcing local produce and Island flavors

Add coconut shrimp 8

## Deserts



### **Kimo's Original Hula Pie® | 10**

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream

***Chef's seasonal Hula Pie also available 11***

### **Fresh Tropical Fruit Crisp | 9**

Graham cracker crumble, salted caramel sauce, Hawaiian vanilla bean ice cream

### **Molten Chocolate Cake | 11**

Warm chocolate center, Kula strawberries

### **Tropical Sorbet Trio (gf) | 8**

Hawaii made seasonal flavors

### **Lilikoi Pono Pie (gf) | 9**

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy