



## Enjoy your meal with our family

Our passion for quality starts with our relationships with local farmers, ranchers and fishermen.



Produce sourced from 40+ family-owned Maui farms



Socially conscious all-natural chicken & Compart Family Farms Duroc pork



Fresh Hawaii-caught fish served daily



## Pūpūs

### Hawaiian Ahi\* Poke

Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips | 18.5

### Chilled Seafood Platter

Tristan lobster tail, shrimp, Alaskan king crab leg, shoyu ahi poke, blue point oysters, Washington black mussels, ginger-yuzu cocktail sauce, tabasco, fresh lemon | 49

### Mac & Cheese Stuffed Meatball

House made ricotta, tomato bourbon glaze | 16

### Prosciutto Basil Prawns

Charred maui gold pineapple vinaigrette, pickled golden beets | 17.5

### Jumbo Lump Crab Cakes

Big Island hearts of palm, local corn & pickled red onion, tomatillo aioli | 19

### Sashimi

Fresh Hawaiian ahi\*, shiso-daikon salad, sesame edamame | 19

### Taro Hummus

Crisp chilled Kumu farms vegetables, taro chips | 13

### Seafood Chowder

New England style broth, local fish, Duroc bacon, fresh herbs | 9.5

## Fresh Greens & Veggies

### Maui Fresh

Kumu Farms shaved fennel, upcountry greens, local cherry tomato, organic Maui beets, toasted macadamia nuts, Surfing Goat cheese, white balsamic vinaigrette | 11.5

### The Wedge

Crisp iceberg, crumbled blue cheese, applewood-smoked bacon, local tomato, ranch dressing | 12

### Waipoli Farms Romaine & Kumu Farms Kale

Classic Caesar dressing, parmesan crisps, Lahaina farm hardboiled egg | 9.5

### Roasted Beets

Evonuk farm beets, roasted & chilled, house made ricotta cheese, watercress, lemon EVOO, candied walnuts | 11.5

## Desserts

### Kimo's Original Hula Pie®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 11

### Lilikoi Pono Pie

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy | 9.5

### Apple Banana Bread Pudding

Hawaiian sweet bread, chocolate chips, vanilla bean ice cream | 9.5

### Flourless Chocolate Cake

Maui made chocolate, rich and dense, Kula strawberries | 12.5

# Off the Hook

*We only source locally caught or certified sustainably raised fresh fish.  
Feel free to substitute your carbs for more Maui grown vegetables.*

## Miso Salmon

ASC certified sustainable Norwegian salmon, lemongrass miso glazed, chilled Maui's Iwamoto family noodle salad, blistered snap peas, yuzu ponzu | 27

## Parmesan Crusted

Fresh herbs, lemon-caper reduction, farmer's market vegetables | 34

## Herb Roasted

Watercress pesto, poached baby potato, local vegetables, toasted macadamia nut | 29

## Fresh Fish Tacos

Cajun rubbed, roasted tomatillo aioli, cheddar & jack cheese, cabbage, flour tortillas | 23

## Sesame Crusted Ahi\* Steak

Coconut & citrus jasmine rice, shiitake-soy butter, grilled broccolini | 36

# From the Āina

## Maui Onion Sirloin

USDA prime steak\*, sautéed Maui onion, bacon mashed potato, demi | 26.5

## Wayne Farms All-Natural Huli-Huli Chicken

Citrus soy glazed, Auntie Leilani's pork char sui fried rice with local Maui vegetables | 26

## Chef's Cheeseburger

Ground sirloin/short rib and brisket blend\*, Duroc bacon, Vermont cheddar, Maui onion, tomato, shredded iceberg, 1000 island, fries | 18.5

## Grilled Filet Mignon\*

Charred green onion gremolata, celery root puree, grilled broccolini | 39

## Grilled Vegetable Platter

Herb grilled & oven roasted seasonal Maui vegetables, Hamakua ali'i mushrooms, parmesan "arancini's", herb chimichurri | 25

## Compart Family Farms Duroc Pork Ribs

Dry rubbed, honey sambal bbq sauce, mac & cheese, beer mustard cabbage slaw | 27.5

## Double R Signature Ranch® Prime Rib\*

Hawaiian salt rubbed 14 oz. traditional hand-carved | 36

# Seafood

## Seafood Hot Pot

Local fresh fish, shrimp, Tristan lobster tail, Washington mussels, Kumu Farms fennel, Evonuk kale, tomato saffron broth, parmesan arancinis | 32

## Steamed Alaskan King Crab Legs

Lemon, drawn butter; Half pound | 27; Full pound | 51

## Shrimp with Ricotta Cheese Raviolis

Jumbo prawns, fresh herb ricotta stuffed pasta, ali'i mushrooms, lomi-lomi tomato, meyer lemon cream | 27.5


## Herb Roasted ½ lb. Tristan Lobster Tail

Coconut-citrus jasmine rice, farmers market vegetables | 49

## T S RESTAURANTS OF HAWAII AND CALIFORNIA

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

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

 Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.

EXECUTIVE CHEF:  
RYAN LUCKEY

DINING ROOM CHEF:  
STEVEN CROSIER

# Wine List

GLASS / BOTTLE, \*INDICATES HALF BOTTLE

## Sparkling

<b>Mionetto Prosecco</b> Treviso, Italy	9.5   46
<b>Lokelani</b> Rose, Maui, Hawaii	48
<b>Gruet Brut</b> New Mexico	48
<b>Veuve Clicquot 'Yellow Label' Brut</b> Reims, France	60*   115
<b>Dom Pérignon Brut</b> Épernay, France	250

## Whites & Rosé

<b>Tapiz Rosé</b> Mendoza, Argentina	10   38
<b>Selbach 'Ahi' Riesling</b> Mosel, Germany	9   34
<b>Handley Gewürztraminer</b> Anderson Valley	36
<b>Riff Pinot Grigio</b> Delle Venezie, Italy	8.5   32
<b>Acrobat Pinot Gris</b> Oregon	9.5   36
<b>Swanson Pinot Grigio</b> Napa Valley	49
<b>St. Supery Sauvignon Blanc</b> Napa Valley	10   38
<b>Kim Crawford Sauvignon Blanc</b> Marlborough, New Zealand	12   46
<b>Cape Mentelle Sauvignon Blanc + Semillon</b> Margaret River, Australia	48
<b>Duckhorn Sauvignon Blanc</b> Napa Valley	34*   65
<b>Pine Ridge Chenin Blanc + Viognier</b> California	35
<b>Line 39 Chardonnay</b> California	9   34
<b>Raymond 'R' Collection Chardonnay</b> California	10   38
<b>Butter Chardonnay</b> California	46
<b>Stuhlmuller 'Estate' Chardonnay</b> Alexander Valley	14   54
<b>Brocard 'Vau de Vey' Premier Cru Chardonnay</b> Chablis, France	70
<b>Rombauer Chardonnay</b> Carneros	79
<b>Kistler Chardonnay</b> Sonoma Mountain	94


## Reds


<b>Line 39 Pinot Noir</b> California	9   34
<b>Meiomi Pinot Noir</b> California	13   49
<b>Bellene Sauvigny les Beaune Pinot Noir</b> Burgundy, France	75
<b>Domaine Serene 'Evenstad Reserve' Pinot Noir</b> Willamette Valley	99
<b>Pulenta 'La Flor' Malbec</b> Mendoza, Argentina	11   42
<b>Bodegas Volver Tempranillo</b> La Mancha, Spain	12   46
<b>Hess Collection 'Artezin' Zinfandel</b> Mendocino County	10   38
<b>Peachy Canyon 'Westside' Zinfandel</b> Paso Robles	33*   55
<b>The Prisoner</b> Napa Valley	79
<b>Jim Barry 'Lodge Hill' Shiraz</b> Clare Valley, Australia	12   46
<b>Charles Smith 'Velvet Devil' Merlot</b> Columbia Valley, WA	9.5   36
<b>Decoy Merlot by Duckhorn</b> Sonoma County	59
<b>Rodney Strong Cabernet Sauvignon</b> Sonoma County	10   38
<b>Obsidian Cabernet Sauvignon</b> Red Hills Lake County	15   58
<b>Justin Cabernet Sauvignon</b> Paso Robles	58
<b>Canvasback by Duckhorn Cabernet Sauvignon</b> Red Mountain, WA	78
<b>Silver Oak Cabernet Sauvignon</b> Alexander Valley	120
<b>Shafer 'One Point Five' Cabernet Sauvignon</b> Stags Leap District	150

# Beachside Beverages

VOTED BEST BAR, MAUI NO KA 'OI MAGAZINE

## Tropicals

 **Fresh Squeezed Mai Tai** Our signature cocktail made with aloha, fresh Hawaiian juices with two types of rum | 12

 **Hibiscus Paloma** Made with our very own barrel of Patron reposado tequila, house made hibiscus syrup, white grapefruit juice, fresh lime juice | 14

**Ginger Hoku** Ocean vodka, ginger beer, mango puree, fresh lime juice, fresh mint, orange bitters | 14

**Lei's Lemonade** Citrus vodka, fresh lemonade, splash of cranberry | 11

**Lava Flow** Our classic Pina Colada with an eruption of strawberries | 10

**1944** Our version of a classic tiki cocktail with a premium blend of Maui made Kula rums, fresh lime juice, orange curacao, orgeat | 14

**Myna Bird** Meyers rum, aperol, pineapple juice, fresh lime | 12

**The Lime in the Coconut** Coconut vodka, fresh squeezed lime, fresh pineapple, coconut water | 11

**Anuenue** "Looks like a sunset, tastes like a rainbow" Gold rum, tropical vodka, mango puree, lilikoi with a strawberry swirl | 11

**Kimo's Grog** Ocean Vodka, house made ginger syrup, ginger beer, lime juice | 12

**Painkiller** Pusser's rum, coconut cream, pineapple juice, OJ, nutmeg | 13

**Tropical Itch** Our spin on the classic and don't forget your back scratcher | 12

## Mocktails

**Tiki Tea** Fresh brewed ice tea, house made lemon-rosemary syrup | 4.5

**Hang Ten** Pineapple vanilla soda | 4.5

**K.P. Punch** Auntie Leilani's secret recipe | 6.5

**Tropical Smoothie** Passion fruit, mango, and pineapple blended with a strawberry swirl | 7

## Drafts

*Leilani's proudly uses the 29° Blizzard Draft System*

### Leilani's Seasonal Selections

Ask your server about today's offerings

### Talk Story Pale Ale

Kohola Brewing Co. Lahaina, HI | 8

### Pau Hana Pilsner

Maui Brewing Co. Kihei, Hawaii | 7.25

### Big Swell IPA

Maui Brewing Co. Kihei, Hawaii | 7.50

### Double Overhead DIPA

Maui Brewing Co. Kihei, Hawaii | 9

### Duke's Blonde Ale

Kona Brewing Co. Kona, Hawaii | 7

### Longboard Lager

Kona Brewing Co. Kona, Hawaii | 7

### Lava Man Red Ale

Kona Brewing Co. Kona, Hawaii | 7

### Great White Witbier

Lost Coast Brewery Eureka, CA | 7.50

### Fresh Squeezed IPA

Deschutes Brewery Bend, OR | 8.25

### Black Butte Porter

Deschutes Brewing Bend, OR | 8

### Lagunitas IPA

Lagunitas Brewing Co. | 8

### Tangerine Express IPA

Stone Brewing Co. Escondido, CA | 8.75

### Wolf Pup SIPA

Golden Road Brewing Los Angeles, CA | 8.25

### Avatar IPA

Elysian Brewing Co. Seattle, WA | 8.75

### Pacífico

Grupo Modelo S.A. de C.V. Mexico | 6.25

### Coors Light

Coors Brewing Co. Golden, CO | 6.25