

Aloha Hour

AVAILABLE DAILY
FROM 3pm till 5pm

Pūpū Specials

Dig Me Beach Ceviche

Fresh island fish, avocado, tortilla chips | 9

Kalua Pork Street Tacos

Tomatillo aioli, cabbage, cheese | 8

Kula Veggies

Macadamia nut hummus | 6

Tempura Prawns

Yuzu ponzu dip | 9

Sambal BBQ Pork Quesadilla

All natural duroc pork, charred maui pineapple, smoked chili crema | 7

Hurricane Fries

Gochujang, furikake, green onion | 6

Jalapeño Mac & Cheese Bites

Crispy fried, tomato bourbon glaze | 7

Paniolo "Hawaiian Cowboy" Slider

Vermont cheddar, sambal bbq, crisp onion ring, brioche bun | 6

Drink Specials

Mai Tais, Lei's Lemonade and Margaritas | 8

Featured Wines | 7

Line 39 Chardonnay | Line 39 Pinot Noir

29° Draft Beer | 5

Coors Light	Lava Man Red Ale
Duke's Blonde Ale	Longboard Lager
Great White	Pacifico
Big Swell IPA	Pau Hana Pilsner
Kahana Blonde Ale	Michelob Ultra

Live Music

MONDAY,
WEDNESDAY-SUNDAY
3pm till 5pm

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 & Compartment Family
Farms Duroc pork



Fresh Hawaii-
caught fish served
daily



Pūpūs

Calamari Strips

Panko crusted, ginger-yuzu cocktail
sauce | 15.5

Coconut Shrimp

Local favorite, green papaya salad,
curried coconut dip | 17.5

Hummus Trio

Edamame, macadamia nut, taro,
local veggies, flatbread | 12

Sashimi*

Shiso-daikon salad, sesame
edamame | 19

Ahi Poke Bowl*

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

Beachside Nachos

Guacamole, chipotle sour cream, cheese,
black beans, chile de arbol salsa | 13
*Add fire grilled chicken or
Kalua pork | 4*

Sriracha-Guava Chicken Wings

All natural chicken, fresh cilantro, green
onion, Kula cucumber sticks, herb
buttermilk | 16

Shrimp Cocktail

Ginger-yuzu cocktail sauce | 16.5

Beer Battered Onion Rings

Sweet onions, Maui Brew Co. grain
mustard | 7.5

Salads

Maui Onion, Walnut & Feta

Upcountry mixed greens,
Kula strawberries, candied walnuts,
papaya seed vinaigrette | 12

Caesar

Waipoli jr romaine, shaved
parmesan, housemade croutons,
classic dressing | 9.5
Add grilled chicken | 7

Maui Farmer's Cobb

Locally sourced farmers bounty,
Launiupoko eggs, blue cheese, avocado,
diced chicken, applewood-smoked
bacon, white balsamic dressing | 16.5

The Wedge

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



On Bread

*Substitute onion rings, caesar or mixed greens | 3
Waipoli Farms butter lettuce "wrap style" available for Gluten free option.*

Beachside Cheeseburger & Fries*

1/2 pound proprietary blend of Angus beef, cheddar, local tomato, shredded lettuce, Maui onion, brioche bun | 16
Substitute with a Maui Made "life foods" vegan patty

Korean Fried Chicken Sandwich

Red chili buttermilk, lime kim chee slaw, gochujang aioli, brioche bun, fries | 15.5

Grilled Fresh Fish Sandwich

Waipoli Farms butter lettuce, tomatoes, local sprouts, Meyer lemon tartar, pineapple jicama salad | 19

Sloppy Jim

Slow roasted kalua-style pork, sambal BBQ sauce, caramelized pineapple coleslaw, fries | 15.5

Favorites

FRESH FISH TACOS

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 | 19
Beer-battered tofu & avocado substitute available

Fresh Fish & Chips

Duke's Blonde Ale battered, Meyer lemon tartar | 19.5

Chef's Fresh Hawaiian Catch

Herb grilled, steamed rice, pineapple jicama salad, citrus chimichurri | 25

Steak* & Wedge

USDA Prime grade steak, Maui onion marinade, classic iceberg wedge salad, crumbled blue cheese, applewood-smoked bacon, local tomato, ranch dressing | 24

Sweets

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

EXECUTIVE CHEF: RYAN LUCKEY | SOUS CHEF: JAMES DOMINGO

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.