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

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
Duke’s Blonde Ale
Great White Witbier
Big Swell IPA
Lava Man Red Ale
Longboard Lager
Pacifico
Pau Hana Pilsner

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, balsamic glazed Maui onions, 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.
# Wine List

**Sparkling**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price/Unit</th>
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</thead>
<tbody>
<tr>
<td>Mionetto Prosecco</td>
<td>Treviso, Italy</td>
<td>9.5</td>
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<tr>
<td>Lokelani</td>
<td>Rose, Maui, Hawaii</td>
<td>48</td>
</tr>
<tr>
<td>Gruet Brut</td>
<td>New Mexico</td>
<td>48</td>
</tr>
<tr>
<td>Veuve Clicquot ‘Yellow Label’ Brut</td>
<td>Reims, France</td>
<td>60*</td>
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<tr>
<td>Dom Pérignon Brut</td>
<td>Épernay, France</td>
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**Whites & Rosé**

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<tr>
<th>Wine</th>
<th>Region</th>
<th>Price/Unit</th>
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<tbody>
<tr>
<td>Tapiz Rosé</td>
<td>Mendoza, Argentina</td>
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<tr>
<td>Selbach ‘Ahì’ Riesling</td>
<td>Mosel, Germany</td>
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<tr>
<td>Handley Gewürztraminer</td>
<td>Anderson Valley</td>
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<tr>
<td>Riff Pinot Grigio</td>
<td>Delle Venezie, Italy</td>
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<tr>
<td>Acrobat Pinot Gris</td>
<td>Oregon</td>
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<tr>
<td>Swanson Pinot Grigio</td>
<td>Napa Valley</td>
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<tr>
<td>St. Supery Sauvignon Blanc</td>
<td>Napa Valley</td>
<td>10</td>
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<tr>
<td>Kim Crawford Sauvignon Blanc</td>
<td>Marlborough, New Zealand</td>
<td>12</td>
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<tr>
<td>Cape Mentelle Sauvignon Blanc + Semillon</td>
<td>Margaret River, Australia</td>
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<tr>
<td>Duckhorn Sauvignon Blanc</td>
<td>Napa Valley</td>
<td>34*</td>
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<tr>
<td>Pine Ridge Chenin Blanc + Viognier</td>
<td>California</td>
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<tr>
<td>Line 39 Chardonnay</td>
<td>California</td>
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<tr>
<td>Raymond ‘R’ Collection Chardonnay</td>
<td>California</td>
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<tr>
<td>Butter Chardonnay</td>
<td>California</td>
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<tr>
<td>Stuhlmuller ‘Estate’ Chardonnay</td>
<td>Alexander Valley</td>
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<tr>
<td>Brocard ‘Vau de Vey’ Premier Cru Chardonnay</td>
<td>Chablis, France</td>
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<tr>
<td>Rombauer Chardonnay</td>
<td>Carneros</td>
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<tr>
<td>Kistler Chardonnay</td>
<td>Sonoma Mountain</td>
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**Reds**

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

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

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

Lei’s Lemonade Citrus vodka, fresh lemonade, splash of cranberry | 12

Lava Flow Our classic Pina Colada with an eruption of strawberries | 11

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 | 13

The Lime in the Coconut Coconut vodka, fresh squeezed lime, fresh pineapple, coconut water | 12

Anuenue “Looks like a sunset, tastes like a rainbow” Gold rum, tropical vodka, mango puree, lilikoi with a strawberry swirl | 12

Kimo’s Grog Pau Maui vodka, house made ginger syrup, ginger beer, lime juice | 13

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 | 13

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

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

Coors Light
Coors Brewing Co. Golden, CO | 6.25

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

The T S family of restaurants has decided to no longer serve bottled beer in an effort to reduce our environmental footprint.

We are working to eliminate single-use plastic and glass products for the health of our oceans, our favorite place to play.