

# Bottled Wines

## Sparkling

	By the bottle
<b>POEMA</b> Brut, Cava, Spain	46
<b>FRATELLI COSMO</b> Prosecco, Italy	48
<b>LOKELANI</b> Brut Rosé, Maui, Hawai'i	54
<b>VEUVE CLICQUOT</b> Brut, Reims, France	115
<b>DOM PÉRIGNON</b> Brut, Épernay, France	399

## Whites & Rosé

	By the bottle
<b>BOLLINI</b> Pinot Grigio, Vigneti delle Dolomiti	46
<b>SELBACH 'AHI'</b> Riesling, Mosel, Germany	42
<b>MOHUA</b> Sauvignon Blanc, Marlborough, NZ	46
<b>MORGAN</b> Sauvignon Blanc, Arroyo Seco	54
<b>DUCKHORN</b> Sauvignon Blanc, North Coast	65
<b>MERRY EDWARDS</b> Sauvignon Blanc, Russian River Valley	74
<b>RAILSBACK FRERES</b> Vermentinu, Santa Barbara County	56
<b>PINE RIDGE</b> Chenin Blanc + Viognier, California	42
<b>CHAMISAL</b> Chardonnay, San Luis Obispo Coast	42
<b>LIOCO</b> Chardonnay, Sonoma Coast	56
<b>TYLER</b> Chardonnay, Santa Barbara County	58
<b>STUHLMULLER 'ESTATE'</b> Chardonnay, Alexander Valley	66
<b>BROCARD 'VAU DE VEY'</b> Chardonnay, Chablis 1er Cru, France	70
<b>ROMBAUER</b> Chardonnay, Carneros	78
<b>THE HILT 'ESTATE'</b> Chardonnay, Sta. Rita Hills	82
<b>KISTLER</b> Chardonnay, Sonoma Mountain	94
<b>MONT GRAVET</b> Rosé of Cinsault, Pays D'Oc, France	46
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> Rosé of GSM, Santa Barbara	58

## Reds

	By the bottle
<b>HEAD HIGH</b> Pinot Noir, Sonoma County	46
<b>PIRO WINE CO. 'POINTS WEST'</b> Pinot Noir, Santa Barbara County	64
<b>LIOCO</b> Pinot Noir, Mendocino County	66
<b>HIRSCH 'BOHAN-DILLON'</b> Pinot Noir, Fort Ross-Seaview, Sonoma	89
<b>TWOMEY</b> Pinot Noir, Anderson Valley	105
<b>DOMAINE SERENE 'EVENSTAD RESERVE'</b> Pinot Noir, Dundee Hills, Oregon	125
<b>BODEGAS VOLVER</b> Tempranillo, La Mancha, Spain	48
<b>BEDROCK 'OLD VINE'</b> Zinfandel, California	58
<b>THE PRISONER</b> Napa Valley	79
<b>SANTA JULIA 'ORGANICA'</b> Malbec, Mendoza, Argentina	50
<b>DECOY</b> Merlot, Sonoma County	59
<b>JOEL GOTT 'PALISADES'</b> Red Blend, California	46
<b>CAPE D'OR</b> Cabernet Sauvignon, South Africa	50
<b>CHARLES SMITH 'SUBSTANCE'</b> Cabernet Sauvignon, Columbia Valley, Washington	52
<b>DAOU</b> Cabernet Sauvignon, Paso Robles	70
<b>CANVASBACK BY DUCKHORN</b> Cabernet Sauvignon, Red Mountain, WA	78
<b>ORIN SWIFT 'PAPILLON'</b> Cabernet Sauvignon, Napa Valley	110
<b>SILVER OAK</b> Cabernet Sauvignon, Alexander Valley	120
<b>SHAHER 'ONE POINT FIVE'</b> Cabernet Sauvignon, Stags Leaps District	150
<b>NICKEL &amp; NICKEL</b> Cabernet Sauvignon, Napa Valley	175

# Beach Bar Beverages

Voted Best Bar, Maui No Ka 'Oi Magazine

## Drafts

Leilani's proudly uses the 29° Blizzard Draft System (16oz./20oz.)

<b>BIG SWELL IPA</b> Maui Brewing Co. Kihei, Hawaii	9/12	<b>PACIFICO</b> Grupo Modelo S.A. de C.V. Mexico	8/11
<b>FRESH SQUEEZED IPA</b> Deschutes Brewery Bend, OR	9/12	<b>COORS LIGHT</b> Coors Brewing Co. Golden, CO	7.5/10
<b>LAHAINA HAZE IPA</b> Kohola Brewery Lahaina, Hawaii	10/13	<b>KONA LIGHT</b> Kona Brewing Co. Kona, Hawaii	10/13
<b>PAU HANA PILSNER</b> Maui Brewing Co. Kihei, Hawaii	9/12	<b>MICHELOB ULTRA</b> Michelob Brewing Co., St. Louis, MO	7.5/10
<b>LOKAHI PILSNER</b> Kohola Brewery. Lahaina, Hawaii	10/13	<b>TANGERINE EXPRESS HAZY IPA</b> Stone Brewing Escondido, CA	10/13
<b>DUKE'S BLONDE ALE</b> Kona Brewing Co. Kona, Hawaii	10/13	<b>SUNSHINE GIRL GOLDEN ALE</b> Maui Brewing co. Kihei, Hawaii	9/12
<b>LAVA MAN RED ALE</b> Kona Brewing Co. Kona, Hawaii	10/13	<b>WAILUA WHEAT</b> Kona Brewing Co. Kona, Hawaii	10/13
<b>TALK STORY PALE ALE</b> Kohola Brewery Lahaina, Hawaii	10/13	<b>BIG WAVE GOLDEN ALE</b> Kona Brewing Co. Kona, Hawaii	10/13
<b>LONGBOARD LAGER</b> Kona Brewing Co. Kona, Hawaii	10/13		

## Wines by the Glass

### Sparkling

	By the glass
<b>POEMA</b> Brut, Cava, Spain	12
<b>LOKELANI</b> Brut Rosé, Maui, Hawai'i	14

### Whites

<b>BOLLINI</b> Pinot Grigio, Vigneti delle Dolomiti	12
<b>SELBACH 'AHI'</b> Riesling, Mosel, Germany	11
<b>MOHUA</b> Sauvignon Blanc, Marlborough, NZ	12
<b>MORGAN</b> Sauvignon Blanc, Arroyo Seco	14
<b>CHAMISAL</b> Chardonnay, San Luis Obispo Coast	11
<b>TYLER</b> Chardonnay, Santa Barbara County	15
<b>ROMBAUER</b> Chardonnay, Carneros	20

### Rosé

<b>MONT GRAVET</b> Cinsault, Pays D'Oc, France	12
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> Grenache, Syrah, Mourvèdre, Santa Barbara	15

### Reds

<b>HEAD HIGH</b> Pinot Noir, Sonoma County	12
<b>LIOCO</b> Pinot Noir, Mendocino County	17
<b>SANTA JULIA 'ORGANICA'</b> Malbec, Mendoza, Argentina	13
<b>JOEL GOTT 'PALISADES'</b> Red Blend, California	12
<b>CAPE D'OR</b> Cabernet Sauvignon, South Africa	13
<b>DAOU</b> Cabernet Sauvignon, Paso Robles	18

## Tropicals

**\* FRESH SQUEEZED MAI TAI**  
Signature cocktail made with aloha fresh Hawaiian juices & two types of rum | 16

**\* HIBISCUS PALOMA**  
Reposado tequila, house made hibiscus syrup, white grapefruit, fresh lime juice | 15

**KA'ANAPALI SUNSET**  
Maui Ocean gluten free vodka, lilikoi, fresh lime, cranberry. Shaken and served up | 15

**GINGER HOKU**  
Pau Maui vodka, ginger beer, mango puree, fresh lime juice, fresh mint | 14

**LEI'S LEMONADE**  
Citrus vodka, fresh lemonade, splash of cranberry | 14

**LAVA FLOW**  
Our classic Piña Colada with strawberry purée | 15

**PLANTATION MULE**  
Maui Ocean gluten free vodka with fresh pineapple juice & ginger beer | 15

**1944**  
Our version of a classic tiki cocktail with a premium blend of Maui made Kula rums, fresh lime juice, orange curacao, orgeat | 18

**MOLOKA'I MARGARITA**  
Silver tequila, fresh sweet & sour, Grand Marnier float | 15

**COCONUT MOJITO**  
A refreshing blend of SelvaRey coconut rum, island grown lime, and mint | 17

**HAWAIIAN PUNCH**  
Maui Ocean gluten free vodka, amaretto, pineapple and cranberry juices | 14

**FROZEN POG COCKTAIL**  
100% Hawai'i grown fruit juice slushie, choice of vodka, tequila, or rum | 15

## Mocktails



**TROPICAL SMOOTHIE**  
Passion fruit, mango, and pineapple blended with a strawberry swirl | 9

**POG SLUSHIE**  
100% Hawai'i grown fruit juice slushie. Sip from a coconut, and take the coconut cup with you when you're pau | 14

In an effort to reduce our environmental footprint, the TS family of restaurants proudly serves beer on tap only. We are working to eliminate single-use plastic and glass products for the health of our oceans and lakes, our favorite places to play.

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

Don't forget to check out *Aunty Leilani's Market* for the latest sportswear, hats and merchandise!

## Pūpūs

### HAWAIIAN AHI POKE\*

Avocado, kukui nut, local ogo, shaved Maui onion, crispy taro chips | 23

### COCONUT SHRIMP

Local favorite, jicama cucumber namasu, curried coconut dip | 21

### MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, taro chips | 17.5

### DIŪ ME BEACH CEVICHE

Local fish, fresh squeezed lime, avocado, cilantro, Maui onion, tomato, cucumbers, comes with fresh tortilla chips | 18

### CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce | 19.5

### JUMBO LUMP CRAB CAKES

Preserved lemon remoulade, dill pickled cucumber | 25

### KOREAN PORK RIBS

gochujang, green onion, sesame, caramelized pineapple slaw | 19.5

## Fresh Greens

### MAUI FRESH\*

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese, toasted macadamia nuts, white balsamic vinaigrette | 15

\*A portion of the sales are donated to the Lahainaluna High School Culinary Program



### WAIPOLI FARMS ROMAINE & KUMU FARMS KALE

Classic Caesar dressing, focaccia crumbles, Lahaina farm hardboiled egg | 12.5

## Sweets


### KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 14

### LILIKOI PONO PIE

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy | 12

\*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.

A 20% gratuity is requested from parties of 8 or more.

## Off the Hook

We only source locally caught or certified sustainably raised fresh fish.

### PARMESAN CRUSTED

Fresh herbs, lemon-caper reduction, pineapple jicama slaw | 39

### SEAFOOD HOT POT

Local fresh fish, shrimp, Tristan lobster tail, fennel, local kale, corn, tomato saffron broth, crostini | 37

### SESAME CRUSTED AHI STEAK\*

Jasmine rice, shiitake-soy butter, locally grown vegetables | 43

### TRISTAN LOBSTER TAILS

Two 1/4 lb. tails, old bay seasoned & oven roasted, drawn butter, lemon, & local vegetables | 69

### GARLIC SHRIMP PAPPARDELLE

Maui made pasta, local kale, cherry tomato, white wine cream, fresh herbs, and parmesan cheese | 29

### HERB ROASTED

Fresh herb glaze, roasted baby potatoes, local green beans, port wine gastrique | 36

### MERUS CUT ALASKAN KING CRAB LEGS

1 lb. of crab, drawn butter, lemon, jasmine rice & locally grown vegetables | 139

## From the 'Āina

### GRILLED FILET MIGNON\*

Greater Omaha's corn fed angus beef, charred green onion gremolata, bacon mashed potatoes, locally grown vegetables | 54

### RIB AND CHICKEN PLATE

Compart Family Farms pork ribs, sambal bbq, all natural huli huli chicken, french fries, jicama slaw | 29

### AINA VEGETABLE PLATTER

Roasted Maui grown mushrooms, Kapalua beets, kale, macadamia nut hummus, toasted farro, baby potato, carrot, green bean, and green onion gremolata | 28

### GREATER OMAHA'S ANGUS PRIME RIB\*

(while it lasts) Hawaiian salt rubbed, slow roasted, hand-carved 12 oz. cut | 44  
or Texas grilled, fresh vegetables, mashed potatoes, au jus 24 oz. double cut | 83

## Add to your entree:

CRISPY COCONUT SHRIMP | 13

GARLIC BUTTER SAUTEED SHRIMP | 15

1/4 LB TRISTAN LOBSTER TAIL | 29

