

Bottled Wines

Sparkling

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

Whites & Rosé

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

In an effort to reduce our environmental footprint, the T S 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.

Reds

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

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

Wines by the Glass

Sparkling

POEMA Brut, Cava, Spain	By the glass	12
LOKELANI Brut Rosé, Maui, Hawai‘i		14

Whites

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

Rosé

MONT GRAVET Cinsault, Pays D’Oc, France	12
STOLPMAN ‘LOVE YOU BUNCHES’ Grenache, Syrah, Mourvèdre, Santa Barbara	15

Reds

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

Tropicals

Enjoy any of our Tropicals served in a Fresh Maui Gold Pineapple \$8

✱ **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

LEILANI'S Beach Bar

Four Great Ways to Experience Leilani's

Full service dining
with an ocean view

Takeout with simple
online ordering

Have a quick bite
at our Beach Bar!

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

Weekly Specials

TACO TUESDAY
BURGER & A BEER
WEDNESDAY
ALOHA FRIDAY

Small Bites

CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce | 19.5

COCONUT SHRIMP

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

MACADAMIA NUT HUMMUS

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

AHI POKE BOWL*

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

BEACHSIDE NACHOS

Guacamole, chipotle sour cream, cheese, refried black beans,
pico de gallo | 16

Add fire grilled chicken or kalua pork | 4

SRIRACHA-GUAVA CHICKEN WINGS

All natural chicken, fresh cilantro, green onion, jicama cucumber namasu,
herb buttermilk | 19

DIG ME BEACH CEVICHE

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

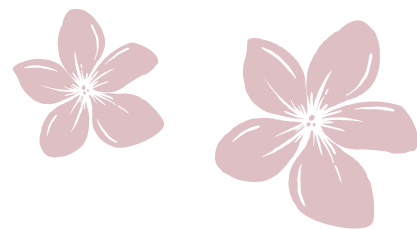
Sweets

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.

*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

Favorites

BEACHSIDE CHEESEBURGER & FRIES*

1/2 pound proprietary blend of Angus beef, cheddar, local tomato, shredded lettuce,
Maui onion, burger sauce, brioche bun | 21

Substitute with a "Moku Roots"

vegan taro patty

FRESH FISH & CHIPS

Duke's Blonde Ale battered, Meyer lemon tartar | 27

SLOPPY OZZY

Roasted kalua pork, sambal-honey bbq, pineapple-jicama slaw, toasted brioche bun,
french fries | 19

FRESH FISH TACOS

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

Cajun rubbed, roasted tomatillo aioli, cheddar & jack cheese, shaved
cabbage, chile de arbol salsa, fresh tortilla chips,
choice of corn or flour tortilla | 25

KAANAPALI LUAU PLATE

Compart family farms pork ribs, sambal bbq, all natural huli huli
chicken, mac salad, white rice | 27

Add crispy coconut shrimp | 13

Salads

FARRO & STRAWBERRIES*

Upcountry mixed greens, toasted farro, Kula strawberries, Maui onion,
Surfing Goat cheese, candied walnuts, papaya seed vinaigrette | 17

WAIPOLE FARMS ROMAINE & KUMU FARMS KALE

Classic Caesar dressing, focaccia crumbles, Lahaina farm hardboiled egg | 12.5
Add fire grilled chicken | 8

MAUI FARMER'S COBB* 🌱

Locally sourced farmers bounty, Launiupoko eggs, Surfing Goat cheese, avocado,
diced chicken, applewood-smoked bacon, white balsamic dressing | 21

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

