

Wines by the Bottle

Sparkling

FRATELLI COSMO Prosecco, Italy	48
SCHRAMSBERG Blanc de Blancs Brut, North Coast	84
VEUVE CLICQUOT Brut, Reims, France	115
DOM PÉRIGNON Brut, Épernay, France	399

Sauvignon Blanc

ST. SUPÉRY Napa Valley	62
HENRI BOURGEOIS ‘LES BARONNES’ Sancerre, France	65
MERRY EDWARDS Russian River Valley	74

Whites

PINE RIDGE Chenin Blanc + Viognier, California	42
RAILSBACK FRERES Vermontinu, Santa Barbara County	56
TABLAS CREEK ‘PATELIN’ White Blend, Paso Robles	62

Chardonnay

LIOCO Sonoma Coast	56
STUHLMULLER ‘ESTATE’ Alexander Valley	66
OLIVIER LEFLAIVE ‘LES SÉTILLES’ Bourgogne, France	74
ROMBAUER Carneros	80
THE HILT ‘ESTATE’ Sta. Rita Hills	82
KISTLER Sonoma Mountain	99

Pinot Noir

PIRO WINE CO. ‘POINTS WEST’ Santa Barbara County	64
HIRSCH ‘BOHAN-DILLON’ Fort Ross-Seaview, Sonoma	89
TWOMEY Anderson Valley	105
RADIO COTEAU ‘LA NEBLINA’ Sonoma Coast	125
DOMAINE SERENE ‘EVENSTAD RESERVE’ Willamette Valley, Oregon	150

Other Reds

BEDROCK ‘OLD VINE’ Zinfandel, California	58
THE PRISONER Red Blend, Napa Valley	79
GAJA CA’MARCANDA ‘PROMIS’ Red Blend, Toscana, Italy	115
DECOY Merlot, Sonoma County	59

Cabernet Sauvignon

FINCA DECERO Mendoza, Argentina	58
OBSIDIAN ‘VOLCANIC ESTATE’ Red Hills Lake County, CA	78
ORIN SWIFT ‘PAPILLON’ Napa Valley	110
SILVER OAK Alexander Valley	135
SHAFER ‘ONE POINT FIVE’ Stags Leaps District	160
NICKEL & NICKEL Napa Valley	175

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.

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	10/13
FRESH SQUEEZED IPA Deschutes Brewery, Bend, OR	9/12
PAU HANA PILSNER Maui Brewing Co., Kihei, Hawaii	10/13
DUKE’S BLONDE ALE Kona Brewing Co., Kona, Hawaii	10/13
LAVA MAN RED ALE Kona Brewing Co., Kona, Hawaii	10/13
LONGBOARD LAGER Kona Brewing Co., Kona, Hawaii	10/13
ESTRELLA JALISCO Guadalajara, Mexico	8/11
SPACE DUST IPA Elysian Brewing, Seattle, WA	10/13
COORS LIGHT Coors Brewing Co., Golden, CO	7.5/10
KONA LIGHT Kona Brewing Co., Kona, Hawaii	10/13

MICHELOB ULTRA Michelob Brewing Co., St. Louis, MO	7.5/10
LAHAINA HAZE IPA Kohola Brewing, Kihei, Hawaii	10/13
SUNSHINE GIRL GOLDEN ALE Maui Brewing Co., Kihei, Hawaii	10/13
WAILUA WHEAT Kona Brewing Co., Kona, Hawaii	10/13
BIG WAVE GOLDEN ALE Kona Brewing Co., Kona, Hawaii	10/13
PUEO PALE ALE Maui Brewing Co., Kihei, Hawaii	10/13
RPM IPA Boneyard Beer Co., Bend, OR	10/13
MAUI BREWING CO. SELTZER (SEASONAL) 12 oz. can	9

Wines by the Glass

6oz / 9oz /BTL

Sparkling

POEMA Brut, Cava, Spain	12/18/46
LOKELANI Sparkling Rosé, Maui	17/25.5/66

Whites

LA FIERA Pinot Grigio, Della Venezia, Italy	11/16.50/42
SELBACH ‘AHI’ Riesling, Mosel, Germany	11/16.5/42
MOHUA Sauvignon Blanc, Marlborough, NZ	12/18/46
MORGAN Sauvignon Blanc, Monterey, CA	14/21/54
CHAMISAL Chardonnay, San Luis Obispo Coast	12/18/46
TYLER Chardonnay, Santa Barbara County	15/22.5/58
JORDAN Chardonnay, Russian River Valley	20/30/78

Rosé

MONT GRAVET Cinsault, Pays D’Oc, France	12/18/46
STOLPMAN ‘LOVE YOU BUNCHES’ Grenache, Syrah, Mourvèdre, Santa Barbara	15/22.5/58

Reds

HEAD HIGH Pinot Noir, Sonoma County	12/18/46
ARGYLE ‘BLOOM HOUSE’ Pinot Noir, Willamette Valley	16/24/62
SANTA JULIA ‘ORGANICA’ Malbec, Mendoza, Argentina	13/19.5/50
JOEL GOTT ‘PALISADES’ Red Blend, California	12/18/46
CAPE D’OR Cabernet Sauvignon, South Africa	13/19.5/50
CHARLES SMITH ‘SUBSTANCE’ Cabernet Sauvignon, Columbia Valley, WA	16/24/62

Tropicals

Enjoy any of our Tropicals served in a Fresh Maui Gold Pineapple \$10



*** FRESH SQUEEZED MAI TAI**
Signature cocktail made with aloha fresh Hawaiian juices & two types of rum | 17

*** HIBISCUS PALOMA**
Reposado tequila, house made hibiscus syrup, white grapefruit, fresh lime juice | 17

GUAVA DAIQUIRI
Koloa silver rum, elderflower liqueur, guava purée | 18

GINGER HOKU
Pau Maui vodka, ginger beer, mango purée, fresh lime juice, fresh mint | 16

KEAKA KOOLER
Jack Daniel’s Bonded, blackberry purée, fresh lemonade | 17

COCO ESPRESSO MARTINI
Ketel One Vodka, coffee liqueur, espresso, coconut syrup | 17

1944
Our version of a classic tiki cocktail with a premium blend of Maui made Kula rums, fresh lime juice, orange curaçao, orgeat | 19

PELE’S MARGARITA
Don Julio Blanco, mango, fresh lime juice, jalapeño | 18

POG SLUSHIE COCKTAIL
100% Hawai’i grown fruit juice slushie, choice of vodka, tequila, or rum | 17

Mocktails

TROPICAL SMOOTHIE
Passion fruit, mango, and pineapple blended with a strawberry swirl | 10

POG SLUSHIE
100% Hawai’i grown fruit juice slushie. Sip from a coconut, and take the coconut cup with you when you’re pau | 15

SEASONAL KOMBUCHA
Vitalitea Hawaii | 8

NITRO COLD BREW
Vitalitea Hawaii | 8



LEILANI'S Beach Bar

Small Bites

CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce | 21

COCONUT SHRIMP

Local favorite, jicama cucumber namasu, curried coconut dip | 23

MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, taro chips | 18

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 | 5

BEER BATTERED ONION RINGS

Malt vinegar aioli dip | 14

SRIRACHA-GUAVA CHICKEN WINGS

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

HAWAIIAN BIG EYE SASHIMI*

Wasabi, pickled ginger, shredded cabbage | 25

DIG ME BEACH CEVICHE

Local fish, fresh squeezed lime, avocado, cilantro, Maui onion, tomato, cucumbers, comes with fresh tortilla chips | 19

Salads

FARRO & STRAWBERRIES*

Upcountry mixed greens, toasted farro, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette | 18

MAUI FARMER'S COBB*

Locally sourced farmers bounty, Launiupoko eggs, Surfing Goat cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing | 23

**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 | 13.5
Add fire grilled chicken | 8

CHILLED SHRIMP AND CRAB

Chilled shrimp, lump crab meat, mixed greens, avocado, local tomato, caramelized Maui pineapple, lemon vinaigrette | 29



*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, pickles, Maui onion, burger sauce, brioche bun | 21.5
Substitute with a Moku Roots vegan taro patty

FRESH FISH & CHIPS

Duke's Blonde Ale battered, Meyer lemon tartar | 27.5

SLOPPY OZZY

Roasted kalua pork, sambal-honey bbq, pineapple-jicama slaw, toasted brioche bun, french fries | 21

KOREAN FRIED CHICKEN SANDWICH

Chili buttermilk marinade, crunchy kimchee slaw, gochujang aioli, brioche bun | 19.5

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 | 26

KAANAPALI BENTO BOX

Kalbi rib, gochujang chicken wings, beer battered fish, macaroni salad, furikake rice, pickled vegetable | 29

HURRICANE AHI BOWL*

Crispy fried Hawaiian tuna, gochujang aioli, kabayaki sauce, macaroni salad, furikake rice, pickled vegetable | 27

 *Ask your server about our specials*

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 | 13

**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.*