

# Wines by the Bottle

## Sparkling

<b>FRATELLI COSMO</b> Prosecco, Italy	48
<b>SCHRAMSBERG</b> Blanc de Blancs Brut, North Coast	84
<b>VEUVE CLICQUOT</b> Brut, Reims, France	115
<b>DOM PÉRIÇON</b> Brut, Épernay, France	399

## Sauvignon Blanc

<b>ST. SUPÉRY</b> Napa Valley	62
<b>HENRI BOURGEOIS 'LES BARONNES'</b> Sancerre, France	65
<b>MERRY EDWARDS</b> Russian River Valley	74

## Whites

<b>PINE RIDGE</b> Chenin Blanc + Viognier, California	42
<b>RAILSBACK FRERES</b> Vermentinu, Santa Barbara County	56
<b>TABLAS CREEK 'PATELIN'</b> White Blend, Paso Robles	62

## Chardonnay

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

## Pinot Noir

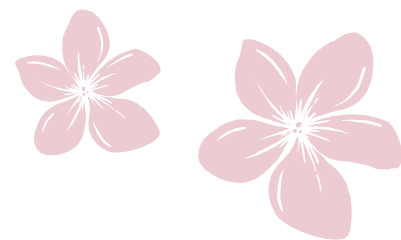
<b>PIRO WINE CO. 'POINTS WEST'</b> Santa Barbara County	64
<b>HIRSCH 'BOHAN-DILLON'</b> Fort Ross-Seaview, Sonoma	89
<b>TWOMEY</b> Anderson Valley	105
<b>RADIO COTEAU 'LA NEBLINA'</b> Sonoma Coast	125
<b>DOMAINE SERENE 'EVENSTAD RESERVE'</b> Willamette Valley, Oregon	150

## Other Reds

<b>BEDROCK 'OLD VINE'</b> Zinfandel, California	58
<b>THE PRISONER</b> Red Blend, Napa Valley	79
<b>GAJA CA'MARCANDA 'PROMIS'</b> Red Blend, Toscana, Italy	115
<b>DECOY</b> Merlot, Sonoma County	59

## Cabernet Sauvignon

<b>FINCA DECERO</b> Mendoza, Argentina	58
<b>OBSIDIAN 'VOLCANIC ESTATE'</b> Red Hills Lake County, CA	78
<b>ORIN SWIFT 'PAPILLON'</b> Napa Valley	110
<b>SILVER OAK</b> Alexander Valley	135
<b>SHAHER 'ONE POINT FIVE'</b> Stags Leaps District	160
<b>NICKEL &amp; NICKEL</b> Napa Valley	175



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.

# 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	10/13	<b>KONA LIGHT</b> Kona Brewing Co., Kona, Hawaii	10/13
<b>PAU HANA PILSNER</b> Maui Brewing Co., Kihei, Hawaii	10/13	<b>MICHELOB ULTRA</b> Michelob Brewing Co., St. Louis, MO	8.5/11.5
<b>DUKE'S BLONDE ALE</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>LAHAINA HAZE IPA</b> Kohola Brewing, Kihei, Hawaii	10/13
<b>LAVA MAN RED ALE</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>SUNSHINE GIRL GOLDEN ALE</b> Maui Brewing Co., Kihei, Hawaii	10/13
<b>LONGBOARD LAGER</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>LEMONGRASS LUAU</b> Kona Brewing Co., Kona, Hawaii	10/13
<b>ALOHA RICE LAGER</b> Aloha Beer Co., Kakaako, Hawaii	10/13	<b>BIG WAVE GOLDEN ALE</b> Kona Brewing Co., Kona, Hawaii	10/13
<b>DA HI LIFE</b> Maui Brewing Co., Kihei, Hawaii	10/13	<b>LAGUNITAS IPA</b> Lagunitas Brewing Co., Petaluma, CA	10/13
<b>ESTRELLA JALISCO</b> Guadalajara, Mexico	8.5/11.5	<b>MAUI BREWING CO. SELTZER (SEASONAL)</b> 12 oz. can	9
<b>MODELO ESPECIAL</b> Mexico City, Mexico	9/12		
<b>COORS LIGHT</b> Coors Brewing Co., Golden, CO	8.5/11.5		

# Wines by the Glass

6oz / 9oz /BTL

## Sparkling

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

## Whites

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

## Rosé

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

## Reds

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

## LEIS LEMONADE

ocean vodka, fresh lemonade, splash cranberry, chambord float | 17

## GINGER HOKU

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

## LAVA FLOW

Pineapple, coconut, Hana Bay Gold rum, strawberry swirl | 17  
add a Kula Dark Rum Float 4.5

## LYCHEE MARTINI

A perfectly balanced blend of pau vodka, lychee purée, lemon, and pineapple juice served up | 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

Blanco tequila, 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

### HOME MADE AGUA FRESCA

Cucumber, mint, & lime | 9

### SEASONAL KOMBUCHA

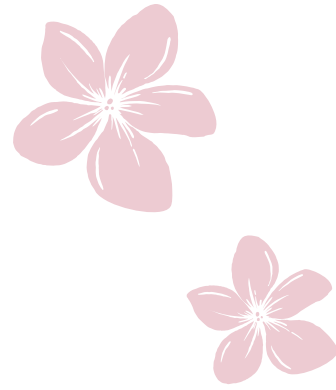
Vitalitea Hawaii | 8

### 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 | 25

### BEACHSIDE NACHOS

Guacamole, chipotle sour cream, cheese, refried black beans, pico de gallo | 17  
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 | 21

### HAWAIIAN BIG EYE SASHIMI\*

Wasabi, pickled ginger, shredded cabbage | 27

### DIG ME BEACH CEVICHE

Local fish, fresh squeezed lime, guacamole, 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 | 19

### MAUI FARMER'S COBB\*

Locally sourced farmers bounty, Launiupoko eggs, blue cheese crumble, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing | 25

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

### WAIPOLI FARMS ROMAINE & KUMU FARMS KALE

Classic Caesar dressing, crouton crumbles, Lahaina farm hardboiled egg | 15  
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 | 23  
Substitute with a Moku Roots vegan taro patty

### FRESH FISH & CHIPS

Duke's Blonde Ale battered, Meyer lemon tartar | 29

### SLOPPY OZZY

Roasted kalua pork, sambal-honey bbq, pineapple-jicama slaw, toasted brioche bun, french fries | 23

### KOREAN FRIED CHICKEN SANDWICH

Chili buttermilk marinade, crunchy kimchee slaw, gochujang aioli, brioche bun | 21

### 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 | 27

### KAANAPALI BENTO BOX

Kalbi rib, gochujang chicken wings, beer battered fish, macaroni salad, furikake rice, pickled vegetable | 31

### HURRICANE AHI BOWL\*

Crispy fried Hawaiian tuna, gochujang aioli, kabayaki sauce, macaroni salad, furikake rice, pickled vegetable | 29

 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 | 15

### LILIKOI PONO PIE

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy | 14

\*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.