

Wines by the Bottle

Sparkling

FRATELLI COSMO Prosecco, Italy	52
SCHRAMSBERG Blanc de Blancs Brut, North Coast	84
VEUVE CLICQUOT Brut, Reims, France	150
DOM PÉRIGNON Brut, Épernay, France	399

Sauvignon Blanc

HENRI BOURGEOIS ‘LES BARONNES’ Sancerre, France	72
MERRY EDWARDS Russian River Valley	74

Whites

PINE RIDGE Chenin Blanc + Viognier, California	46
RAILSBACK FRERES Vermentinu, Santa Barbara County	56
FRIÃ FRIÕ White Blend, Vinho Verde, Portugal	48
TABLAS CREEK ‘PATELIN’ White Blend, Paso Robles	62
JOLIE-LAIDE Skin-Contact Trousseau Gris, Sonoma County	68

Chardonnay

LIOCO Sonoma Coast	60
STUHLMULLER ‘ESTATE’ Alexander Valley	68
OLIVIER LEFLAIVE ‘LES SÉTILLES’ Bourgogne, France	74
THE HILT ‘ESTATE’ Sta. Rita Hills	82
ROMBAUER Carneros	84
KISTLER Sonoma Mountain	99

Pinot Noir

PIRO WINE CO. ‘POINTS WEST’ Santa Barbara County	64
OUR LADY OF GUADALUPE Sta. Rita Hills	95
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	62
THE PRISONER Red Blend, Napa Valley	79
GAJA CA’MARCANDA ‘PROMIS’ Red Blend, Toscana, Italy	115
DECOY Merlot, Sonoma County	62
MARQUÉS DE CÁCERES ‘RESERVA’ Tempranillo, Rioja, Spain	82
PIEDRASASSI ‘PS’ Syrah, Santa Barbara County	72

Cabernet Sauvignon

ORIN SWIFT ‘PAPILLON’ Napa Valley	110
SILVER OAK Alexander Valley	135
SHAFER ‘ONE POINT FIVE’ Stags Leaps District	160
NICKEL & NICKEL Napa Valley	175
LA JOTA Howell Mountain	205

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	COORS LIGHT Coors Brewing Co., Golden, CO	8.5/11.5
PAU HANA PILSNER Maui Brewing Co., Kihei, Hawaii	10/13	MICHELOB ULTRA Michelob Brewing Co., St. Louis, MO	8.5/11.5
DUKE’S BLONDE ALE Kona Brewing Co., Kona, Hawaii	10/13	LAHAINA HAZE IPA Kohola Brewing, Kihei, Hawaii	10/13
TALK STORY PALE ALE Kohola Brewing, Kihei, Hawaii	10/13	BIG WAVE GOLDEN ALE Kona Brewing Co., Kona, Hawaii	10/13
LAVA MAN RED ALE Kona Brewing Co., Kona, Hawaii	10/13	MAUI BREWING CO. SELTZER (SEASONAL) 12 oz. can	9
LONGBOARD LAGER Kona Brewing Co., Kona, Hawaii	10/13		
MODELO ESPECIAL Mexico City, Mexico	9/12		

Wines by the Glass

6oz / 9oz /BTL

Sparkling

POEMA Brut, Cava, Spain	13/19.5/50
LOKELANI Sparkling Rosé, Maui	17/25.5/66

Whites

LA FIERA Pinot Grigio, Della Venezia, Italy	12/18/46
SELBACH ‘AHI’ Riesling, Mosel, Germany	12/18/46
MOHUA Sauvignon Blanc, Marlborough, NZ	13/19.5/50
ST. SUPÉRY Sauvignon Blanc, Napa Valley	15/22.5/58
CHAMISAL Chardonnay, San Luis Obispo Coast	13/19.5/50
TYLER Chardonnay, Santa Barbara County	16/24/62
ZD Chardonnay, California	20/30/78

Rosé

MONT GRAVET Cinsault, Pays D’Oc, France	13/19.5/50
STOLPMAN ‘LOVE YOU BUNCHES’ Grenache, Syrah, Mourvèdre, Santa Barbara	15/22.5/58

Reds

HEAD HIGH Pinot Noir, Sonoma County	14/21/54
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	13/19.5/50
CAPE D’OR Cabernet Sauvignon, South Africa	14/21/54
OBSIDIAN Cabernet Sauvignon, Red Hills Lake County, CA	18/27/70

Tropicals

*** 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, raspberry liqueur | 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

SEASONAL KOMBUCHA
Vitalitea Hawaii | 8

NITRO COLD BREW
Vitalitea Hawaii | 8

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.

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 | 25

COCONUT SHRIMP

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

MACADAMIA NUT HUMMUS

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

HAWAIIAN BIG EYE SASHIMI*

Wasabi, pickled ginger, shredded cabbage | 27

DIG ME BEACH CEVICHE

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

CHILLED SEAFOOD PLATTER*

Poached shrimp, lobster, pacific coast oysters, Hawaiian style ahi poke,
fresh lemon, ginger yuzu cocktail sauce | 59

CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce | 21

JUMBO LUMP CRAB CAKES

Preserved lemon remoulade, dill pickled cucumber | 27

KOREAN PORK RIBS

gochujang, green onion, sesame, caramelized pineapple slaw | 23

From the Fields

MAUI FRESH*

Upcountry greens, pickled Kapalua beets, cherry tomato, Surfing Goat cheese,
toasted macadamia nuts, white balsamic vinaigrette | 16.5

**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

CHILLED BEETS & RICOTTA

Kapalua grown beets, roasted and chilled, housemade ricotta, lemon oil, balsamic
reduction, Hawaiian sea salt, micro greens | 16

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



Off the Hook

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

PARMESAN CRUSTED

Fresh herbs, lemon-caper reduction, locally grown vegetables | 41

SEAFOOD HOT POT

Local fresh fish, shrimp, lobster tail, fennel, local kale, corn,
tomato saffron broth, crostini | 39

SESAME CRUSTED AHI STEAK*

Jasmine rice, shiitake-soy butter, locally grown vegetables | 47

LOBSTER TAILS

Two lobster tails, old bay seasoned & oven roasted, drawn butter, lemon,
& local vegetables | 74

GARLIC SHRIMP PASTA

Local kale, cherry tomato, white wine cream, fresh herbs, parmesan cheese | 29

HERB ROASTED

Fresh herb glaze, roasted baby potatoes, local green beans,
port wine gastrique | 39

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 | 56

RIB AND CHICKEN PLATE

Compart Family Farms pork ribs, sambal bbq,
all natural huli huli chicken, french fries, jicama slaw | 33

AINA VEGETABLE PLATTER

Roasted Maui grown mushrooms, Kapalua beets, kale, macadamia
nut hummus, toasted farro, baby potato, carrot, green bean, green
onion gremolata | 29

GREATER OMAHA'S ANGUS PRIME RIB*

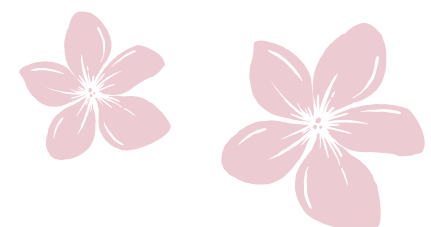
(while it lasts) Hawaiian salt rubbed, slow roasted, hand-carved
or Texas grilled, fresh vegetables, mashed potatoes, au jus
12 oz. Leilani's cut | 47
24 oz. Kimo's double cut | 89

Add to your entree:

CRISPY COCONUT SHRIMP | 17

GARLIC BUTTER SAUTEED SHRIMP | 17

OVEN ROASTED LOBSTER TAIL | 33



**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. | A 5% surcharge will be added to takeout orders