

# Wines by the Bottle

## Sparkling

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

## Sauvignon Blanc

<b>HENRI BOURGEOIS 'LES BARONNES'</b> Sancerre, France	72
<b>MERRY EDWARDS</b> Russian River Valley	74

## Whites

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

## Chardonnay

<b>LIOCO</b> Sonoma Coast	60
<b>STUHELMULLER 'ESTATE'</b> Alexander Valley	68
<b>OLIVIER LEFLAIVE 'LES SÉTILLES'</b> Bourgogne, France	74
<b>THE HILT 'ESTATE'</b> Sta. Rita Hills	82
<b>ROMBAUER</b> Carneros	84
<b>KISTLER</b> Sonoma Mountain	99

## Pinot Noir

<b>PIRO WINE CO. 'POINTS WEST'</b> Santa Barbara County	64
<b>OUR LADY OF GUADALUPE</b> Sta. Rita Hills	95
<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	62
<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	62
<b>MARQUÉS DE CÁCERES 'RESERVA'</b> Tempranillo, Rioja, Spain	82
<b>PIEDRASASSI 'PS'</b> Syrah, Santa Barbara County	72

## Cabernet Sauvignon

<b>ORIN SWIFT 'PAPILLON'</b> Napa Valley	110
<b>SILVER OAK</b> Alexander Valley	135
<b>SHAFER 'ONE POINT FIVE'</b> Stags Leaps District	160
<b>NICKEL &amp; NICKEL</b> Napa Valley	175
<b>LA JOTA</b> Howell Mountain	205

# Beach Bar Beverages

Voted Best Bar, Maui No Ka 'O'i Magazine

## Drafts

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

<b>BIG SWELL IPA</b> Maui Brewing Co., Kihei, Hawaii	11/14	<b>COORS LIGHT</b> Coors Brewing Co., Golden, CO	9/12
<b>PAU HANA PILSNER</b> Maui Brewing Co., Kihei, Hawaii	11/14	<b>MICHELOB ULTRA</b> Michelob Brewing Co., St. Louis, MO	9/12
<b>DUKE'S BLONDE ALE</b> Kona Brewing Co., Kona, Hawaii	11/14	<b>LAHAINA HAZE IPA</b> Lahaina Brewing Co., Maui, Hawaii	11/14
<b>TALK STORY PALE ALE</b> Lahaina Brewing Co., Maui, Hawaii	11/14	<b>BIG WAVE GOLDEN ALE</b> Kona Brewing Co., Kona, Hawaii	11/14
<b>LAVA MAN RED ALE</b> Kona Brewing Co., Kona, Hawaii	11/14	<b>MAUI BREWING CO. SELTZER (SEASONAL)</b> 12 oz. can	10
<b>LONGBOARD LAGER</b> Kona Brewing Co., Kona, Hawaii	11/14		
<b>MODELO ESPECIAL</b> Mexico City, Mexico	9/12		

# Wines by the Glass

6oz / 9oz /BTL

## Sparkling

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

## Whites

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

## Rosé

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

## Reds

<b>HEAD HIGH</b> Pinot Noir, Sonoma County	14/21/54
<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	13/19.5/50
<b>CAPE D'OR</b> Cabernet Sauvignon, South Africa	14/21/54
<b>OBSIDIAN</b> 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!

## Pūpū

### 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 | 23.5

### MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, taro chips | 18.5

### HAWAIIAN BIG EYE SASHIMI\*

Wasabi, pickled ginger, shredded cabbage | 29

### DIŪ ME BEACH CEVICHE

Local fish, fresh squeezed lime, avocado, cilantro, Maui onion, tomato, cucumbers, comes with fresh taro chips | 21

### 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 | 21.5

### JUMBO LUMP CRAB CAKES

Preserved lemon remoulade, dill pickled cucumber | 29

### 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 | 16

### CHILLED BEETS & WHIPPED BURRATA

Kapalua grown beets, roasted and chilled, housemade whipped burrata, lemon EVOO, balsamic reduction, Hawaiian sea salt, Kapalua micro basil | 17.5

## 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 | 14.5



## Off the Hook

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

### PARMESAN CRUSTED

Fresh herbs, lemon-caper reduction, locally grown vegetables | 43

### SEAFOOD HOT POT

Local fresh fish, shrimp, lobster tail, fennel, local kale, corn, tomato saffron broth, crostini | 39.5

### SESAME CRUSTED AHI STEAK\*

Jasmine rice, shiitake-soy butter, locally grown vegetables | 48.5

### 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 | 33

### HERB ROASTED

Fresh herb glaze, roasted baby potatoes, local green beans, port wine gastrique | 39.5

### MERUS CUT ALASKAN KING CRAB LEGS

1 lb. of crab, drawn butter, lemon, jasmine rice & locally grown vegetables | 149

## From the 'Āina

### GRILLED FILET MIGNON\*

Greater Omaha's corn fed angus beef, roasted red pepper chimichurri, locally grown vegetables, roasted garlic mashed potatoes | 57

### 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, red pepper chimichurri | 31

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

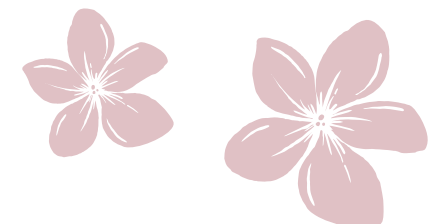
(while it lasts) Hawaiian salt rubbed, slow roasted, hand-carved  
or Texas grilled, fresh vegetables, mashed potatoes, au jus  
12 oz. Leilani's cut | 47  
24 oz. Kimo's double cut | 89

## 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* –these items are prepared with gluten-free ingredients. However, our kitchen prepares items with common allergens including wheat, dairy, eggs, soy, sesame, peanuts, tree nuts, fish, and shellfish.

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