

COCKTAILS

TROPICAL TEMPTATIONS

OUR COLLECTION OF ISLAND FAVORITE, HAND-CRAFTED COCKTAILS 17
mai tai, blue hawai'i, lava flow, piña colada, mango or strawberry daiquiri,
chichi or guava paloma, *also available as mocktails*

SIGNATURE ISLAND COCKTAILS

CLASSIC KŌLOA TAI 21
kōloa kua'i gold & dark rums, grand marnier, lime, pineapple & orange juices

APEROL SPRITZ 21
aperol, canvas brut, blanc de blanc, soda water, orange

HĀNA PASSION 21
bacardí rum, grenadine, passion fruit purée, pineapple & orange juices

LILIKO'I MARGARITA 21
patrón silver tequila, triple sec, passion fruit purée, sweet n' sour

WAIKĪKĪ MULE 21
haku vodka, ginger beer, guava or passion fruit

LAVA SANGRIA 21
canvas cabernet sauvignon, haku vodka, peach schnapps, strawberry purée,
soda water

HIGH WEST DOUBLE RYE OLD FASHIONED 21
high west double rye whiskey, angostura bitters, demerara sugar, local orange,
luxardo cherry

MALIBU WATERMELON MOJITO 21
malibu watermelon, watermelon, mint, lime juice

WAIKĪKĪ SUNSET 21
kōloa kua'i gold rum, li-hing syrup, mango purée, soda water

BEER & SELTZER

DRAFT

HEINEKEN 10

MAUI BREWING CO. ROTATING 11

ALUMINUM

BUD LIGHT 9

CORONA EXTRA 10

COORS LIGHT 9

HANA KOA ROOFTOP PALE ALE 13

KONA BREWING CO.
BIG WAVE GOLDEN ALE 10

MODELO NEGRA 24OZ 16

SELTZER & SODA (SINGLE / BUCKET OF FIVE)

SUNTORY 196 VODKA SODA 9/26
double lemon

MAUI BREWING CO.
HARD SELTZER 9/26
pog, dragon fruit or citrus

SUMMER CLUB 9/26
pogmosa or tahitian spritz

WINE

SPARKLING gl / bt

CANVAS BRUT BLANC DE BLANCS, VENETO, ITA 14 / 56

MOËT & CHANDON BRUT, CHAMPAGNE, FRA - / 120

WHITE gl / bt

WHITEHAVEN SAUVIGNON BLANC, MARLBOROUGH, NZL 16 / 64

KIM CRAWFORD SAUVIGNON BLANC, MARLBOROUGH, NZL 17 / 72

CANVAS CHARDONNAY, NAPA, CA 14 / 56

MASI MASIANCO PINOT GRIGIO, VERDUZZO, ITA 14 / 56

DR. LOOSEN ESTATE RIESLING, MOSEL, DEU 15 / 60

RED gl / bt

CANVAS PINOT NOIR, NAPA, CA 14 / 56

CANVAS CABERNET SAUVIGNON, NAPA, CA 14 / 56

ST. FRANCIS MERLOT, SONOMA COUNTY, CA 16 / 64

OBERON CABERNET SAUVIGNON, NAPA VALLEY, CA 18 / 72

SPIRITS

SCOTCH

BALVENIE 14 YR 30

CHIVAS 12 YR 13

THE GLENLIVET 12 YR 16

JOHNNIE WALKER RED LABEL 13

JOHNNIE WALKER BLACK LABEL 18

JOHNNIE WALKER BLUE LABEL 40

THE MACALLAN 12 YR 18

THE MACALLAN 18 YR 50

WHISKEY & BOURBON

JIM BEAM 10

JACK DANIEL'S 11

CROWN ROYAL 12

MAKER'S MARK 13

ANGEL'S ENVY 16

WOODFORD RESERVE 16

RABBIT HOLE DARERINGER 18

BUFFALO TRACE 14

BLANTON'S SINGLE BARREL 20

RYE

JIM BEAM 11

HIGH WEST DOUBLE 12

RABBIT HOLE BOXERGRAIL 14

IRISH

BLUE SPOT 30

GREEN SPOT SINGLE POT STILL 20

YELLOW SPOT 30

JAMESON 11

JAPANESE

HIBIKI HARMONY 27

NIKKA COFFEE GRAIN 20

YAMAZAKI 12 YR 35

GIN

TANQUERAY 12

BOMBAY SAPPHIRE 14

HENDRICK'S 14

KOMBUCHA

JUNESHINE HARD KOMBUCHA 13
midnight painkiller or açai berry

ZERO-PROOF

SOFT DRINK OR JUICE 6
pepsi products served here, limited juices available

AQUAFINA 6

WAIĀKEA WATER 670ML 9
still or sparkling

RUM

CAPTAIN MORGAN SPICED 10

KŌLOA (VARIOUS) 14

MYERS'S ORIGINAL DARK 11

MALIBU 11

BACARDÍ 12

VODKA

ABSOLUT 11

OCEAN 12

ABSOLUT ELYX 14

TITO'S HANDMADE 14

KETEL ONE 14

GREY GOOSE 14

TEQUILA

PATRÓN SILVER 12

DON JULIO BLANCO 14

DON JULIO REPOSADO 16

CASAMIGOS REPOSADO 16

AVIÓN REPOSADO 16

CLASE AZUL REPOSADO 35

DON JULIO 1942 AÑEJO 42

COGNAC

HENNESSY VS 14

LIQUEUR

CAMPARI 11

KAHLÚA 12

CHAMBORD 11

DISARONNO 12

APEROL 12

MIDORI 11

JÄGERMEISTER 11

ST. GERMAIN 13

COINTREAU 12

BAILEYS 12

GRAND MARNIER 14

SAMBUCA 12

OPEN

11:00AM - 10:00PM DAILY

FOOD SERVED

11:30AM-9:30PM DAILY

HAPPY HOUR

4:00PM - 6:00PM DAILY

LIVE MUSIC

DAILY

swim

BEEF BULGOGI NACHOS

HAPPY HOUR

\$1 OFF

Select Wines by the Glass

\$5 OFF

Loco Moco | Burgers & Sandwiches | Hurricane Tots

\$2 OFF

Draft Beer | Tropical Temptations

\$12 BARTENDER'S COCKTAIL

See server or bartender for something special!



SCAN QR CODE FOR DIGITAL MENUS

LOCAL KINE GRINDZ

CHICKEN WINGS 22
buffalo, bbq, garlic or teriyaki-style, celery, carrots and ranch

BEEF BULGOGI NACHOS 18
washugyu beef, tortilla chips, tomato-sesame salsa, kimchee crema, queso, scallions, guacamole

KĀLUA CHICKEN QUESADILLA 18
island raised j.ludovico farms chicken, cheddar cheese, pico de gallo, guacamole, sour cream

CHIPS AND SALSA 10
tortilla chips, house-made salsa
enhancements: guacamole 3 | queso 3

HURRICANE TOTS 13
potato tots, arare (rice crackers), furikake, sweet soy reduction, spicy mayo, scallions

LOCO MOCO 23
hawaiian grass-fed beef patty, rice, Waiālua Farms fried egg, homemade mushroom gravy, mac salad

WASHUGYU KUSHIYAKI 28
super prime strip loin skewers, truffle kabayaki sauce, waipoli mixed greens, carrot, cucumber, ho farms tomatoes, sesame-ginger vinaigrette, rice

GRILLED KALBI STEAK 26
korean-style marinated short rib, scallions, kimchee, mac salad, steamed rice

PIER 38 POKE BOWL mp
fresh island yellowfin tuna, prepared shoyu or spicy, steamed rice

EDAMAME HUMMUS WRAP 18
roasted kabocha squash, brown rice quinoa, avocado, shredded cabbage, clover sprouts, sesame dressing, taro and sweet potato chips

QUARTER-POUND HOT DOG 16
eisenburg all-beef hot dog, chopped maui onion, mustard, relish, french fries

ISLAND COCONUT SHRIMP BASKET 22
calamansi tartar sauce, french fries

AHI FISH TACOS mp
choose your style:
blackened fresh island yellowfin tuna, cilantro, pico de gallo, sour cream, flour tortilla, *gluten-free corn torilla available upon request*
or
blackened fresh island yellowfin tuna, charred pineapple salsa, cabbage, pickled maui onion, flour tortilla, *gluten-free corn torilla available upon request*

SALADS

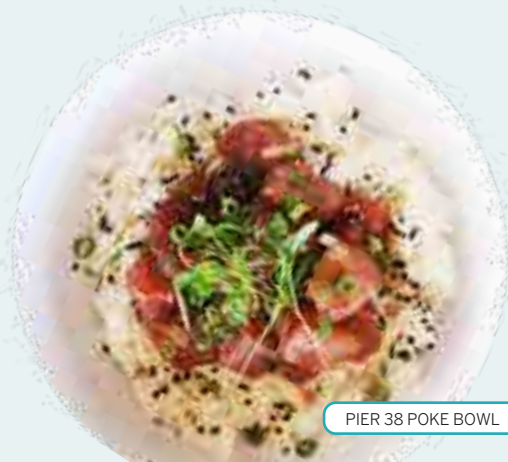
ENHANCE WITH NORTH SHORE-STYLE GARLIC SHRIMP 10 | KALBI 13 | CHICKEN (CHOICE OF PLAIN, TERIYAKI OR GARLIC HERB) 11 | AVOCADO 2 | GRILLED AHI MP

WAIPOLI CAESAR SALAD 20
romaine lettuce, radicchio, parmigiano-reggiano, anchovies, parmigiano-reggiano herb breadcrumbs, creamy housemade dressing

COBB SALAD 22
romaine lettuce, roasted garlic herb chicken breast, avocado, tomatoes, hard-boiled waiialua eggs, bleu cheese, bacon, ranch dressing



WASHUGYU KUSHIYAKI



PIER 38 POKE BOWL



EDAMAME HUMMUS WRAP

GLUTEN-FREE | **VEGETARIAN** | **VEGAN** | **LOCALLY SOURCED INGREDIENTS**
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



COBB SALAD

OFF-THE-WALL BURGER

BURGERS & SANDWICHES

ENHANCE WITH PECANWOOD-SMOKED BACON, AVOCADO, FRIED LOCAL EGG, CHEDDAR CHEESE, MONTEREY JACK CHEESE OR SAUTÉED MUSHROOMS 2

OFF-THE-WALL BEACH BURGER 24
hawaiian grass-fed beef patty, lettuce, tomato, maui onion, brioche bun, french fries

PORTOBELLO MUSHROOM SANDWICH 22
grilled portobello mushroom, lettuce, tomato, maui onion, brioche bun, french fries

TERIYAKI CHICKEN SANDWICH 23
chicken breast, lettuce, tomato, maui onion, brioche bun, french fries

ARTISAN PIZZAS

13" NEAPOLITAN-STYLE FRESH DOUGH PIZZAS
GLUTEN-FREE CAULIFLOWER CRUST AVAILABLE 3

PEPPERONI & PESTO 24
roasted tomato sauce, mozzarella, pepperoni, nut-free pesto oil

NORTH SHORE-STYLE GARLIC SHRIMP 25
fresh mozzarella, north shore-style garlic shrimp, fresh basil, parmigiano-reggiano, garlic lemon sauce, fresh arugula

MARGHERITA 21
roasted italian tomatoes, garlic olive oil, bocconcini mozzarella, parmigiano-reggiano, fresh basil

DESSERTS

LOCALLY MADE GELATO 10
award-winning il gelato authentic italian ice cream

WAIALUA ESTATE DARK CHOCOLATE CRUNCH BAR 12
strawberry, whipped cream

FRESH ISLAND FRUIT PLATE 14
array of local fruits and seasonal melons, island-style banana bread

KEIKI MENU AVAILABLE UPON REQUEST