

## STARTERS

### RUSTIC SOURDOUGH LOAF 9

whole roasted garlic head, olive oil, balsamic vinegar

**BUFFALO STYLE ARTICHOKE** 12 celery, blue cheese dressing

### CHICKEN WINGS 13

buffalo style, blue cheese, celery or honey chipotle, ranch, celery

**FRESH ISLAND CEVICHE** 15 fresh fish, red onion, jalapeño, cilantro, avocado, fresh lime juice, fresh orange juice, house tortilla chips

**COCONUT PRAWNS** 15 cilantro thai chili sauce

**CRISPY CALAMARI** 16 cocktail sauce, lemon aioli

**AHI POKE TOSTADAS** 15 crispy won ton, sliced avocado, unagi sauce, wasabi aioli

**POKE BOWL** 18 fresh ahi tuna, shoyu, green onion, white onion, hawaii chili peppers, sesame, ogo, furikake rice

**POTATO LEEK SOUP** 9 chives, bacon

**CHEF'S FRESH HOUSE MADE SOUP** 10



CHEF William LaBorte

For parties of 6 or more, a suggested gratuity of 20 percent will be added for your convenience. Maximum 2 payments per table.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## BETWEEN THE BREAD

CHOICE OF ONE: french fries, chips, coleslaw or small green salad

### HALF POUND BURGER 16

half-pound hamburger patty, cheese, lettuce, tomato, shaved red onion, toasted brioche bun

ADD: cheese: swiss, cheddar, or pepper jack +1

caramelized onions or grilled pineapple +2

avocado, bacon or one egg +3

### FRESH FISH SANDWICH 20

pineapple coleslaw, adoboloco hamajang aioli, toasted brioche bun

### NEW YORK STYLE PASTRAMI REUBEN 19

green apple sauerkraut, thousand island, melted Swiss cheese, on our sweet rye bread

### CHICKEN AVOCADO + SWISS 16

grilled chicken breast, crushed avocado, melted swiss cheese, toasted brioche bun

## ENJOY THE GREENS

ADD: grilled chicken +6    fresh catch +10    grilled prawns +14

### PINEAPPLE GRILL COBB 18

romaine lettuce, grilled chicken breast, crumbled blue cheese, applewood smoked bacon, granny smith apples, soft boiled egg, cherry tomatoes, chunky blue cheese dressing

### CLASSIC CAESAR 12

romaine lettuce, shredded parmesan cheese, house-made croutons, caesar dressing

### MAUI FIELD GREEN 12

shaved hearts of palm, soft herbs, pineapple vinaigrette

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## FROM THE LINE

### ISLAND STYLE FISH TACOS 17

blackened or beer-battered, pineapple pico de gallo, avocado crema, queso fresco, coleslaw

### CHICKEN CAESAR WRAP 16

our classic caesar salad, grilled chicken, garlic herb tortilla

### FISH + CHIPS 18

beer battered seasonal fish, house tartar, lemon

### FETTUCCHINE PASTA PRIMAVERA 21

crimini mushroom, garlic, onion, zucchini, carrot, red bell pepper, basil, pomodoro sauce

ADD: grilled chicken +6      fresh catch +10      grilled prawns +14

## SIDES

FRENCH FRIES 5      sriracha aioli

ROASTED BRUSSELS SPROUTS 11      kimchi, mint

GRILLED ASPARAGUS 9      lemon zest, olive oil

STEAMED WHITE RICE 3



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## WINES BY THE GLASS

### BUBBLES

CAVA BRUT \ SEGURA VIUDAS Spain 8

TAITTINGER \ BRUT France 18

### WHITES

ROSÉ \ MY ESSENTIAL Provence, France 9

PINOT GRIS \ J VINEYARDS California 9

SAUVIGNON BLANC \ JUSTIN Central Coast 12

#### SAUVIGNON BLANC \

MATANZAS CREEK WINERY Sonoma 10

RIESLING \ MONCHHÖF ESTATE Germany 10

CHARDONNAY \ WILLIAM HILL Central Coast 9

CHARDONNAY \ LA CREMA Sonoma Coast 12

### REDS

MERLOT \ ANCIENT PEAKS Paso Robles 11

PINOT NOIR \ SIDURI Willamette Valley 12

MALBEC \ ALTA VISTA Argentina 9

CARMENERE-SYRAH \ MAYU Chile 10

CABERNET SAUVIGNON \ WILLIAM HILL Central Coast 9

CABERNET SAUVIGNON \ LOUIS MARTINI California 11

CABERNET SAUVIGNON \ ATALON Napa Valley 14

\* Vintages and pricing are subject to change. Availability may be limited.

## SIGNATURE COCKTAILS

**ALII MAI TAI 13** light rum, dark rum, orange curacao, orgeat syrup, pineapple & guava juice

**CADDY SHACK 13** Cazadores Reposado Tequila, Grand Marnier, fresh lime juice, agave nectar

**MAUI LEMON DROP 13** Ocean Organic Vodka, Limoncello, lavender Maui honey, fresh lemon juice

## BEER

### DRAFT BEER

Bud Light 6

Samuel Adams  
Boston Lager 6

Lagunitas IPA 8

Stella Artois Pilsner 7

Kona Longboard Lager 6

Kona Big Wave  
Golden Ale 6

Michelob Ultra 6

Koholā Lokahi Pilsner 7

Koholā Lilikoi Saison 7

Negro Modelo 6

Anthem Cider 7

Maui Brewing Co.  
Bikini Blonde 6

Maui Brewing Co.

Double Overhead IPA 8

### SELECT BEER

Corona 6

Guinness Stout 6

Heineken 6

Arrogant Bastard IPA 8

Odouls N/A 5

Coors Lights 6

Miller Light 6