

un-intoxicating

aqua fresca	7
artesian water infused with fresh indigenous fruit	
virgin pina rocks	7
coconut and fresh pineapple juice	
wasabi virgin mary	7
house made bloody mary with a wasabi accent	
citrus lemonade	7
lemon, lime, pineapple, orange and grapefruit	

beer

on tap	6
haywire hefeweizen, guinness, kona long board lager, kona fire rock pale ale, stella artois	
bottled	6

budweiser, coors light, corona, haake beck n/a, heineken, hinano, michelob ultra, kona big wave ale, bud light, red stripe, tsing tao, heineken light

wine

whites

	glass	bottle
sonoma cutrer chardonnay, russian river	15	60
guenoc chardonnay, california	9	36
guenoc sauvignon blanc, lake county	10	40
hogue cellars riesling, columbia valley	9	36
duck pond pinot gris, willamette valley	9	36

reds

	glass	bottle
fess parker pinot noir, santa barbara county	15	60
guenoc cabernet sauvignon, california	9	36
kenwood vineyards merlot, sonoma	12	48
beaulieu vineyard rutherford cabernet sauvignon, napa	20	80
petite petit by michael-david, lodi	12	48

bubbles

	glass	bottle
taltarni "tache" sparkling, tasmania	13	52
kenwood "yulupa" nv, California	10	40

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change. Please communicate any allergy you may have with our Ambassadors.

snacks

island farm baby greens	10
aged sherry-dijon vinaigrette, maui onion, croutons	

french fries or sweet potato fries	8
---	---

tropical market fruit	18
market fresh fruit, mascarpone, lilikoi coulis	

mai tai coconut prawn	22
with sweet chili dip	

ahi poke	18
avocado salad, taro chips	

entrée salads

traditional caesar salad	12
---------------------------------	----

with roasted chicken breast	24
------------------------------------	----

or

with four grilled giant tiger prawns	24
---	----

big island cobb salad	18
chicken breast, sharp cheddar, avocado, heirloom tomato, bacon, herb vinaigrette (crumbled bleu cheese upon request)	

surf salad	35
lobster tail, prawn, scallops, local sea asparagus, baby greens, avocado, heart of palm, heirloom tomato, tarragon vinaigrette	

fire grilled new york steak salad with café de paris	28
avocado, papaya salsa, kona coffee bbq sauce with hirabara farm greens, white balsamic vinaigrette	

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness. Please communicate any food allergy you may have with our Ambassadors. MTB revised LL 102109

sandwiches

surf burger	20
charcoal grilled wagyu beef burger sharp cheddar, onion confit, hamakua tomato, crisp lettuce on a brioche roll served with sea salt french fries or sweet potato fries	
surf and turf burger	38
charcoal grilled wagyu beef burger and lobster tail café de paris, onion confit, hamakua tomato, crisp lettuce on a brioche roll served with sea salt french fries or sweet potato fries	
mahimahi sandwich on a brioche bun	20
grilled mahimahi served with sea salt french fries or sweet potato fries	
grilled cheese	14
with fresh sliced fruit and taro chips	
blt	16
smoked bacon, over sliced vine ripened hamakua tomato, baby romaine lettuce, lightly spread with smoked tomato aioli served with sea salt french fries or sweet potato fries	
smoked turkey club on ciabatta	18
with crispy bacon, hamakua tomato served with sea salt french fries or sweet potato fries	
kosher hot dog on a hoagie bun	16
with fried onions and cheese served with sea salt french fries or sweet potato fries	

sweet temptations

häagen dazs bars 6	ice cream sandwiches and drumsticks 6	fresh fruit cups 8
vanilla milk almond	nestle supreme vanilla with chocolate	diced pineapple
coffee almond crunch	nestle tollhouse cookie sandwich	diced water melon
vanilla milk chocolate	nestle crunch dibs	diced honeydew
	strawberry fruit bar	fresh grapes
		mixed fruit

cocktails

royal mai tai	14
fresh squeezed pineapple, fresh squeezed orange juice, cherry- vanilla purée, bacardi superior, cointreau and amaretto di disaronno liqueur topped with whaler's dark rum	
scratch mai tai	11
the royal hawaiian, a luxury collection classic...this is our original mai tai recipe made with fresh squeezed pineapple and orange juice, orange curacao, bacardi superior, orgeat and a beautiful float of whaler's dark rum	
garden mai tai	12
alize rose, orgeat, appleton estate vx rum, coruba dark rum, fresh squeezed pineapple and orange, sparkling rosé	
mai tai degeneres	12
a ginger essenced mai tai of unparalleled excellence created with domaine de canton ginger liqueur, bacardi superior, fresh squeezed orange and pineapple juice, topped with whaler's rum	
caipirinha de curacao	14
muddled fresh lime, island sourced pineapple and white cane sugar reduction, fortified with leblon cachaca and a dash of blue curacao	
punch	12
guava and passion fruit, idol vodka, gentleman jack and disaronno liqueur	
bahia	12
muddled fresh blueberries and lemon, apple juice bacardi select, cointreau, chambord and effervescence	
chi	13
coconut, muddled basil leaves, fresh pineapple, pineapple juice and maui's ocean organic vodka	
royal margarita	14
fresh squeezed lime and muddled orange, corzo tequila anejo topped with grand marnier	
lava	12
muddled fresh strawberries and banana with coconut cream and fresh squeezed pineapple juice, mount gay rum	
itch	14
passion fruit and mango, jack daniel's, peychaud's bitters and a splash of bacardi 151	
pina rocks	10
lemon thyme, coconut cream and fresh squeezed pineapple, bacardi 8 year, over ice	
organic cucumber and pineapple caipiroska	14
fresh pressed lime, white cane sugar reduction, fresh mint and asian cucumber fortified with organic cucumber vodka and topped with effervescence.	

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food borne illness.
Please communicate any food allergy you may have with our Ambassadors. MTB revised LL 102109

All menu items are subject to 4.712% Hawaii general excise tax. Menu is subject to change.
Please communicate any allergy you may have with our Ambassadors.