BURGERS

Polo burgers are made with all–natural grass fed Maui Cattle Company beef free of any hormones or antibiotics.

THE POLO GRILLE BURGER $20
sesame bun, cheese and your choice of two toppings: bacon, mushrooms or avocado

WAILEA BLUE BURGER $23
sesame bun, Maytag blue cheese, red onion, Kula tomato, Maui lavender honey glazed applewood smoked bacon

ISLAND-STYLE TERIYAKI BURGER $20
taro bun, grilled Maui gold pineapple, sake glaze, shaved Kula onion, jalapeno, scallions, toasted sesame seeds with edamame

MESSY MAUI BOY BURGER $22
Portuguese sweet bun, Bikini Blonde beer chili with Portuguese sausage, smoked cheddar cheese, crispy Maui onion

POLO BEACH SURF BURGER $25
taro bun, grilled garlic tiger prawns, asparagus, pepper jack cheese, pineapple and tomatillo salsa

KOREAN BBQ BURGER $22
sesame bun, ko choo jang slaw, sweet and spicy shiitake mushrooms, scallions, sloppy fried egg with edamame

GRILLED MAHI MAHI BURGER $25
taro bun, locally-caught sustainable fish, volcano spice, asparagus, pepper jack cheese, tomato, shaved Maui onions

MANGO BBQ CHICKEN BURGER $23
taro bun, grilled chicken breast, mango bbq sauce, crispy Maui onion

VOLCANO TARO BURGER $23
island taro, brown rice and vegetable herb patty, Hamakua mushrooms, tomato, carrots, sprouts, kale macadamia nut pesto served inside pita bread with edamame

TREATS

HAAGEN-DAZS ICE CREAM BARS $4
ask your server for flavor selections

GIANT COOKIE $7
chocolate chip, macadamia nut or chocolate chip macadamia nut

JUMBO BROWNIE $7
plain or macadamia nut

HALEAKALA MUD PIE $9
java fudge ice cream, Oreo cookie crust, candied macadamia nuts, caramel and chocolate sauce

SHAKES | MALTS $8

CHOCOLATE | VANILLA | STRAWBERRY | BANANA | PINEAPPLE
COCONUT | RASPBERRY | MANGO | OREO COOKIE | REESE'S PEANUT BUTTER CUP | OR ANY COMBINATION

POLO BEACH GRILLE AND BAR

HAPPY HOUR

3:00pm - 5:00pm daily

COCKTAILS | $8 EACH

MAI TAI
Hana Bay light rum, tropical juices and a Hana bay dark rum float

DOUBLE PINEAPPLE FUSION
Bacardi pineapple fusion, pineapple juice, coconut cream and fresh lime

SOUTH MAUI SWEET TEA
Seagram's sweet tea vodka and pineapple juice

CAIPIROSKA
Finlandia vodka, mojito style with fresh lime and mint, served on the rocks

KEA LANI KICKER
Finlandia vodka and ginger ale with fresh pressed island limes and a kick of bitters

BEER | $5

KONA LONGBOARD DRAFT

WINE | $8 EACH

GUENOC, CALIFORNIA, CABERNET SAUVIGNON

ROCKS

"AH-AH" SANGRIA $12
Bacardi Wolfberry rum, fresh seasonal fruits and juices, Guenoc cabernet sauvignon

POMEGRANATE CUCUMBER MOJITO $15
Bacardi Superior, fresh squeezed lime juice, mint, cucumber, simple syrup, pomegranate with club soda

SPARKLING KOI GIMLET $13
Finlandia vodka, hibiscus pedals and fresh lime juice, Kenwood Yulupa sparkling wine

OCEAN STRAWBERRY LEMONADE $13
Maui's organic Ocean Vodka mixed with strawberry puree and lemonade

"ORIGINAL" MAI TAI $15
tiki classic featuring light & dark Caribbean Pot-Still Rums, orange curacao, almond orgeat and fresh lime juice

HANA ROAD ELIXIR $15
Hendricks gin and island-grown cucumber infused with lime juice and St. Germain elderflower liqueur, with a splash of club soda

THE WRECK OF ST. ANTHONY $12
Sailor Jerry spiced rum and fresh pressed lime, bound in ginger ale, Peychaud's Bitters, fortified with Kraken dark rum

HIBISCUS MARGARITA $15
tequila Cazadores blanco, house-made hibiscus syrup, fresh lime juice, served with an orange slice and TAJIN spiced rim

THE LEI MAKER $12
Domaine de Canton ginger, Korbel brandy, pineapple juice and splash of club soda

KEA LANI TEA $12
Finlandia vodka, Bombay Sapphire gin, Bacardi Superior rum and triple sec, pineapple juice and Sprite, pomegranate reduction

THE ITCH $12
Jack Daniels Tennessee, Bacardi 151, lilikoi and a dash of aromatic Peychaud's bitters

LITE ISLAND CLASSICS

LAVA LAVA $12
Bacardi Superior rum, fresh muddled banana and strawberry, coconut cream, pineapple juice

PINA ROCKS $12
Bacardi Superior rum, fresh rosemary, coconut cream, pineapple juice

CHEE POLO $12
Finlandia vodka, island-grown basil, coconut cream, pineapple juice

FROZEN

KAHLUA COLADA $12
Kahlua coffee liqueur, Hana Bay light rum, pineapple juice, cream and coconut blended to eye-opening perfection

PIYI (PIE-EYE) $19
Hana Bay dark rum, Bacardi 151 rum, crème de cocoa, coconut and POG juice, served in a fresh pineapple

PIRATES' TREASURE $14
Hana bay light rum and 151 rum, mango schnapps, mango puree, POG and coconut juice

RUM RUNNER $14
Hana Bay light and dark rum blended with pineapple, coconut and Chambord, fortified with a float of Bacardi 151 rum

LONG PADDLE IN $14
Pureed mango blended with pineapple, coconut, and pureed raspberry with Bacardi 151 rum,

WINE

ASTORIA LOUNGE PROSECCO, VENETO, ITALY | $13
floral aromas, generous amounts of pear and golden apple accents

SONOMA CUTRER CHARDONNAY
RUSSIAN RIVER RANCHES | $15
bright with clean minerality and a touch of vanilla

BOLLINI PINOT GRIGIO, TRENTINO, ITALY | $14
citrus fruit, pleasantly dry and a slightly tannic taste

KATO SAUVIGNON BLANC
MARLBOROUGH, NEW ZEALAND | $13
bright with grapefruit, lime, pineapple, guava and white peach

E. GUIGAL ROSE, COTE DU RHONE, FRANCE | $14
red berry and cherry aromas complemented with dried herb and licorice nuances

DISENO "OLD VINE" MALBEC,
MENDOZA, ARGENTINA | $12
rich and dry with blackberry, herbs and notes of cedar

THREE RIVERS CABERNET,
WALLA WALLA, WASHINGTON | $15
dark cherries, vanilla and wild strawberries, a bold texture and long finish

BEER CANNED

GUINNESS PUB DRAUGHT | RED STRIPE JAMAICAN LAGER
AMSTEL LIGHT | CORONA | CORONA LIGHT | COCONUT PORTER
HEINEKEN $7
BUDWEISER | BUD LIGHT | MILLER LITE | MICHELOB ULTRA $6
O'DOUL'S [N/A] $5

CRAFT ON DRAFT $7

MAUI BREWING CO. DRAFT | BIKINI BLONDE LAGER
BIG SWELL IPA | MANA WHEAT | KONA LONGBOARD LAGER

POLO PUPUS

POLO BEACH PUPU PLATTER $24
grilled garlic tiger prawns, Korean style chicken wings and Shanghai spring rolls with pineapple sweet chili sauce

GRILLED GARLIC TIGER PRAWNS $19
garlic, lemon juice, olive oil, parsley, mango salsa

LOCAL AHI SASHIMI $24
pickled ginger, shoyu and wasabi

SHANGHAI SPRING ROLLS $15
lettuce, cucumber, mint, cilantro, pineapple sweet chili

KALUA PORK QUESADILLA $18
mango salsa and sour cream

GRILLED CHICKEN NACHOS $19
Maui salsa, guacamole, olives, sour cream, jalapeños

MAUI BEER CHILI CHEESE NACHOS $18
blue and yellow corn tortilla chips, smoked cheddar cheese, sour cream, scallions

BLUE + YELLOW CORN TORTILLA CHIPS $11
Maui salsa, guacamole

POLO CHICKEN WINGS $18
spicy with ranch dressing or Korean-style with sesame and green onion

GRILLED LOCAL VEGETABLE PLATTER $16
with pita bread and edammamus

FRESH SEASONAL FRUIT $18
with pineapple carrot bread

JUST FRIES $7
garlic parmesan $9 • chili cheese $12

GOURMET ONION RINGS $9
buttermilk dressing, garlic peppercorn ketchup

HOT DOGS

MO "ONO" PORTUGUESE SAUSAGE $18
Island-style sausage simmered in Bikini Blonde Maui brewed beer, with caramelized Kula onions, homemade spicy mustard and a side of chili

EISENBURG HOT DOG $10
1/4 lb. all beef

POLO BEACH BENTO BOX $28
a trio of tropical fruit, soba noodles and Kula salad served with your choice of two from the following selections:

teriyaki chicken breast • grilled local fish
volcano spiced seared ahi • grilled tiger prawns

SALADS $16 | $9

ORIENTAL SESAME SALAD
Kula baby greens, tear drop tomatoes, cucumber, carrot, beets, candied cashews, scallions, sesame dressing

POLO CAESAR SALAD
romaine lettuce, tomatoes, crispy Maui onions, parmesan caesar dressing, focaccia bread

KULA FARMERS SALAD
Kula baby lettuce, tomatoes, crispy Maui onions, passion fruit Tahitian vanilla bean vinaigrette

MAUI CHOPPED SALAD
romaine lettuce, avocado, tomatoes, Maui onions, cucumber, kalamata olives, Surfing Goat Dairy feta cheese, caper vinaigrette

grilled additions of your choice:
ahi $12 • fresh catch $10 •
tiger prawns $10 • chicken breast $9 • tofu $8