


INSPIRATION


POKE SAMPLER* 26

HAWAIIAN AHI POKE, SPICY AHI WITH TOBIKO, TSUNAMI SHRIMP POKE

 KESSELER "R" GERMAN RIESLING

SHANGHAI SPRING ROLL 22

LETTUCE LEAVES, CUCUMBER, DAIKON AND CARROT JULIENNE

 STUDIO by MIRAVAL PROVENCE ROSÉ

LOBSTER MELT 26

SWEET LOBSTER MEAT, DIJON AIOLI, HAVARTI CHEESE, ROMA TOMATO, SOURDOUGH BREAD

 FREEMARK ABBEY NAPA VALLEY SAUVIGNON BLANC

INDULGENCE

TIGERS AND CLAWS 28


CHILLED TIGER SHRIMP, SNOW CRAB CLAWS, MANGO PICO DE GALLO

 CASTELLO BANFI "SAN ANGELO" PINOT GRIGIO

"BIG NALU" SUSHI* 27

CRAB, AVOCADO, CUCUMBER ROLL WITH SPICY TUNA

MAUI ONION STRINGS, TOBIKO, CHILI AIOLI, SWEET SOY GLAZE

 RUFFINO PROSECCO

MAUI CATTLE CO. BEEF SLIDERS* 23

SMOKED GOUDA CHEESE, KO CHOO JANG SLAW, SESAME TARO BUN

 'ULUPALAKUA VINEYARDS SYRAH MADE ON MAUI

KONA COFFEE CRÈME BRULÉE 13

RICH KONA COFFEE CUSTARD, SEASONAL BERRIES, LEMON SHORTBREAD

HALEAKALĀ MUD PIE 13

MOCHA FUDGE ICE CREAM, OREO COOKIE CRUMB CRUST, CANDIED MACADAMIA NUT
CARAMEL-CHOCOLATE SAUCE

OTANI FARMS RAINBOW CARROT MACAROON 13

LILIKO'I QUARK GELATO, KULA BERRY COMPOTE



Indicates our suggested wine pairing for the menu item, enjoy!

**the risk of foodborne illness increases when consuming raw or undercooked menu items.*

CRAFT COCKTAILS \$18

INSPIRATION

MEZZCY MYHNA

Illegal Blanco Mezcal, Campari, grilled pineapple shrub, lime, Tiki Bitters. Served on the rocks.

WHIPPITY-DO-DAH

Gentleman Jack, Cardamaro, mint, lemon, coconut cream, bitters. Served blended.

SEASONAL MARGARITA

Sauza Tequila, Cointreau, citrus and your bartender's choice of Fairmont garden bounty. Served on the rocks, with Hawaiian pink sea salt rim.

BASIL SHMASIL

Basil meets Isle mojito. Botanist Gin, Velvet Falernum, lime, bitters. Served up.

SMOKE ON THE WATER

Guava smoke, Kula Toasted Coconut Rum, Cruzan Mango Rum, house-made POG shrub, Tiki Bitters, Grenadine. Served over an ice boulder.

PURPLE EMPRESS

Empress Gin, Carpano Bianco, grapefruit, lemon, blackberry syrup. Served over crushed ice.

INDULGENCE

TRAINING ROOM

Maker's Mark Bourbon, Cocchi Vermouth di Torino, Yellow Chartreuse, bitters, absinthe burn. Served on an ice boulder.

ANY PORT IN A STORM

Banks 7 Rum, Templeton Rye Whiskey, Fonseca Bin 27 Ruby Port Wine, Antica Carpano Vermouth, grilled pineapple shrub, Tiki Bitters. Served over an ice boulder.

SHIM SHAM

Veuve Clicquot, Carpano Bianco, lemon, honey, lavender bitters. Served in a flute.

MAKALAPUA

Maui Ocean Vodka, Rose Hibiscus syrup, lemon, grapefruit, lavender bitters. Served up.

MAI LUANA TAI

Banks 7 Rum, house-made almond orgeat, Pierre Ferrand Dry Curacao, lime, Turbinado syrup. Served over crushed ice.

STRAIGHT OFF THE VINE 6oz gls

WHITE & ROSE

PROSECCO RUFFINO, VENETO	\$16/60
PINOT GRIGIO CASTELLO BANFI, TUSCANY	\$16/60
SAUVIGNON BLANC FREEMARK ABBEY, NAPA VALLEY	\$16/60
CHARDONNAY GARY FARRELL, RUSSIAN RIVER VALLEY	\$18/72
RIESLING KESSELER "R" KABINETT, RHEINGAU	\$16/60
ROSÉ STUDIO by MIRAVAL, PROVENCE	\$16/60

RED

PINOT NOIR ARGYLE, WILLAMETTE VALLEY	\$18/72
SYRAH 'ULUPALAKUA VINEYARDS, MAUI	\$16/60
CABERNET SAUVIGNON JUSTIN, PASO ROBLES	\$19/73
RED BLEND PARADUXX, NAPA VALLEY	\$20/75

BREW | 9

Maui Brewing Company | *Bikini Blonde, Pineapple Mana Wheat, Big Swell IPA, Double Overhead, Coconut Hiwa Porter, Seasonal Selection*

International | *Amstel Light, Corona, Heineken, Guinness*

Domestic | *Kona Brewing Co. Longboard Island Lager, Miller Lite, Coors Light, Bud Light*