

INSPIRATION

POKE SAMPLER* 26

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



KESSELER "R" GERMAN RIESLING

SHANGHAI SPRING ROLL 18

LETTUCE LEAVES, CUCUMBER, DAIKON AND CARROT JULIENNE

(contains pork and shrimp)



STUDIO by MIRAVAL PROVENCE ROSÉ

LOBSTER MELT 26

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



GARY FARRELL CHARDONNAY

UPCOUNTRY ROOTS SALAD 21

QUINOA, HARISSA ROASTED VEGETABLES, HERB SURFING GOAT DAIRY CHEESE, KULA GREENS, OLIVE OIL, BASIL VINAIGRETTE DRESSING



KESSELER "R" KABINETT RIESLING

ADD YOUR CHOICE OF PROTEIN:

CHICKEN \$10 | SHRIMP \$12 | DAILY CATCH \$14 | AHI TUNA \$15 | TOFU \$10

INDULGENCE

HAMAKUA MUSHROOM FLATBREAD 22

MAUI ONION, ROASTED GARLIC, MOZZARELLA, TRUFFLE OIL



CASTELLO BANFI "SAN ANGELO" PINOT GRIGIO

MARGHERITA FLATBREAD 20

KULA ROMA TOMATO, MOZZARELLA, FRESH BASIL



ARGYLE PINOT NOIR

"BIG NALU" SUSHI* 27

CRAB, AVOCADO, CUCUMBER ROLL WITH SPICY TUNA

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



RUFFINO PROSECCO

CHEESE PLATTER 20

CHEF'S SELECTION OF ARTISINAL CHEESES, DRIED FRUIT, HONEY, CROSTINI



FREEMARK ABBEY SAUVIGNON BLANC

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

Fairmont's own patron reposado barrel blend, 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
VEUVE CLICQUOT CHAMPAGNE, FRANCE	\$45/160
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*