INSPIRATION

POKE SAMPLER*  26
HAWAIIAN AHI POKE, SPICY AHI WITH TOBIKO, TSUNAMI SHRIMP POKE
KESSLER “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
KESSLER “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
LILIKOI’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

INSPIRATION

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

WHIPPITY-DO-DAH

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

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 Blanco, 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

WHITE & ROSE

PROSECCO | RUFINO, 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
ROSE | 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