

# ALOHA 'AUINALA!

## STARTERS

<b>SRIRACHA GUAVA CHICKEN WINGS</b> <i>Served with pickled vegetable and ranch dressing</i>	14.00
<b>MAUI ONION RINGS</b> <i>Lilikoi mustard &amp; mango BBQ dipping sauces</i>	9.50
<b>CRISPY CALAMARI</b> <i>Served with cocktail and tartar sauce</i>	14.50
<b>COCONUT SHRIMP</b> <i>A local favorite, green papaya salad</i>	16.50
<b>TERIYAKI CHICKEN SKEWERS</b> <i>Grilled and brushed with a teriyaki sauce on a bed of grilled Maui Gold pineapple</i>	10.00
<b>BBQ RIBS</b> <i>Slow cooked and served with our Maui Style BBQ Sauce</i>	12.00

## SOUP & SALADS

<b>SOUP OF THE DAY</b> <i>Ask your server for today's soup of the day</i>	6.00
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<b>MAUI CAESAR</b> <i>Romaine, shaved parmesan, parmesan crisp and croutons, classic Caesar dressing-</i> <i>Add Chicken-\$6 ***Add Blackened Ahi-\$8***</i>	10.00
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<b>CHOPPED KALE SALAD</b> <i>Kumu Farms kale, oven roasted tomato, local avocado, radish, pumpkin seeds, strawberries, goat cheese, balsamic vinaigrette-<b>GF</b></i> <i>Add Chicken-\$6 ***Add Blackened Ahi-\$8***</i>	13.50
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<b>ISLAND PAPAYA SALAD</b> <i>Mixed greens, chopped papayas, goat cheese, macadamia nuts, tomatoes, cranberries, avocado, balsamic vinaigrette-<b>GF</b></i>	13.00
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<b>CHOP-CHOP SESAME CHICKEN</b> <i>Crisp lettuce, Won Bok cabbage, chopped chicken breast, carrots, cilantro, Won Ton chips, almonds, local sprouts, and oriental dressing</i>	13.00
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<b>STRAWBERRY SPINACH SALAD</b> <i>Fresh baby spinach, sliced strawberries, candied walnuts, and goat cheese, tossed in strawberry infused dressing-<b>GF</b></i> <i>Add Chicken-\$6 ***Add Blackened Ahi-\$8***</i>	12.00
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<b>MANGO BBQ CHICKEN SALAD</b> <i>Grilled chicken, mango BBQ sauce, romaine, black beans, shredded pepper jack cheese, roasted corn, avocado-tomato salsa, buttermilk dressing-<b>GF</b></i>	13.00
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<b>WATERMELON TOMATO SALAD</b> <i>Juicy watermelon, tomato's, goat cheese, basil, arugula, tossed in a dijon balsamic dressing-<b>GF</b></i>	14.00
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<b>SANDWICH AND SALAD OR SOUP COMBO</b> <i>Half a deli sandwich and house salad or soup of the day. Choice of ham, roast beef, smoked turkey or tuna salad, lettuce, tomato and onion-Gluten free upon request</i>	12.00
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## LUNCH FAVORITES

<b>ALOHA PLATE LUNCH</b> <i>Ask your server for the daily special</i>	12.00
<b>CLASSIC CHEESEBURGER-</b> <i>Fresh 8oz ground beef patty, lettuce, tomato, onion, cheddar cheese, brioche bun, fries-Gluten free upon request</i>	14.00
<b>BLACK BEAN BURGER-</b> <i>Black bean veggie patty, local sprouts, red pepper hummus, pineapple jicama salad</i>	15.00
<b>PRESSED KALUA PORK CUBAN</b> <i>Slow roasted pork, smoked ham, pickles, pepper jack, Dijon mustard, roasted garlic aioli, fries</i>	16.00
<b>GRILLED CHICKEN SANDWICH</b> <i>Mac nut pesto, fresh spinach, mozzarella, tomatoes, and basil on a crispy cibatta-Gluten free upon request</i>	14.00
<b>VEGETARIAN QUESADILLA</b> <i>Cilantro, black bean, pico de gallo, mushrooms, corn, roasted green chili, lime crema, jack cheese, &amp; garlic aioli-Gluten Free Upon Request</i>	16.00
<b>KA'ANAPALI CLUB</b> <i>Ham, lightly smoked turkey breast, bacon with tomato, lettuce, avocado and mayonnaise on choice of bread, fries-Gluten free upon request</i>	14.00
<b>***AHI POKE BOWL ***</b> <i>Furikake rice, ahi cubes, shoyu, sesame oil, onions, finished with sriracha aioli-Gluten free upon request</i>	16.00

## FLAT BREADS

<b>KALUA PORK FLATBREAD</b> <i>Roasted pineapple, onions, scallions &amp; cilantro, house made mango BBQ sauce, jalapeños, mozzarella &amp; cheddar</i>	15.00
<b>CHICKEN PESTO FLATBREAD</b> <i>Grilled chicken, mac nut pesto, grape tomatoes, basil, shredded mozzarella</i>	14.00
<b>PORTOBELLO FLATBREAD</b> <i>Goat cheese, mozzarella, roasted grape tomatoes, Maui onion,</i>	16.50
<b>PANIOLO FLATBREAD</b> <i>Smoked ham, pepperoni, Italian sausage</i>	13.00

## FRESH CATCH

<b>***SEARED AHI WRAP***</b> <i>Whole wheat tortilla, mixed greens, bacon, sweet Thai chili aioli, oriental dressing, fries</i>	16.00
<b>FRESH ISLAND TACOS</b> <i>Fresh island fish, roasted tomatillo aioli, queso fresco cheese, cabbage slaw, pico de gallo, fresh tortilla chips-</i> <i>Add Avocado-\$1</i>	15.00
<b>MAC NUT CRUSTED FRESH CATCH SANDWICH</b> <i>Olive tapenade, lemon aioli, pickled onions, arugula, fries</i>	16.50
<b>FISH &amp; CHIPS - ISLAND STYLE</b> <i>Maui Brewing Company beer batter, tartar sauce, fries</i>	16.00

MAHALO FOR SHARING YOUR DAY WITH US...

(\*\*\*Consuming raw or undercooked meat, seafood or poultry may increase your risk of foodborne illness\*\*\*)