



LATE NIGHT
BITES & SNACKS

OLIVES (gv)	7
<i>castelvetrano, nicoise</i>	
COPPER FRIES (gv)	8
<i>truffle oil, parmesan</i>	
THICK CUT BACON (gf)	10
<i>szechuan peppered, wasabi aioli</i>	
SZECHUAN-STYLE GREEN BEANS (v)	7
<i>slivered almonds</i>	
SAUTÉED BROCCOLINI	7
<i>lemon, red pepper, garlic</i>	
COPPER BUFFALO WINGS	16
<i>house buffalo sauce, bleu cheese or ranch</i>	
TODAY'S SOUP	6 / 8
BUTTER LETTUCE (gv)	15
<i>asian pear, manchego, walnuts white balsamic vinaigrette</i>	
HEARTS OF PALM (gv)	15
<i>goat cheese, grapefruit mac-nuts, caper citrusette</i>	
CEASAR SALAD	14
<i>baby romaine, parmesan, croutons, anchovy</i>	
PANIOLO CATTLE CO. GRASS FED BURGER	23
<i>wasabi aioli, shiitake, horseradish cheddar ADD: BACON 2, AVOCADO 4</i>	
SPICY TERIYAKI BEEF SLIDERS	17
<i>pineapple slaw, swiss cheese</i>	

SWEET & SAVORY

CHOCOLATE FLOURLESS CAKE (gv)	13
<i>white chocolate kahlua shot passion fruit coulis</i>	
MINI MALASADAS & DIP TRIO	12
<i>nutella espresso, salted caramel, guava butter</i>	
FRESH BAKED CRUMBLE	14
<i>apple, poha berry, vanilla ice cream</i>	

NIGHTCAPS

CAMPARI BITTER APERITIF	11
BAILEYS IRISH CREAM	11
GRAND MARNIER CENTENAIRE	30
JOHNNY WALKER BLUE LABEL	55
KNOB CREEK "MKR LIMITED RELEASE SINGLE BARREL" 120	18
REMY MARIN VSOP	14
HENNESSY XO	32
LOUIS XIII 1/2 OZ	65
LOUIS XIII 1OZ	125
LOUIS XIII 2OZ	250
CLASE AZUL ULTRA EXTRA ANEJO	175
TAYLOR FLADGATE 20YR	20
MACALLAN 18YR	35
DALMORE 25YR	100

LATE NIGHT
LIBERATIONS

COCONUT MOCHA	18
<i>malibu, tito's vodka, chocolate cold brewed nitro coffee, cream</i>	
BARREL BONFIRE	20
<i>mauna kea's single barrel knob creek whiskey pineapple, honey, bitters, smoky finish</i>	

RESTAURANT MANAGER, *Kawana Ayoso*
Ext. 1855, KAyoso@MaunaKeaBeachHotel.com
CHEF DE CUISINE, *Moses Tavares*
Ext. 1855, MTavares@MaunaKeaBeachHotel.com

- (v) VEGETARIAN
- (gf) GLUTEN FREE
- (gv) GLUTEN FREE & VEGETARIAN

HOURS
lunch 11:30am - 5:00pm
dinner 5:00pm - 9:30pm
late night 9:30pm - 10:30pm

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE LET YOUR SERVER KNOW IF THERE ARE ANY ALLERGIES TO PRODUCTS OF WHICH WE SHOULD KNOW.

A service charge of 16% will be added for all parties of 6 or more.