

TROPICAL
COCKTAILS

FREDRICO \$18 *Mauna Kea's Signature Cocktail*
bacardi light rum & jack daniel's whiskey
blended with tropical juices

MAUNA KEA'S MAI TAI \$18 old lahaina silver
rum and dark rum, tropical fruit juices,
orgeat syrup, orange curacao

SPICY MARGARITA \$17 camarena silver
tequila, cilantro, jalapeno, triple sec, fresh
lime juice

BEACH DAY \$17 tito's vodka,
sweet & sour, lilikoi & strawberry puree, mint

BEACHSIDE SPRITZ \$17 gray whale gin,
salted simple syrup, lime juice, club soda, mint

UNDER THE HAU TREE \$17 effen cucumber
vodka, germaine elderflower liqueur, sweet
& sour, watermelon puree, club soda

BLONDE BOMBER \$17 bradshaw bourbon,
lemon juice, pineapple juice, honey syrup,
citrus bitters

WINE

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RUGGERI <i>Prosecco Rose, Veneto, DOC-</i>	\$16 \$72
FLEURS DE PRAIRIE VIN DE PROVENCE <i>Rosè, France</i>	\$13 \$59
FEUDI SAN GREGORIO <i>Pinot Grigio, Veneto, Italy</i>	\$14 \$68
DIATOM <i>Chardonnay, Santa Barbara California</i>	\$15 \$70
MAUNA KEA CHARDONNAY <i>Niner Winery Private Label</i>	\$15 \$70
BOUCHARD <i>Pouilly Fuisse, France</i>	\$23 \$115
MER SOLEIL <i>Pinot Noir, Santa Lucia Highlands</i>	\$16 \$72
ROBERT MONDAVI <i>Cabernet, Napa Valley, California</i>	\$23 \$115
MAUNA KEA RED BLEND <i>Niner Winery Private Label</i>	\$15 \$67

STARTERS

CRISPY GYOZA {V}
smoked ponzu sauce \$13

AHI SASHIMI* {GF}
yellow fin tuna, ocean salad, pickled ginger, wasabi \$20

BIG ISLAND STYLE ACAI BOWL {V}
tropical dreams acai sorbet, local granola, strawberries,
banana, fresh fruit, toasted coconut, resort honey \$15

HAU TREE POKE BOWL* {GF}
local style poke, white rice, wakame salad,
spicy kimchee cucumber \$24

CRISPY BRUSSEL SPROUTS {V}
balsamic dressing, feta cheese \$13

KALUA FRIES {GF}
french fries topped with kalua pork hoisin bbq,
sambal aioli, green onions \$16

CHIPS AND DIP {V}
tortillas chips, salsa roja \$14

JUMBO SHRIMP COCKTAIL {GF}
avocado pineapple smash, chili oil \$18

DOMESTIC \$7
Coors Light, Bud Light

IMPORT \$8
Heineken, Stella Artois, Corona

CIDER / SELTZER \$8
Ola Gold Pineapple Cider / High Noon Seltzer

SALADS

MEDITERRANEAN MELON SALAD
seasonal melon, cucumber,
feta cheese, arugula, EVOO,
balsamic reduction \$18

SUMMER BEACH SALAD {V/GF}
mixed greens, tomato,
artichoke, avocado,
cucumber, kalamata olives,
herb lime vinaigrette \$17

GRILLED FISH \$12

POKE \$12

SHRIMP SKEWER \$10

FRESH SASHIMI \$12

CHICKEN \$7

FRENCH FRIES \$9

FRESH PINEAPPLE \$9

BEER

LOCAL \$8
Kona Brewery
Big Wave Golden Ale, Longboard Lager

Maui Brewing Co
Mana Wheat Pineapple Ale,
Pueo Pale Ale, Big Swell IPA

BEVERAGES

**ICED TEA &
SOFT DRINKS** \$3.75
MANGO ICED TEA \$4
ARNOLD PALMER \$4
TRENT JONES \$4
PASSION ICED TEA \$4

SMOOTHIE/SLUSHIE
choice of banana,
mango, strawberry,
passion fruit, pineapple,
coconut, guava, chocolate
\$9/\$8

MAINS

HAU TREE BURGER
brioche bun, lettuce, tomato, onion,
choice of cheddar or swiss, french fries \$24

CLUB SANDWICH
toasted wheat bread, turkey, bacon, lettuce,
tomato, avocado, dijonaise spread, potato chips \$18

BEYOND BURGER {V}
brioche bun, lettuce, tomato, onion, french fries \$18

PERUVIAN FISH TACOS*
tequila lime marinated daily catch, shredded cabbage,
avocado, house aji verde, flour tortilla, chips & salsa \$24

KALUA PORK SANDWICH
mamane bun, kalua pork hoisin bbq,
mango cole slaw, b&b pickles, potato salad \$22

DESSERTS

MAUNA KEA HONEY TOAST
la tour shokupan, mauna kea resort honey,
tropical dreams vanilla ice cream, bananas,
strawberries, kona cinnamon \$12

KAUNA'OA S'MORES
hawaiian chocolate cremieux, graham crumbs,
kiawe smoked kona salt, burnt meringue \$10

FROZEN TREATS

VANILLA ICE CREAM \$8
TROPICAL SORBET \$8

OVALTINE FROTH
vanilla ice cream ovaltine \$9

KAMUELA SOURCED MOKU POPSICLES
kona coffee, guava, white pineapple, liliko`i, coconut cream \$6

{V} vegetarian {GF} gluten free

A service charge of 18% will be added for all parties of 6 or more. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.