

SIGNATURE COCKTAILS

Hipster Mule 15

Belvedere Ginger Zest Vodka, St. Germain, fresh lime, ginger beer

'Alohilani Mai Tai 16

Bacardi Gran Reserva Light & Dark Rums, Pierre Ferrand Dry Curacao, Disaronno Amaretto, pineapple juice, fresh lime

Cabana Service 15

Ketel One Botanicals Cucumber Mint Vodka, Clement Mahina coconut liqueur, fresh lime, pineapple juice

Freshly Minted 16

New Amsterdam Gin, Luxardo Bitter Bianco, fresh lime, mint, basil, strawberry, soda

Champagne Room 16

Simmonet-Febvre Cremant Brut, Ketel One Botanicals Cucumber Mint Vodka, Luxardo Bitter Bianco, fresh lime, lilikoi

Cabana Boy 15

Casamigos Blanco Tequila, Aperol, coconut water, fresh lime, grapefruit

Smoothies 10

Banana, Strawberry, Mango, Guava, Passion Fruit, Piña Colada

*Whey or vegan protein +4

*Shot of booze +6

FROZEN

Piña Colada or Lava Flow (+strawberry) 15

Bacardi Superior Rum, Cream of Coconut, pineapple juice

Frosé 16

Sunseeker Rosé, Ocean Vodka, Aperol, peach purée, lemon juice, house-made frosé mix

Day Club 16

Ocean Vodka, Champagne Palmer, fresh lime sour, mint

Mango Slide 15

Malibu Rum, mango, strawberry

BEER

DRAUGHT

	14oz	22oz
Longboard Lager	9	13
Hana Hou Hefeweizen	10	14
Big Swell IPA	10	14
Honey Citrus Saison	11	15

ALUMINUM

	16oz
Budweiser, Bud Light	8
Heineken, Corona Extra	9

WINE

SPARKLING

	5oz	8oz	BTL
Simmonet-Febvre Cremant Brut	10	14	40
Gerard Bertrand Cremant Rosé	12	17	56
Veuve Clicquot Yellow Label	30	50	150

WHITE

A by Acacia Unoaked Chardonnay	10	14	40
Antinori Santa Cristina Pinot Grigio	11	15	44
Sunseeker Rosé	11	15	44
Charles Krug Sauvignon Blanc	12	17	48
Conundrum Rosé	13	18	52

RED

Firesteed Pinot Noir	10	14	40
Grayson Cellars Merlot	11	15	44
Storypoint Cabernet Sauvignon	12	17	48

PUPUS

Ahi Nachos 23

Big Eye Ahi poke, wonton chips, sriracha mayo kabayaki sauce, furikake (DF) Add avocado +3

Crispy Coconut Shrimp 18

Charred pineapple-chili sauce (DF)

Garlic Parmesan Fries 9

Aged parmesan, garlic butter, parsley

Tangy Teriyaki Wings 19

Sweet chili-teriyaki sauce (DF)

Chef's Selection Fruit Bowl 15

BOWLS

Buddha 22

Edamame hummus, sweet potato, local baby tomatoes, carrots, cucumber, sunflower seeds, rainbow radish, curry-scented quinoa, lilikoi papaya seed dressing (GF, V, DF) Add avocado +3
Add chicken +6, Pier 38 fresh catch +8

Baja 24

Mojo chicken, black bean corn salsa with local tomato, roasted poblano, red bell pepper, Spanish rice, chipotle ranch dressing, blue corn tortilla chips (GF, V, or DF upon request)
Add avocado +3

PIZZA

Matt's Margherita 18

Mozzarella, fresh basil, shaved parmesan, tomato (GF, V upon request)
Add chicken +6, avocado +3

Cheeseburger Pizza 20

Local beef, lettuce, tomato, onions, pickles (GF)

(GF) Gluten Free, (V) Vegan, (DF) Dairy-Free
Additional modifications can be made by request

MAINSAIL

(Add fries, Maui onion chips or salad +3)

South Swell Burger 24

7oz Kunoa beef, white cheddar, caramelized onions, lettuce, tomato, house-made pickles, truffle aioli (GF bun upon request) Add avocado +3

Teri-Pineapple Veggie Burger 22

Beyond Burger vegan patty, white cheddar, teriyaki pineapple, lettuce, tomato (V or GF bun upon request)
Add avocado +3

Pier 38 Fish Tacos 24

Fresh catch of the day, pineapple habanero salsa, shredded cabbage, pickled jalapeño, cilantro-lime crema (GF, V, or DF upon request)
Add avocado +3

Paniolo Dog 18

Bacon, cheddar, raw onions, pickles, BBQ sauce

Chef's Daily Special Plate Lunch 21

KEIKI Kids 12 and under

(Add fries, Maui onion chips or salad +3)

Served with fruit & veggie sticks

Mac & Cheese Bowl	11
All-Beef Hot Dog	12
Chicken Tenders	12

ALCOHOL FREE

Soft Drinks	5
Hawaii Volcanic Water	5
Bottled Sparkling Water	5
Red Bull	6

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.