



8 WINES FOR \$8 AFTER 8PM
THURSDAY • FRIDAY • SATURDAY

white wines

J ROGET, SPARKLING, BRUT, CALIFORNIA, NV
crisp fruit flavors with aromas of apple and pear,
toasty yeast notes, and floral nuances

CHIMNEY ROCK, FUME BLANC, NAPA VALLEY, 2009
full-bodied with crisp acidity and lengthy bright finish

BALLARD LANE CHARDONNAY, CENTRAL COAST, 2011
toasty oak, pear, and apple aromas, rich mouthfeel,
balanced with good acidity, and long lingering finish

PINE RIDGE, CHENIN BLANC-VIOGNIER, NAPA, 2012
nuances of melon, white peach and apple blossom on the nose
with crisp citrus, pineapple and ripe pear on the off-dry finish

red wines

14 HANDS, MERLOT, COLUMBIA VALLEY, WA, 2010
expensive flavors of berries and cherries are joined by
subtle nuances of mocha and spice

KUNDE, "OLD VINES" ZINFANDEL, SONOMA, 2005
vivid cherry, rich chocolate and velvety tannins balanced
with silky, elegant texture, and layers of toast and vanilla

KUNDE, CABERNET SAUVIGNON, SONOMA, 2011
layers of rich raspberry, lavender, and a hint of lilac
a medium-bodied, fruit-forward cabernet

**MONTGRAS, CARMENERE RESERVE,
COLCHAGUA VALLEY, CHILE, 2009**
aromas of ripe black fruits, combined with subtle notes of pepper,
spice and creamy tannins give this wine structure and freshness

BAR & LANAI AREA ONLY



8 COCKTAILS FOR \$8 AFTER 8PM
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hand-crafted cocktails

YUZU LYCHEE MARTINI

ketel one citroen vodka, yuzu citrus, lychee purée and simple syrup. shaken and served up.

STRAWBERRY BALSAMIC LEMONADE

ketel one citroen vodka, strawberry purée, fresh lemon juice, simple syrup, balsamic glaze and a hint of freshly ground black pepper

KETEL ONE ORANJE COSMOPOLITAN

cool off your maui vacation, cosmo style. a refreshing blend of ketel one oranje vodka, triple sec, fresh orange and cranberry

GINGER ROGERS

dickel #12 tennessee whiskey, elixir g ginger syrup, fresh lemon juice, lehua honey and splash of club soda

CUCUMBER LYCHEE COLLINS

ketel one citroen vodka, lychee purée, freshly muddled cucumber, sweet n sour and splash of club soda

THYME TO TANQUERAY

tanqueray gin, aperol, orgeat, fresh orange, lemon juice and thyme

KAPALUA CRUSH

ketel one citroen vodka, seasonal fruit, lemonade and sprite

GNT

tanqueray gin, fresh ruby red grapefruit, lime, splash of angostura bitters and tonic water

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8 PUPUS FOR \$8 AFTER 8PM
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pupu

WAIPOLI FARMS BUTTER LETTUCE WRAPS,
shiitake mushroom & pork hash, chili-mint peanut dipping sauce

FURIKAKE CRUSTED CALAMARI STRIPS,
spicy ume cocktail sauce

ASIAN CRAB GUACAMOLE,
pineapple salsa, fried won tons

HOISIN GLAZED PORK BELLY IN CHINESE STEAMED BUN,
carrots, chive, cilantro, pile of french fries

KALUA PORK POTSTICKERS,
nuoc cham dipping sauce

**CAPRESE SALAD OF BABY TOMATO
& MOZZARELLA MARTINI,**
macadamia nut pesto, li hing mui radishes, maui olive oil

**CRISPY SHIITAKE MUSHROOM
& PORK HASH SPRING ROLLS,**
nuoc cham dipping sauce

BLUE CRAB & ASPARAGUS "BIG ROLL" SUSHI
blue crab, fresh pickled asparagus, avocado, roasted garlic aioli,
pickled gari ginger, wasabi & cucumber

{ SIDES TO SHARE }

bucket of truffle fries **\$5.95**

basket of onion rings, sriracha ketchup **\$7.95**

crispy upcountry brussels sprouts, crispy pork belly, truffle-soy **\$7.95**

pg truffle mac-n-cheese **\$7.95**

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