

CRAFTED AT WESTIN

13

Açai Berry Mojito

Light rum, muddled mint, açai berry puree, fresh-pressed lime, simple syrup, soda water

Macadamia Nut Chi Chi

Vodka, macadamia nut liqueur, pineapple chunks, mint, coconut cream, pineapple juice

Lava Lava

Light rum, blended fresh bananas and pineapples, fresh strawberry puree, coconut cream

Hapa Mule

Gin, freshly muddled mint, fresh-pressed lime, simple syrup, ginger beer

Li Hing Margarita

Blanco tequila, li hing mui powder, Cointreau, mango puree, sweet and sour mix, fresh-pressed lime

Hawaiian Blues

Coconut vodka, coconut rum, coconut cream, pineapple juice, sweet and sour mix, topped with a drizzle of blue curaçao

Lāhainā 78

Ocean Organic Vodka, elderflower liqueur, fresh-pressed lemon, sparkling wine

Spiked Plantation Tea

Vodka and light rum, triple sec liqueur, sweet and sour mix, pineapple juice, simple syrup, splash of cola

MOCKTAILS

10

Açai Fizzle

Açai berry puree, fresh-pressed calamansi and lemon, club soda

Cucumber Mint Cooler

Cucumber, mint, lemon juice, ginger beer

Shiso Ginger Spritzer

Hawaiian chili pepper and ginger shrubs

Mango Strawberry Lemonata

Mango and strawberry puree, lemonade, club soda

WESTIN

FRESH BY THE JUICERY

7

Cucumber, honeydew, cilantro juice

Carrot, apple, ginger, lemon juice

Orange, grapefruit, lemon juice

Kale, spinach, banana, mango smoothie

Pool Service Hours of Operation

10:30 a.m. – 4:30 p.m.

* The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

18% service charge will be added to parties of six or more. 17-WNOV-0289



APPETIZERS

Beer-Battered Maui Onion Rings

13

With coconut-citrus aioli and spicy banana ketchup

Inu Bar Wings

17

Crispy chicken wings, house-made cucumber kimchee, sesame-ginger aioli

Shoestring Fries

9

Spicy banana ketchup, buttermilk dip

Kalua Pork Nachos

18

Local-style pulled pork, house-made tortilla chips, guacamole, tangy queso

Crispy Buffalo Tako

17

Octopus, Hawaiian chili buffalo sauce, shiso-yogurt ranch dressing

Edamame Poke

9

Wok charred edamame with sesame, sambal, soy and scallions

MAUKA BITES

(From the Land)

Upcountry Cobb

14

Local mesclun, grilled chicken breast, island egg, crispy Hawaiian pastrami, local radish, avocado, peppered Surfing Goat Dairy cheese

Kula Butter Leaf Wedge

15

Upcountry butter lettuce, crispy bacon, Kula tomatoes, Maui onion, bleu cheese dressing

Simple Things

14

Heirloom carrots, local radish, baby cucumber, Anuheia Farms asparagus, roasted garlic puree, buttermilk dip

Beer Can Chicken

20

Whole roasted chicken, Maui Brewing Co. Coconut Hiwa Porter, native spice rub, shoestring potatoes, buttermilk dip

Dry Mein Noodles

17

Crispy pork belly, Upcountry vegetables, charred Wagyu butter, Big Island mushrooms, cured local egg

The Day After

17

Local noodles, crispy pork, bean sprouts, local egg, scallions, beef butter, house-made broth

MAKAI BITES

(From the Ocean)

Crispy Calamari 17
With house-made cucumber kimchee, coconut-citrus aioli

Poke Bowl* 20
Fresh local ‘ahi, tempura avocado, crunchy ogo seaweed, sweet soy, cayenne aioli, tobiko, sushi rice, arare rice crackers, seasoned nori

Fish & Chips 20
Maui beer-battered tempura fresh catch, Ocean Vodka tartar sauce, shoestring fries

HANDHELDS

Served with Maui chips or fresh fruit

Makaweli Burger* 16

Free-range Kaua’i beef, cheddar cheese, tomato jam, Kula tomato, Maui onion, Upcountry lettuce, pretzel bun

Burger Enhancements 3.00 each
fried local egg, kim chee, Maui Onion ring, house-made bacon, grilled pineapple, bleu cheese, Maui Surfing Goat cheese, avocado

Seared Poke Wrap* 19
Seared ‘ahi poke, seasoned brown rice, sweet soy, local horseradish aioli, 808 Tortilla

Kalua Pork Sandwich 18
Hawaiian-style pork, cayenne aioli, Swiss cheese, Kula tomato, Maui onion, Upcountry lettuce, Portuguese sweet bread

Yuzu Chicken Wrap 17
Grilled citrus chicken, teriyaki mayo, local mesclun, avocado, 808 Tortilla

Grilled Cheese & Tomato Soup 16
Five cheeses, bacon jam, Portuguese brioche

Maui Venison Chorizo Sliders 18
Local wild venison sausage, Maui onion jam, spicy house-made pickles, Portuguese sweet brioche, banana ketchup

Upcountry Farm Flatbread 18
Local goat cheese spread, shaved sweet onion, Kula tomato, sweet basil, baby spinach, toasted walnuts, lemon pressed olive oil

DESSERTS

Cast-Iron Sundae 10
House-made brownie, Kula strawberries, hot fudge, whipped cream, Lappert’s Hawai’i vanilla ice cream

Fried Banana Cream Pie 10
Fried local banana lumpia, chantilly cream, alaea sea salt caramel

Milk & Cookies 10
Warm chocolate chip cookies, Big Island Dairy vanilla-infused milk

Lappert’s Hawai’i Ice Cream 8
Seasonal flavors

BEER

Maui Drafts 8
Maui Brewing Co: Bikini Blonde, Big Swell IPA, Seasonal Selection, Koholā Brewery: Lokahi Pilsner, Red Sand Ale

Domestic 6
Budweiser, Bud Light, Miller Lite, Coors Light, Kona Brewing Co. Longboard Island Lager, St. Pauli Girl

Premium 8
Corona, Heineken, Heineken Light, Blue Moon, Samuel Adams Boston Lager, Angry Orchard Hard Cider Green Apple, Angry Orchard Hard Cider Crisp Apple

Maui Brewing Co. Cans 8
Pineapple Mana Wheat, Coconut Hiwa Porter

WINE

Whites

Chardonnay	
Charles & Charles, Columbia Valley, WA	14 56
Sauvignon Blanc	
Matanzas Creek Winery, Sonoma, CA	12 48
Pinot Grigio	
Antinori, Santa Cristina, Sicily, Italy	12 48

Reds

Cabernet Sauvignon	
Justin, Paso Robles, CA	14 65
Merlot	
Vita Nova by Jim Clendenon, Santa Barbara, CA	13 52
Pinot Noir	
B.R. Cohn Silver, North Coast, Glen Ellen, CA	14 62

Bubbles

Prosecco	
Ruffino, Italy	12 48
Brut	
Mumm, Napa, CA	14 62

MAI TAI

Nanea Royal 25
Appleton 12-year aged Jamaican rum, Zacapa 23 dark rum, Pierre Ferrand Dry Curaçao, freshly muddled pineapples, orgeat syrup, fresh calamansi

Lāhainā Town 13
Old Lāhainā rum, pineapple juice, orgeat syrup, orange curaçao liqueur

Da Frozen 13
Light and dark rum, fresh pineapple, passion fruit puree, lime juice, orgeat syrup, mint, Myers dark rum float

Thai Tai 13
Light rum, lemongrass, Thai basil, Thai chili

Blood Orange Coconut 13
Coconut rum, blood orange liqueur, pineapple juice, lemon-lime soda