

CRAFTED AT WESTIN13

Açaí 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

MOCKTAILS10

Açaí Fizzle
Açaí 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 JUICERY7

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.

 SuperFoodsRx powerfully pairs together whole foods to
boost nutritional composition and flavors.

* 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 Rings13
With coconut-citrus aioli and spicy banana ketchup

Inu Bar Wings17
Crispy chicken wings, house-made cucumber
kimchee, ranch dressing

Shoestring Fries9
Spicy banana ketchup, buttermilk dip

Kalua Pork Nachos18
Pork verde, tortilla chips, guacamole, tomato,
olives, cotija cheese, jalapeño

Crispy Buffalo Tako17
Octopus, Hawaiian chili buffalo sauce,
shiso-yogurt ranch dressing

Edamame Poke9
Wok charred edamame with sesame, sambal,
soy and scallions

MAUKA BITES (From the Land)

Upcountry Cobb14
Local mesclun, grilled chicken breast, island egg,
crispy Hawaiian pastrami, local radish, avocado,
peppered Surfing Goat Dairy cheese

Kula Butter Leaf Wedge15
Upcountry butter lettuce, crispy bacon,
Kula tomatoes, Maui onion, bleu cheese
crumbles, butter milk dressing

Simple Things14
Heirloom carrots, local radish, baby cucumber,
Anuheā Farms asparagus, roasted garlic puree,
buttermilk dip

Beer Can Chicken27
Whole roasted chicken, Maui Brewing Co.
Coconut Hiwa Porter, native spice rub,
shoestring potatoes, buttermilk dip


Dry Mein Noodles17
Crispy pork belly, Upcountry vegetables,
Big Island mushrooms

The Day After17
Local noodles, crispy pork, bean sprouts,
local egg, scallions, house-made broth

Upcountry Farm Flatbread18
Local goat cheese spread, shaved sweet onion,
Kula tomato, sweet basil, baby spinach,
toasted walnuts, lemon pressed olive oil

MAKAI BITES

(From the Ocean)

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

Grilled Mahi Sandwich 20
Grilled fresh mahi, brioche bun, tarter sauce, mix greens, tomato, American cheese

Seared Poke Wrap*  19
Seared ‘ahi poke, seasoned brown rice, sweet soy, cayenne aioli, 808 Tortilla, served with Maui chips or fresh fruit

HANDHELDS

Served with Maui chips or fresh fruit

Inu Burger* 16
Wagyu beef, cheddar cheese, tomato jam, Kula tomato, Upcountry mesclun, brioche bun

Burger Enhancements 3.00 each
fried local egg, cucumber kim chee, Maui onion ring, bacon, grilled Maui Gold pineapple, bleu cheese, Maui Surfing Goat cheese, avocado

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

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 14 | 56
Charles & Charles, Columbia Valley, WA

Sauvignon Blanc 12 | 48
Matanzas Creek Winery, Sonoma, CA

Pinot Grigio 12 | 48
Antinori, Santa Cristina, Sicily, Italy

Reds

Cabernet Sauvignon 14 | 65
Justin, Paso Robles, CA

Merlot 13 | 52
Vita Nova by Jim Clendenon, Santa Barbara, CA

Pinot Noir 14 | 62
Au Bon Climat, Santa Barbara, CA

Bubbles

Prosecco 12 | 48
Zardetto, Italy

Brut 14 | 62
Mumm, Napa, CA

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