



WINE MENU

RED WINE

Cabernet Sauvignon

B.R. Cohn, Glen Ellen, CA	14.00	56.00
Justin, Paso Robles, CA	14.00	56.00
Barossa Valley Estate, Barossa Valley, South Australia	15.00	60.00
Hess "Allomi," Napa, CA	16.00	64.00
Heitz, Napa, CA		85.00
Silver Oak, Alexander Valley, CA		135.00
Caymus, Napa, CA		185.00

Merlot

Vita Nova, Santa Barbara, CA	13.00	52.00
Hanaiali'i, Napa, CA		75.00
Pride Mountain, Sonoma, CA		125.00

Pinot Noir

Au Bon Climat, Santa Maria, CA	16.00	64.00
Champ de Reves Pinot Noir, Anderson Valley, CA		96.00
Penner Ash, Willamette Valley, OR		90.00
Flowers, Sonoma, CA		110.00

Other Reds

Syrah, Ulupalakua Vineyards, Maui, HI	12.00	48.00
Shiraz, Mollydooker, McLaren Vale, South Australia	16.00	64.00
Malbec, Achaval Ferrer, Mendoza Argentina	13.00	52.00
Day Zinfandel, Russian River Valley, CA		100.00
Cenyth Red Blend, Sonoma County, CA		135.00

WHITE WINE

Chardonnay

Charles & Charles, Columbia Valley, WA	14.00	56.00
Triennes Viognier, Provence, France	15.00	60.00
Mer Soleil Silver, Santa Lucia Highlands, CA	16.00	64.00
Hartford Court, Russian River Valley, CA		82.00
Cakebread, Napa, CA		105.00

Sauvignon Blanc

Matanzas Creek, Sonoma, CA	12.00	48.00
Villa Maria Private Bin Sommelier Select, Marlborough, New Zealand	14.00	56.00
Craggy Range, Martinborough, New Zealand		77.00
Joseph Phelps, St. Helena, CA		90.00

Other Whites

Pinot Grigio, Antinori, Santa Cristina, Sicily, Italy	12.00	48.00
Pinot Gris, Kim Crawford, Marlborough, New Zealand	12.00	48.00
Triennes Viognier, Provence, France	14.00	56.00
August Kessler Riesling "R Kabinett", Pfalz, Germany	14.00	56.00
Le Mont Sancerre, France	15.00	60.00
Fritz Haag Riesling, Mosel, Germany		80.00

BUBBLES

Brut, Chandon Yountville, CA	10.00	40.00
Prosecco, Ruffino, Italy	12.00	48.00
Brut, Mumm, Napa, CA	14.00	56.00
Brut Rosé, Domaine Carneros, Napa, CA		75.00
Brut, Taittinger la Francaise, France		96.00
Brut, Veuve Clicquot Yellow Label, Reims, France		120.00
Brut, Dom Perignon, Reims, France		265.00



DRINK MENU

COCKTAILS 13.00

Wicked Wahine Daiquiri

Maui's own Deep Island Hawaiian Rum, maraschino liqueur, agave, grapefruit juice and fresh-pressed lime



CHEF'S CHOICE

MAUKA MAKAI MAI TAI

Old Lāhainā rum, orange Curaçao liqueur, fresh pineapple juice, fresh-pressed limes, smoked with local kiawe wood and finished with an Old Lāhainā dark rum floater

Lavender Lychee Martini

Maui's own Ocean Organic Vodka, lavender bitters, lychee juice, garnished with skewered lychee fruit

Kula Strawberry Collins

Bombay Sapphire gin, white sugarcane, fresh-pressed lemons and Kula strawberries

Hibiscus Margarita

Patrón Silver tequila with fresh-pressed lime and house-made hibiscus syrup, served on the rocks, rimmed with Kaua'i sea salt

The "Maile Duval"

Domaine de Canton ginger liqueur, Hennessy cognac, fresh pineapple juice

Kā'anapali Mule

Ocean Organic Vodka, calamansi lime, ginger beer

King Kalākaua Old-Fashioned

Single-barrel Knob Creek whiskey, angostura bitters, Big Island Lehua honey

BEERS

- Maui Brewing Co. Seasonal, Maui, HI 8.00
- Hitachino Nest Red Rice Ale, Naka, Japan 8.00
- Ayinger Celebrator Doppelbock, Bavaria, Germany 8.00
- Ballast Point Sculpin IPA, San Diego, CA 8.00
- Chimay Cinq Cents White, Chimay, Belgium 8.00
- Janikai Route 70 Saison, Kailua, HI 12.00
- Breakside Lunch Break India Session Ale, Portland, OR 12.00
- Rogue Morimoto Soba Ale, Newport, OR 12.00

NON-ALCOHOLIC

- Soda, iced tea or juice 5.00
- Still or sparkling bottled water 8.00