

# APPETIZERS & SALADS

*\*Enjoy a cocktail pairing with your beginnings*

<b>SWEET KULA MAUI ONION RINGS</b>	11
<i>papaya ranch dressing</i>	
<i>*Molokini Punch - dekuyper peach schnapps, bacardi light rum, cranberry juice, splash of pineapple juice 13</i>	
<b>CRISPY CALAMARI</b>	14
<i>roasted garlic aioli, spicy arrabbiata marinara</i>	
<i>*Rippin' Lemon Freeze - absolut citron 13    Non-alcoholic 8.50</i>	
<b>BLUE CRAB CAKES</b>	19
<i>chipotle cocktail sauce, pineapple mint relish</i>	
<i>*Lana'i Lemonade – absolut citron, chambord and lemonade 13</i>	
<b>HOOKED AND COOKED AHI SAMPLER</b>	19
<i>napa slaw, wasabi, ginger, shoyu</i>	
<i>*Makahiki Martini- vodka, cointreau and cranberry juice 13</i>	
<b>KIAWE ROASTED CHICKEN QUESADILLA</b>	16
<i>shredded lettuce and jicama salad, red bell pepper &amp; kula corn confetti, salsa, sour cream</i>	
<i>*Mojito – bacardi, superior rum, fresh mint, simple syrup and club soda 14</i>	
<b>GRILLED FLAT BREAD</b>	12
<i>hummus, roasted red peppers, parmesan, cherry tomatoes, basil</i>	
<i>*Grand Nectar – experience the tropical flavors of pineapple &amp; berries with absolut vodka, peach schnapps and OJ 14</i>	
<b>MAUI ONION SOUP</b>	12
<i>sourdough toast, gruyere cheese, crispy maui onions</i>	
<i>*Pacific Pineapple – southern comfort, amaretto and pineapple juice 13</i>	

*☞ Reflects items on the lighter side. Designed specifically with our world-renowned Spa Grande in mind, perfect for before or after your spa treatment*

<b>WAIPOLI BABY ROMAINE</b>	13	<b>KULA MIXED GREEN</b> ☞	12
<i>caesar dressing, parmesan reggiano, sourdough crouton</i>		<i>cherry tomato, cucumber, carrot, sherry shallot vinaigrette</i>	
Grilled Chicken Breast	18	Grilled Chicken Breast	18
Grilled Tiger Prawns	18	Grilled Tiger Prawns	18
Catch of the Day	22	Catch of the Day	22
<b>KAHO'OLAWA COBB SALAD</b>	18	<b>KIMO'S PINEAPPLE CANOE</b> ☞	16
<i>iceberg lettuce, gorgonzola, chopped turkey, bacon bits, avocado, grape tomato, eggs, ranch dressing</i>		<i>banana bread, honey yogurt sauce</i>	

## SANDWICHES & BURGERS

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*Guaranteed to satisfy you all day  
Specialties served with French Fries or Garden Greens  
Maui Onion Rings can be substituted for 2.50*

<b>LOBSTER SALAD SANDWICH</b> 22	<b>CLASSIC CLUB SANDWICH</b> 18
<i>portuguese sweet bread, butter lettuce, tomato</i>	<i>turkey, bacon, butter lettuce, mayonnaise, tomato, white bread</i>
<b>SEARED AHI POKE WRAP</b> 18	<b>BISTRO NATURAL BEEF BURGER</b> 17
<i>kula greens, bacon, sweet thai chili aioli</i>	<i>choice of one of the following: american, cheddar, swiss, bleu cheese, bacon, grilled onions or sautéed mushrooms</i>
<b>FRESH ISLAND FISH SANDWICH</b> 20	<b>FREE-RANGE TURKEY BURGER</b> 16
<i>today's fresh island catch with wasabi mayonnaise, lettuce, tomatoes</i>	<i>cumin &amp; cilantro seasoned, avocado mayonnaise, lettuce, tomato and onions. *contains gluten</i>
<b>HANA BAY FISH 'N CHIPS</b> 18	<i>*A word about our all natural beef Bistro Molokini proudly offers Painted Hills Ranch beef raised in Oregon and fed a 100% vegetarian diet. "All Natural Beef" cattle have been raised with no added growth hormones, antibiotics or animal by-products in their feed</i>
<i>tempura beer batter, catch of the day, tartar sauce, french fries &amp; a side salad</i>	
<b>TJ'S FISH TACOS &amp; NACHOS</b> 18	
<i>corn tortillas, cabbage, tomato, jalapeño cilantro crema, black bean relish lime, tortilla chips, pickled jalapeno, cheddar cheese, black olives pico de gallo</i>	

## FROM THE KIAWE WOOD BURNING OVEN

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<b>MOLOKINI MARGHERITA PIZZA</b> 15	<b>CANE SUGAR &amp; RUM RUBBED FIRE ROASTED PRAWNS</b> 18
<i>oluwalu tomatoes, mozzarella, marinara, basil</i>	<i>grilled flat bread, kula greens, cucumbers, carrots, citrus vinaigrette</i>
<b>SMOKED CHICKEN JALAPENO JACK SALAD ON GRILLED FLAT BREAD</b> 17	<b>BISTRO PEPPERONI</b> 15
<i>kula greens, cherry tomatoes, artichokes, red peppers, carrots, cucumbers, jalapeno monterey jack cheese, bacon, hawaiian honey jalapeño vinaigrette</i>	<i>"The American Classic"</i>
	<b>DANTE'S PANIOLO PIZZA</b> 16
	<i>san daniele ham, pepperoni, house-made italian sausage</i>

*\$6.00 split plate charge for all entrees, 18% gratuity on parties of 8 people or more*

## DESSERT

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<b>24KARROT CAKE</b>	12
<i>Chef John Kerns signature cake with carrots, maui gold pineapple, coconut, kissed with cinnamon &amp; topped with cream cheese icing rosettes</i>	
<b>WARM CHOCOLATE SOUFFLÉ CAKE</b>	9.50
<i>flourless chocolate decadence served warm with lilikoi sorbet</i>	
<b>BREANA BRÛLÉE</b>	9.50
<i>classic tiramisu with sweet marsala, coffee liqueur, &amp; mascarpone cheese blended until creamy and served with espresso bark and lady finger</i>	
<b>HANA BANANA BREAD PUDDING</b>	9.50
<i>warm bread pudding with bananas and chocolate, served in a pool of chocolate &amp; rum sauce topped with toasted coconut and fresh whipped cream</i>	
<b>HALEAKALA BROWNIE</b>	9.50
<i>a mountain of dulce de leche ice cream with warm brownies served with chocolate and caramel sauce</i>	
<b>MAUI –STYLE SMORES</b>	9.50
<i>homemade gram crackers, marshmallows &amp; hershey's chocolate cooked on your own campfire</i>	
<b>MAUI-STYLE BANANA SPLIT BOAT</b>	11.50
<i>chocolate-dipped locally grown bananas, tahitian vanilla ice cream, topped with maui pineapple sauce, warm chocolate sauce, caramelized macadamia nuts &amp; whipped cream, served in a pineapple boat</i>	
<b>ASSORTED ICE CREAM OR SORBET</b>	8.50
<i>lappert's vanilla bean, dulce de leche, chocolate or kona coffee ice cream or passion fruit, mango or raspberry sorbet</i>	