

## SPECIALTY COCKTAILS

### Aulani Wave

Parrot Bay Coconut Rum, X-Fusion Mango and  
Passion Fruit Liqueur, Pineapple Juice, and a  
souvenir Multicolored Glow Cube 13

### 'Alaea-rita

Patrón Silver Tequila, Organic Agave Nectar,  
and fresh Lime Juice with a half rim  
of Red 'Alaea Sea Salt 10.00

### Eco-tini

VeeV Açai Liqueur, Triple Sec, Organic Agave Nectar,  
Ginger, and fresh Lemon Juice 11.00  
*Served with a Souvenir Açai Seed Bracelet*

### Antioxidant Cocktail

Absolut Berri Açai Vodka, Rain Organics  
Red Grape Hibiscus Vodka, fresh Lemon Juice,  
Pomegranate, Lychee, and KonaRed Hawaiian  
Superfruit Antioxidant Juice 11.00

### Tropical Ginger Lemonade

Skyy Infusions Pineapple Vodka, Ginger,  
and House-made Lemonade with a  
splash of Grenadine 7.50

### Liliko'i Mojito

Old Lāhainā Light Rum, Liliko'i (Passion Fruit),  
Organic Agave Nectar, Mint, and fresh  
Lime Juice topped with Soda Water 9.75

### KonaRed Lemon Drop

Ketel One Citroen Vodka, fresh Lemon Juice,  
Organic Agave Nectar, and KonaRed Hawaiian  
Superfruit Antioxidant Juice topped  
with Liliko'i Mango Foam 9.00

### Pineapple Ginger Mist

Skyy Infusions Pineapple Vodka, Ginger,  
and Lychee topped with Ginger Ale 7.50

### Pineapple Papaya Cosmo

Skyy Infusions Pineapple Vodka, Cointreau,  
Organic Agave Nectar, and Pineapple and  
Cranberry Juice topped with  
Pineapple-Papaya Foam 11.00

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## WINES BY THE GLASS

### WHITE WINE

S.A. Prum Essence Riesling, Mosel	10
King Estate Pinot Gris, Oregon	12
Michel Redde Sancerre, Loire	15
Kim Crawford Sauvignon Blanc, Marlborough	12
Conundrum, California	15
Louis Latour Puligny-Montrachet, Burgundy	20
Cambria Katherine's Vineyard Chardonnay, Santa Maria Valley	12
Sonoma-Cutrer Chardonnay, Russian River Valley	14
Cakebread Cellars Chardonnay, Napa Valley	18
Chalk Hill Chardonnay, Russian River Valley	18
Far Niente Chardonnay, Napa Valley	20

### RED WINE

King Estate Pinot Noir, Oregon	15
Castle Rock Pinot Noir, Mendocino	10
Banfi Chianti Superiore, Tuscany	9
Markham Merlot, Napa Valley	12
Flora Springs Cabernet Sauvignon, Napa Valley	16
Charles Krug Generations, Napa Valley	20
Silver Oak Cabernet Sauvignon, Alexander Valley	26
Robert Mondavi Cabernet Sauvignon, Napa Valley	15
Caymus Vineyards Cabernet Sauvignon, Napa Valley	26
ROSÉ	
Château d'Aqueria Tavel Rosé, Rhône	13

### CHAMPAGNE

Moët & Chandon Impérial, Epernay 20  
Charles de Fere Reserve, Blanc de Blancs, France 10

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## PURIFIED WATER

Purified Still or Sparkling (1 liter Carafe) 7

## 'AMA'AMA MENU FOR TWO

*For Guests Ages 10 and Over 115.00*

### Appetizer Sampler – Chef's Choice

*Conundrum, California 15*

### Entrée - Bone-In Rib-Eye Steak for Two

Potato Purée, Hamakua Mushrooms, and Broccolini with choice of Shallot-Red Wine or Béarnaise Sauce

*Col Solare, Columbia Valley, Washington 20*

### Dessert - Chocolate Cake

## STARTERS

Big Eye Tuna and Sea Asparagus Poke Martini - finished Tableside 18.00

Shaved Serrano Ham Flatbread topped with Niçoise Olives, Manchego Cheese, Maui Onion  
with Roasted Garlic and Red Chimichurri Sauce 16.00

### 'AMA'AMA Seafood Platter

Sustainable Catch Ceviche, Crab Leg, Jumbo Shrimp, and Goose Point Oysters 26.00

'AMA'AMA Chopped Salad, crispy Wonton Strips, Bacon, Chopped Tomatoes,  
Avocado, Egg, Furukaki, Capers, and House-made Ranch Dressing 18.00

Island Field Greens with Papaya Seed Vinaigrette 12.00

Kahuku Corn Chowder with crispy Taro and Lomilomi Salmon 12.50

Maui Onion Soup Au Gratin 12.50

Heirloom Tomato and Mozzarella Burrata Cheese with a White Corn Vinaigrette and Baby Basil 15.00

## ENTRÉES

### Today's Hawaiian Sustainable Catch

Fresh from the fish auction and prepared to your liking either Grilled or Pan-seared  
Market Price

*Chalk Hill Chardonnay, Russian River Valley 18*

Hawaiian Snapper with Keahole Lobster, Artichoke and Kahuku Corn Fricassee,  
served with White Wine Lemongrass Sauce 44.00

*Trefethen Chardonnay, Napa Valley 16*

Island Seafood Thai Curry served with Japanese Eggplant and Choi Sum  
baked in a delicate Pastry Pouch, and served with Jasmine Rice 37.00

*Ruffino Moscato D'asti, Italia 10*

Harris Ranch Natural Angus Beef Grilled New York Striploin

*Silver Oaks Cabernet Sauvignon, Alexander Valley 26*

Ko Olina cut - 14 oz 45.00

Paniolo cut - 10 oz 39.00

Grilled Angus Filet of Beef with Oxtail Rillettes, Horseradish Potato Purée with Espelette,  
served with Sautéed Island Kale and Bacon 47.00

*Justin Cabernet Sauvignon, Paso Robles 15*

Cider-Maple Roasted Chicken Breast, Gnocchi, Maitake Mushroom, Broccolini Florets, and Baby Carrots 33.00

*Far Niente Chardonnay, Napa Valley 20*

Colorado Rack of Lamb, Roasted Root Vegetables, Potato Gratin, and Tamarind Barbeque Sauce 46.00

*Seghesio Zinfandel, Sonoma County 15*

Farmer's Market Vegetable Bucatini Pasta with Basil Pesto and Toasted Garlic Bread Crumbs 27.00

*Mantanzas Creek Sauvignon Blanc, Sonoma County 13*

## SIDES

Asparagus Gratin 8

Potato Purée 8

Hamakua Mushrooms 9

Sautéed Broccolini 7

Soufflé Potatoes 8

Brown Rice 4

*An 18% service charge is added for parties of 7 or more.  
General excise tax of 4.71% will be added to all transactions.*