

PUPUS

<i>Coconut Crusted Shrimp</i>	10
<i>Micro Chinese salad, mango chili dipping sauce</i>	
<i>Crispy Buttermilk Calamari</i>	9
<i>Chipotle aioli, fire roasted red pepper coulis</i>	
<i>Achiote Steak and Lettuce Wraps</i>	11
<i>Thai peanut sauce, daikon, fresh mint</i>	
<i>Volcano Seared Ahi</i>	13
<i>Ginger rice, shoyu and wasabi sauces, tobiko</i>	
<i>Mozzarella Fritti</i>	8
<i>Fire roasted red pepper coulis, balsamic glaze, garlic confit</i>	
<i>Habanero Fire Wings</i>	7
<i>Crudite of vegetables, bleu cheese "coolant"</i>	
<i>Soup du Jour</i>	3/5

SALADS

(split charge \$1)

<i>L.Y.C.</i>	7
<i>Waipoli lettuces, bleu cheese, walnuts, raisins, red onion, raspberry balsamic</i>	
<i>Chinese</i>	6
<i>Cabbage and romaine, carrot curls, wonton crisps, cashews, sesame ginger vinaigrette</i>	
<i>Caesar</i>	6
<i>Mini romaine leaves, focaccia croutons, parmesan, garlic anchovy dressing</i>	
<i>Red, White and Bleu</i>	7
<i>Romaine wedges, grape tomatoes, bacon, red onion, bleu cheese dressing</i>	
<i>Side</i>	5
<i>Waipoli lettuces, carrot curls, grape tomatoes, red onion, choice of dressing</i>	
<i>Add Protein to any Salad Above...</i>	
<i>Chicken 6, Steak 8, Calamari 7, Mahimahi 9, Ahi 10</i>	

*(first basket of bread is complimentary with any entree)
(split charge \$3)*

LAND

<i>Filet Mignon au Poivre</i>	<i>25</i>
<i>cabernet demi glace, bleu cheese, butter whipped potatoes</i>	
<i>Cashew Dijon Chicken Breast</i>	<i>18</i>
<i>Orzo "risotto" with smoked bacon, grape tomatoes and capers</i>	
<i>Island Style Baby Back Ribs</i>	<i>14/19</i>
<i>Sweet plum bbq sauce, coconut rice, mainland slaw</i>	
<i>Housemade Beer Burger</i>	<i>10</i>
<i>Mauí bun, lettuce, tomato, red onion, golden fries</i>	
<i>Add cheddar, swiss, bleu cheese, grilled onions or bacon for \$1 each</i>	
<i>Tuesday is Prime Rib Night</i>	<i>24</i>
<i>Get it before we run out! Please see server for details.</i>	

SEA

<i>Flash Grilled Ahi Steak</i>	<i>23</i>
<i>Alae sea salt, Hawaiian fruit salsa, mango chili butter, coconut rice</i>	
<i>Crab Stuffed Mahimahi</i>	<i>26</i>
<i>Truffled cucumber & dill relish, sauvignon blanc reduction, butter whipped potatoes</i>	
<i>Seared Sea Scallops</i>	<i>23</i>
<i>Golden potato pedestals, caramelized shallots, marinated grape tomatoes</i>	
<i>Fresh Hawaiian Catch</i>	<i>DQ</i>
<i>Chef Brad's daily interpretation</i>	
<i>Thursday is Lobster Night</i>	<i>34</i>
<i>Reserve your lobster by Wednesday. Please see server for details.</i>	

WINE LIST

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Korbel, Brut	7.00	24.00
Moet & Chandon, "White Star"	NA	57.00
 <u>Whites</u>		
Redwood Creek, Chardonnay	4.25	16.00
Caposaldo, Pinot Grigio	5.50	21.00
Spy Valley, Sauvignon Blanc	6.25	24.00
Kendall Jackson, Chardonnay	6.00	23.00
Sonoma Cutrer, Chardonnay	NA	34.00
 <u>Reds</u>		
Redwood Creek, Cabernet Sauvignon	4.25	16.00
Forestville, Merlot	4.25	16.00
Folie a Deux, "Menage a Trois" Red	5.25	21.00
Woop Woop, Shiraz	5.25	21.00
Sebastiani, Pinot Noir	6.75	25.00
7 Deadly Zins, Zinfandel	6.50	24.00
Eagle Eye, Voluptuous	NA	34.00

BEER LIST

<u>Draft</u>	Bud Light 3.25	Coors Light 3.25	Kona Longboard 4.75	Kona Castaway IPA 4.75	
	M.B.C. Bikini Blonde 4.75	Widmer Hefeweisen 4.75	Kona Lavaman 4.75	Pacifico 4.75	
 <u>Bottled</u>	Budweiser 3.25	Bud Light 3.25	Coors Light 3.25	Miller Lite 3.25	Corona 4.50
	Heineken 4.50	Guinness Pub Draught Can 4.75	St Pauli Girl Non Alcoholic 3.25		

(Gratuity of 18% may be added to parties of 6 or more)