

# pool bar

BEVERAGES | SERVED DAILY (11 AM - 7 PM)



**HAPPY HOUR**  
Daily | 3 - 5 PM  
\$3 off specialty  
cocktails &  
pool bites

## smoothies & shakes

SURFER SUNRISE guava, mango, lime	12	STRAWBERRY SURF strawberries, banana	12
TROPICAL TWIST mango, strawberries, banana, pineapple, coconut	12	MILKSHAKES chocolate, strawberry, vanilla, mango	12

## specialty cocktails

<b>COCKTAIL OF THE WEEK</b> ask your server for details	20	MANGO MARGARITA well-made tequila, triple sec, mango purée, fresh lime sour	20
MAI TAI light rum, orange curacao, lime juice, pineapple juice, orgeat syrup, rum float	20	ALEPPO MARGARITA aleppo pepper infused tequila, lime juice, simple syrup, black salt	19
STRAWBERRY BLISS vodka, st. germaine, strawberry purée, lemonade	18	FROZEN COCONUT MOJITO bacardi white rum, malibu rum, mint, lime juice, pineapple juice, coconut	18
ERIN'S FAIRY TALE tito's vodka, splash lilikoi, club soda	18	CACTUS PEAR MOJITO light rum, cactus pear purée, soda, lime, simple syrup, mint	19
ISLAND MULE vodka, guava purée, lime, ginger beer	18	MANGO MADNESS <i>(choice of mild or spicy)</i> aleppo pepper infused rye, mango purée, lime, ginger beer	19
POIPU ON THE ROCKS ciroc mango vodka, passion fruit purée, sparkling wine	18	KOLOA SOUR bulleit bourbon 10-year, fresh juice, lemon-lime sour, splash of guava and passion fruit	18
ANTIOXIDANT blueberry vodka, lemonade, club soda	18	LYCHEE SANGRIA pear vodka, vermouth, lychee, lemon juice, sparkling rosé	19
PEACH TROPICS vodka, peach monin, mango, pineapple, sparkling floater	18		
LIMONCELLO SWIRL lemon vodka, pineapple, coconut	18		

## wines & beers

<b>BUBBLES</b>		<b>RED WINE</b>		<b>BEERS</b>	
lucien albrecht brut rosé	22	trinitas mysteriama blend	14	maui bikini blonde lager	10
villa sandi, prosecco	18	chateau st. jean pinot noir	15	maui big swell ipa	10
				maui coconut porter	10
<b>WHITE WINE</b>		<b>WINE OF THE MOMENT</b>		maui hard pog seltzer	10
trinitas chardonnay	16	please inquire and ask		kona longboard	10
clifford bay sauvignon	16	your server for details		bud light	9
blanc				coors light	9
				corona	10
				corona light	10

# pool bar

LUNCH MENU | SERVED DAILY (11:30 AM - 5 PM)



**HAPPY HOUR**  
Daily | 3 - 5 PM  
\$3 off specialty  
cocktails &  
pool bites

## pool bites

TRICOLOR CHIPS & MANGO SALSA	14	CHICKEN WINGS (6)	18
HUMMUS & GRILLED NAAN	16	jumbo breaded wings with choice of spicy buffalo or ranch with carrots, celery sticks	
MARGHERITA FLATBREAD	20	ISLAND POKE BOWL	23
fresh shredded mozzarella cheese, local kamuela tomato, basil, red salt, balsamic reduction		ahi poke, warm white rice, shredded cucumbers, avocado, wasabi aioli, sweet soy drizzle	
COCONUT SHRIMP (6)	18		
sweet chili sauce, lemon wedge			

## salads

*add chicken +8, tofu +5, shrimp +9, mahi mahi +9, ahi +9, taro patty +9, awesome burger (plant based) +9*

CAESAR SALAD	12	WATERMELON SALAD	20
romaine lettuce, herb croutons, parmesan, caesar dressing		arugula, goat cheese, red onions, mint, cucumbers, kalamata olives, citrus vinaigrette	

## entrées

*served with seasoned french fries, hurricane fries +3, truffle fries +7*

PORTUGEUSE SAUSAGE HOT DOG	17	HANAIEI TARO BURGER	18
pineapple chutney, hawaiian sweet bun		hawaiian slaw, tomatoes, citrus aioli, brioche bun	
CHEESE QUESADILLA	16	KOBE BEEF BURGER	22
cheddar, mozzarella, sour cream, mango salsa		cheddar cheese, tomato, butter lettuce, brioche bun	
<i>add chicken +8 or shrimp +9</i>			
FISH & CHIPS	24	AWESOME BURGER (PLANT BASED)	19
beer-battered ono, tartar sauce		avocado, arugula, tomatoes, swiss cheese, basil aioli, brioche bun	
ISLAND FISH TACOS	24	SEARED AHI TUNA	24
blackened mahi mahi, citrus aioli, hawaiian slaw, mango salsa, flour tortilla		buckwheat soba noodles, bok choy, edamame, shimeji mushrooms, sesame soy vinaigrette	

## snacks & sweets

HAWAIIAN SALTED EDAMAME	9	SEASONED FRENCH FRIES	10
HURRICANE POPCORN	12	LOCAL SEASONAL SORBET	10
arare furikake		TAHITIAN VANILLA ICE CREAM	10
TRUFFLE FRENCH FRIES	17		

# pool bar

DINNER MENU | SERVED DAILY (5:30 PM - 7:00 PM)

## appetizers & salads

CRISPY BRUSSELS SPROUTS applewood smoked bacon, parmesan cheese, balsamic reduction	16	BURRATA SALAD imported burrata, prosciutto, arugula, heirloom tomatoes, balsamic reduction	26
AHI BRUSCHETTA ahi poke, grilled crostini, avocado mousse, arugula, balsamic reduction	24	HEARTS OF PALM SALAD big island hearts of palm, baby farm greens, strawberries, baby tomatoes, marcona almonds, honey sherry vinaigrette	19
KO'A KEA SLIDERS caramelized onions, hydrated tomato, garlic truffle aioli	29	KALE & ROASTED BEET SALAD orange segments, goat cheese, candied macadamia nuts, dragon fruit vinaigrette	19
RICE & VEGETABLES cauliflower fried rice, haricots verts, mushrooms, tofu, root vegetables	29		

## entrées

FURIKAKE CRUSTED AHI STEAK asparagus, baby carrots, yuzu beurre blanc, ginger lemongrass & coconut milk infused forbidden black rice	49	BRAISED BEEF SHORT RIB yukon gold mashed potatoes, roasted root vegetables, natural jus	52
PAN-ROASTED JIDORI CHICKEN haricots verts, herb roasted mix marble potatoes, port demi	48	RED SALT BURGER wagyu beef, kona lobster, pineapple, smoked bacon, caramelized onions, cheddar cheese, garlic & gold truffle aioli, served with truffle french fries	60
10 OZ EYE OF RIB mashed potatoes, baby sweet peppers, peppercorn brand demi	62		

## sides

TRUFFLE FRENCH FRIES	17	GRILLED ASPARAGUS	15
MASHED POTATOES	12	LOBSTER TAIL	MP

## desserts

SOUFFLE CHEESECAKE caramel glaze, macadamia nut crumble, strawberries	14	FLOURLESS CHOCOLATE CAKE tahitian vanilla ice cream, cocoa powder, raspberry coulis	14
LOCAL SEASONAL SORBET	10	TAHITIAN VANILLA ICE CREAM	10