

pool bar

BEVERAGES | SERVED DAILY (11 AM - 8 PM)



HAPPY HOUR
Daily | 2 - 4 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

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
FROZEN DAIQUIRI OR MARGARITA choice of strawberry, mango, guava, cactus pear, lilikoi	20	FROZEN COCONUT MOJITO bacardi white rum, malibu rum, mint, lime juice, pineapple juice, coconut	18
STRAWBERRY BLISS vodka, st. germaine, strawberry purée, lemonade	18	CACTUS PEAR MOJITO light rum, cactus pear purée, soda, lime, simple syrup, mint	19
ERIN'S FAIRY TALE tito's vodka, splash lilikoi, club soda	18	MANGO MADNESS (choice of mild or spicy) aleppo pepper infused rye, mango purée, lime, ginger beer	19
ISLAND MULE vodka, guava purée, lime, ginger beer	18	KOLOA SOUR bulleit bourbon 10-year, fresh juice, lemon-lime sour, splash of guava and passion fruit	18
POIPU ON THE ROCKS ciroc mango vodka, passion fruit purée, sparkling wine	18	LYCHEE SANGRIA pear vodka, vermouth, lychee, lemon juice, sparkling rosé	19
ANTIOXIDANT blueberry vodka, lemonade, club soda	18	LIMONCELLO SWIRL lemon infused vodka, pineapple, coconut	18
PEACH TROPICS vodka, peach monin, mango, pineapple, sparkling floater	18		

wines & beers

BUBBLES

lucien albrecht brut rosé	22
villa sandi, prosecco	18

WHITE WINE

trinitas chardonnay	16
clifford bay sauvignon	16
blanc	

RED WINE

trinitas mysteriama blend	14
guenoc pinot noir	15

WINE OF THE MOMENT

please inquire and ask your server for details	
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BEERS

maui bikini blonde lager	10
maui big swell ipa	10
maui coconut porter	10
maui hard pog seltzer	10
kona longboard	10
bud light	9
coors light	9
corona	10
corona light	10

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LUNCH MENU | SERVED DAILY (11:30 AM - 4:30 PM)



HAPPY HOUR
Daily | 2 - 4 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, shrimp +9, mahi mahi +12, ahi +12, awesome burger (plant based) +9, coconut shrimp (4 pieces) +12

CAESAR SALAD	12	WATERMELON SALAD	20
romaine lettuce, herb croutons, parmesan, caesar dressing		arugula, goat cheese, red onions, mint, cucumbers, kalamata olives, citrus vinaigrette	
GREEN SALAD	13		
cherry tomatoes, cucumber, carrots, radishes, toasted sesame dressing			

entrées

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

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

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		

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DINNER MENU | SERVED DAILY (5:00 PM - 8:00 PM)

appetizers & salads

CRISPY BRUSSELS SPROUTS applewood smoked bacon, parmesan cheese, balsamic reduction	16	CHARRED OCTOPUS petite arugula, marinated artichokes, hydrated cherry tomatoes, sesame dressing	28
AHI BRUSCHETTA ahi poke, grilled crostini, avocado mousse, arugula, balsamic reduction	24	LOCAL MIXED GREENS 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, taro bun	29	ORGANIC KALE SALAD orange segments, goat cheese fritters, 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	BONELESS 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
MISO BLACK COD ginger infused sticky rice, shimeji mushrooms, edamame, malaysian chili glaze, micro cilantro, basil oil	50	AUSTRALIAN LAMB CHOPS parmesan herb crusted chops, okinawan sweet potato gnocchi, roasted kabocha squash, wilted baby kale, macadamia nut chimichurri	85

sides

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

desserts

SOUFFLE CHEESECAKE strawberry compote, macadamia nut crumble, strawberry coulis	14	FLOURLESS CHOCOLATE CAKE tahitian vanilla ice cream, cocoa powder, raspberry coulis	14
LOCAL SEASONAL SORBET	10	TAHITIAN VANILLA ICE CREAM	10
S'MORES CLASSIC <i>(available at the firepits only)</i> hershey chocolate bars, graham crackers, marshmallows	25	S'MORES DELUXE <i>(available at the firepits only)</i> assorted chocolates, graham crackers, marshmallows, cookies, crackers	40

DINNER MENU PRESENTED BY: *red salt*