

VIEWS

Aloha! E Komo Mai | Ka Hale ‘Aina ‘O Views

Nā Inu Lama ~ COCKTAIL

HIBISCUS ‘ŪLĀLEO 17

OCEAN ORGANIC VODKA | COINTREAU | HIBISCUS
LIME | PINEAPPLE | MINT | AGAVE

ALOHA MARGARITA 21

PATRON ANEJO TEQUILA | COINTREAU | AGAVE
LIME | PINEAPPLE | JALAPEÑO

LOCAL PLANTATION 19

Kō HANA KEA AGRICOLE RUM | CAPTAIN MORGAN RUM
OLD LAHAINA RUM | COCONUT CREAM
LIME | PINEAPPLE | AGAVE

LĀNA‘I MULE 17

BOMBAY SAPHIRE GIN | LIME
MINT | CALAMANSI | GINGER BEER

COCO TIKI 22

Kō HANA KEA & Kō HANA KOA HAWIIAN AGRICOLE RUM
COCONUT CREAM | LEMON | LIME

BIG KAHUNA 22

TITO'S VODKA | Kō HANA KOA RUM | OLD LAHAINA DARK RUM
COINTREAU | BOMBAY SAPHIRE GIN | GUAVA

Nā Waina ~ WINE BY THE GLASS

LOKELANI ROSE 18

MAUI, HAWAII, U.S.A.
CHARDONNAY | PINOT NOIR

MOET & CHANDON, BRUT IMPERIAL 29

CHAMPAGNE, FRANCE
PINOT NOIR | PINOT MEUNIER | CHARDONNAY

CHAPOUTIER, BELLERUCHE 19

VALLÉE DU RHÔNE, FRANCE
ROSE: GRENACHE | CINSULT | SYRAH

WHISPERING ANGEL, CAVES D'ESCLANS 20

CÔTES DE PROVENCE, FRANCE
ROSE: GRENACHE | CINSULT | SYRAH | CARIGNAN | VERMENTINO

MASI 15

FRIULI, ITALY
PINOT GRIGIO

ICONOCLAST 22

RUSSIAN RIVER VALLEY, CALIFORNIA, U.S.A.
CHARDONNAY

GUNDERLOCH JEAN-BAPTISTE KABINET 16

RHEINHESSEN, GERMANY
RIESLING

ETUDE, LYRIC 15

CENTRAL COST, CALIFORNIA, U.S.A.
PINOT NOIR

ICONOCLAST 23

NAPA VALLEY, CALIFORNIA, U.S.A.
CABERNET SAUVIGNON

Nā Wai Hua ‘Ai Hu‘a ~ KOMBUCHA

JUNESHINE 6% ABV 10

BLOOD ORANGE MINT
ROSE
MIDNIGHT PAINKILLER

VITALITEA <.5% ABV 8

RESTORE
STARDUST
STRAWBERRY SUNRISE

Ka Wai Lemī ~ LEMONADE

LEMONADE OF THE DAY 7

FRESHLY MADE

RUM FLOAT OPTION 10

Kō HANA, KEA WHITE AGRICOLE 10Z
Kō HANA, KOA AMBER AGRICOLE 10Z

Nā Wai Hua ‘Ai Ho‘ala Hou ~ REFRESHER

MANAKŌ 10

MANGO | CUCUMBER | LIME | GINGER

POMELO 10

GRAPEFRUIT | ROSEMARY | LIME | AGAVE

KINAMONA 10

CINNAMON | GINGER | LEMON | AGAVE

HALA KAHIKI 10

PINEAPPLE | BANANA | LIME JUICE | CLUB SODA

Nā Waina ~ WINE 1/2 BOTTLE

LOUIS ROEDERER, BRUT PREMIER 55

CHAMPAGNE, FRANCE
CHARDONNAY | PINOT NOIR | PINOT MEUNIER

BILLECART SALMON, BRUT ROSE 132

CHAMPAGNE, FRANCE
CHARDONNAY | PINOT NOIR | PINOT MEUNIER

JEAN REVERDY 50

SANCERRE, LOIRE VALLEY, FRANCE
SAUVIGNON BLANC

GRGICH HILLS ESTATE, FUME BLANC 60

NAPA VALLEY, CALIFORNIA, U.S.A.
SAUVIGNON BLANC

LANDMARK OVERLOOK 55

SONOMA, CALIFORNIA, U.S.A.
CHARDONNAY

DOMAINE SERENE, EVANSTAD RESERVE 110

WILLAMETTE VALLEY, OREGON, U.S.A.
PINOT NOIR

TALLEY ARROYO GRANDE 60

CENTRAL COAST, CALIFORNIA, U.S.A.
PINOT NOIR

Nā Pīa ~ BEER

CASTAWAY, IPA 9

KONA BREWING Co., 12oz, 6% ABV

MA'A, LAGER 12

OLA BREWING Co., 12oz, 5.1% ABV

GOLDEN SABBATH, PALE ALE 16

BIG ISLAND BREWHAUS, 22oz, 8.5% ABV

TALK STORY, PALE ALE 12

KOHOLA BREWING Co, 12oz, 5.1% ABV

PINEAPPLE MANA, WHEAT 9

MAUI BREWING Co., 12oz, 5.5% ABV

ALOHA SPIRIT, BLONDE ALE 12

WAIKIKI BREWING Co., 12oz, 4.6% ABV

HANA HOU HEFE, WHEAT 10

WAIKIKI BREWING Co., 12oz, 6.5% ABV

VIEWS

Nā Pūpū ~ STARTERS

CHIPS & SALSA 17

HOUSE MADE TORTILLA | PICO DE GALLO
LOCAL GUACAMOLE

GARDEN TOMATO & BURRATA 26

FRESH BURRATA | HEIRLOOM TOMATO
BASIL | DUO OF BALSAMIC

BEET POKE 17

ROASTED PURPLE BEETS | SHOYU | EDAMAME
SESAME OIL | KUKUI NUTS

POKE-CEVICHE 24 *

LOCAL AHI | SHRIMP | FRESH LOCAL COCONUT | LIME JUICE
SERRANO PEPPER | TARO | PLANTAIN

VIEWS TEMPURA ROLL

AHI 25 *
KING CRAB 30 *
FRESH CUCUMBER | JALAPEÑO | LOCAL AVOCADO | FISH EGGS
CHIPOTLE AÏOLI | WASABI | GINGER | UNAGI SAUCE

KALBI RIBS 22

BRAISED SHORT RIBS | TOASTED PEANUT | GREEN PAPAYA
CARROTS | RADISH | LETTUCE | KIMCHEE

Nā Mea ‘Ai ‘Ano Nui ~ MAIN COURSES

VEGAN HAWAIIAN TACOS 24

MUSHROOMS | SHISHITO PEPPERS | ZUCCHINI
SUMMER SQUASH | ONIONS | LOCAL AVOCADO
SALSA FRESCA

VIEWS FISH TACOS 28

SELECTION OF: AHI | MAHI MAHI | SHRIMP
SALSA FRESCA | CORN TORTILLA | PICKLED ONIONS
FRESH AVOCADO

LĀNA‘I SALMON WRAP 19

SLICED AVOCADO | HERB CREAM CHEESE
HEIRLOOM TOMATO | ONION

HULOPO‘E BAY PRAWN B.L.T. 31

APPLEWOOD-SMOKED BACON | PITA BREAD
CARAMELIZED ONION | SPICY AÏOLI

LĀNA‘I CATCH ‘N’ CHIPS 26

LOCAL FISH | HERBS | TARTARE SAUCE

AHI AHI SANDWICH 26

POTATO BUN | SEARED AHI TUNA
GINGER PICKED SLAW | WASABI MAYO

SPICY CRISPY CHICKEN SANDWICH 24

POTATO BUN | PICKLES
SPICY MAYO | RANCH

LŪ‘AU PORK 26

LOMI-LOMI SALMON RELISH | GRILLED PINEAPPLE
GINGER PICKLES SLAW | POI MAYO | MAC SALAD

KIAWE BURGER 28 *

8 OZ GRASS-FED BEEF | BACON | AGED CHEDDAR
ONION CONFIT | LETTUCE | TOMATO
HERB AÏOLI | FRIES

MĀNELE SKIRT STEAK 29 *

OPEN FACE SANDWICH | CRISPY ONIONS
HORSERADISH MAYO | FRIES

Nā Lau ‘Ai ~ SALADS

WHOLE GRAIN 24

ARUGULA | FARRO | QUINOA | REF GRAPES | CABBAGES SLAW |
CELERY | BELL PEPPER | GREEN APPLE | CUCUMBER | ALMONDS |
ROASTED PUMPKIN SEEDS | MAPLE VINAIGRETTE

LĀNA‘I TORTILLA SALAD 20

ROMAINE | ARUGULA | CORN TORTILLA | CILANTRO
CORN | BLACK BEANS | ONIONS | QUESO FRESCO
TOMATOES | TOASTED TOMATO DRESSING

ADD CHICKEN, FISH OF THE DAY, SKIRT STEAK 14

MAKAI 42

LOBSTER | SCALLOP | SHRIMP | WAIPOLI GREENS
MANGO | PAPAYA | LOCAL AVOCADO
TOMATO | LILIKOI DRESSING

MEDITERRANEAN BOWL 20

GRILLED PITA | CHOPPED MIXED GREENS | OLIVES
CUCUMBER | ONIONS | ROASTED PEQUILLO PEPPERS
CHERRY TOMATOES | HERB ZA‘ATAR DRESSING

ADD ROASTED LAMB 19

Nā Mea ‘Ono ~ DESSERTS

VIEWS ICE CREAM SANDWICHES 9

CHOCOLATE CHIP COOKIE WITH VANILLA ICE CREAM
GINGER SNAP COOKIE WITH PINEAPPLE - COCONUT ICE CREAM
CHOCOLATE FUDGE COOKIE WITH KONA COFFEE ICE CREAM
OATMEAL AND COCONUT COOKIE WITH MANGO SORBET

HOME MADE ICE CREAM & SORBET 12

ICE CREAM

VANILLA | STRAWBERRY | CHOCOLATE | KONA COFFEE

SORBET

MANGO | PASSION FRUIT | LEMON-COCONUT

TROPICAL FRUIT BOWL 10

SELECTION OF SLICED FRUITS

Mahalo



Our team's recommendation

*18% service charge will be automatically
added to parties of eight people or more*

** Consuming raw or undercooked foods
may increase your risk of food-borne illness*

 *vegan*

 *gluten free*