

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 11

Eco-tini

VeeV Açai Liqueur, Triple Sec, Organic Agave
Nectar, Ginger, and fresh Lemon Juice 10
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 9

Tropical Ginger Lemonade

Skyy Infusions Pineapple Vodka, Ginger,
and House-made Lemonade with a
splash of Grenadine 11

Liliko'i Mojito

Old Lāhainā Light Rum, Liliko'i (Passion Fruit),
Organic Agave Nectar, Mint, and fresh
Lime Juice topped with Soda Water 9

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

Pineapple Ginger Mist

Skyy Infusions Pineapple Vodka, Ginger,
and Lychee topped with Ginger Ale 11

Pineapple Papaya Cosmo

Skyy Infusions Pineapple Vodka, Cointreau,
Organic Agave Nectar, and Pineapple and
Cranberry Juice topped with
Pineapple-Papaya Foam 10

WINES BY THE GLASS

CHAMPAGNE

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

WHITE WINE

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

ROSÉ

Château d'Aqueria Tavel Rosé, Rhône 13

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 16
Valley
Charles Krug Generations, Napa Valley 20
Silver Oak Cabernet Sauvignon, 26
Alexander Valley
Robert Mondavi Cabernet Sauvignon, 15
Napa Valley
Caymus Vineyards Cabernet Sauvignon, 26
Napa Valley

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

Charles Krug Generations, Napa Valley 20

Dessert - Hawaiian Chocolate Cake

STARTERS

Big Eye Tuna and Sea Asparagus Poke Martini - finished Tableside 18

Hamakua Mushroom Tart with Baby Arugula, Coriander Crème Fraîche, and Parmesan 16

'AMA'AMA Seafood Platter

Sustainable Catch Ceviche, Crab Leg, Jumbo Shrimp, and Goose Point Oysters 26

'AMA'AMA Chopped Salad, Crispy Wonton Strips, Bacon, Avocado, and House-made Ranch Dressing 18

Island Field Greens with Papaya Seed Vinaigrette 12

Kahuku Corn Chowder with crispy Taro and Lomilomi Salmon 12

Maui Onion Soup Au Gratin 12

Heirloom Tomato and Mozzarella Buratta Cheese with a White Corn Vinaigrette and Baby Basil 15

ENTRÉES

Today's Hawaiian Sustainable Catch

Fresh from the fish auction served with Island Vegetables and Potato Purée.

Prepared to your liking either Grilled or Pan-seared, and

served with choice of a Lemon-Caper Brown Butter or Tomato-Ogo Market Price

Louis Latour Puligny-Montrachet, Burgundy 20

Chalk Hill Chardonnay, Russian River Valley 18

Seafood Paella with Green Asparagus, Baby Fennel, Chorizo, and crispy Herbs 37

King Estate Pinot Gris, Oregon 12

Harris Ranch Natural Angus Beef Grilled New York Striploin

with Potato Purée and Farmer's Market Vegetables served with Shallot-Red Wine sauce 41

Silver Oaks Cabernet Sauvignon, Alexander Valley 26

Grilled Angus Filet of Beef with Creamed Swiss Chard, Soufflé Potatoes, and Poivrade Sauce 49

Flora Springs Cabernet Sauvignon, Napa Valley 16

Cider-Maple Roasted Chicken Breast, Gnocchi, Maitake Mushroom, Broccolini Florets, and Baby Carrots 33

Far Niente Chardonnay, Napa Valley 20

Paniolo Rack of Lamb, Roasted Root Vegetables, Potato Gratin, and Garlic-Lemon Thyme Jus 46

King Estate Pinot Noir, Oregon 15

Local Spring Vegetable Bucatini Pasta with Basil Pesto and Toasted Garlic Bread Crumbs 27

Michel Redde Sancerre, Loire 15

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.*