

STARTERS

CHIPS & GUACAMOLE • 14 (GF) (V)

TRUFFLE FRIES • 14

sea salt, truffle aioli, parmesan, arugula

VEGETABLE SUMMER ROLL • 19

roasted mushrooms, shaved vegetables, mango dipping sauce (GF) (V)

AHI TUNA POKE BOWL • 24

furikake rice, srirachi aioli, crispy shallots, cucumbers, avocado

MEZZE PLATE • 19

hummus, baba ganoush, marinated vegetables, feta, olives, grilled pita (V)

CRAB CAKE • 18

mango salad, sunflower seeds, lemon vinaigrette

SALADS

CHOPPED SALAD • 29

avocado, tomato, edamame, charred corn, boiled egg, red cabbage, cucumber, spicy ranch (GF) (V)

GRILLED CHICKEN CAESAR SALAD • 28

garlic croutons, white anchovy

MULTIGRAIN ICEBERG WEDGE SALAD • 16

grains & seeds, cherry tomato, crispy garlic & shallots (GF) (V)

KALE SALAD • 16

almonds, apples, green goddess dressing (GF) (V)

DESSERTS

PASSION FRUIT CARROT CAKE PARFAIT • 12

passion fruit cream, carrot cake, cream cheese mousse, honey pecan

WARM DOUBLE CHOCOLATE BROWNIE • 12

chocolate coffee crumble, vanilla ice cream, chocolate fudge, chocolate shaving

CALAMANSI SEMIFREDDO • 12

rum caramel, tropical fruit and citrus, candied macnut

SANDWICHES

SERVED WITH YOUR CHOICE OF FRIES,
SWEET POTATO FRIES, SALAD, ONION RINGS
OR MAUI ONION POTATO CHIPS

LOBSTER ROLL • 29

kona lobster, avocado, crispy bacon

ALII MUSHROOM & BEET BURGER • 24

goat cheese, arugula, mint yogurt (GF) (V)

WATERMAN BURGER • 29

secret sauce, pickles, candied bacon, cheddar sauce

FRESH CATCH SANDWICH • 28

watercress, corn relish, lime aioli

MAINS

CHILLED SOBA NOODLES • 27

ginger poached chicken, mushrooms, edamame, bok choy, yuzu

GRILLED SWORDFISH • 32

quinoa tabbouleh, roasted pepper coulis, parsley & mint (GF)

SKIRT STEAK SALAD • 39

arugula, parmesan, fingerling potato, tarragon vinaigrette, cured tomato



LOCAL FRUIT NON-ALCOHOLIC BLENDS

WATERMAN'S APPRENTICE · 9

lilikoi nectar, oahu pineapple, coconut water, cinnamon soda

WATERMAN'S GARDEN · 9

kale, apple, oahu pineapple, ginger, lemon, agave nectar

KOMBUCHA "ON DRAFT" · 12

prized, magical, fermented tea-creation, flavored by local fruit and herbs

WINES GLASS / BOTTLE

BUBBLES

BRUT PREMIER, LOUIS ROEDERER · 26 / 130

france

PROSECCO, ENZA · 12 / 59

veneto, italy

WHITES

SAUVIGNON BLANC, VILLA MARIA · 14 / 64

marlborough, new zealand

CHARDONNAY, CHALK HILL · 17 / 75

sonoma, california

PINOT GRIGIO, BENVOLIO · 11 / 50

friuli, italy

ROSÉ

ROSÉ, DOMAINE DE FONTSAINTE · 16 / 73

corbières, france

REDS

MALBEC, FAMIGLIA BIANCHI · 15 / 66

mendoza, argentina

PINOT NOIR, VOTRE SANTE · 13 / 60

california

BORDEAUX BLEND, NEWTON CLARET · 27 / 123

napa valley, california

COCKTAILS

KEKOA · 18

old lahaina light & dark rums, pineapple, cinnamon, honey

PIMM'S IN PARADISE · 14

pimm's, ginger ale, tropical fruit

YUZU MARTINI · 19

grey goose vodka, yuzu citrus, ginger, mint, egg white

PALOMA FRESCO · 14

sauza tequila, grapefruit, lime, agave

BLOODY WASABI · 15

absolut elyx vodka, house bloody mary mix, pineapple

HIBISCUS SPRITZ · 16

prosecco, aperol, hibiscus grenadine, soda water

PINEAPPLE ELYX-IR · 24

absolut elyx vodka, o'ahu pineapple, hibiscus pomegranate, maraschino, champagne, tiki bitters

BEERS

MAUI PORTER · 9

MAUI BIKINI BLONDE · 9

MAUI BIG SWELL · 9

KONA BIG WAVE GOLDEN ALE · 8

KONA LONGBOARD LAGER · 8

HONOLULU BEERWORKS BREWERY · 9

PALE ALE

HONEY CITRUS SAISON

KEWALO CREAM ALE

BLUE MOON · 8

BUD LIGHT · 7

MODELO · 8

CORONA LIGHT · 8

