

## APPETIZERS

**Pau Hana Nachos**   **15**  
House-made Queso Sauce, Mango Pineapple Pico De Gallo & Fresh Jalapenos

**Add: Huli Chicken Thigh 4, Chicken Breast 5, Kalua Pork 6, Shrimp 6, Strip Steak 7**

**Quesadilla**  **14**  
Large Flour Tortilla Stuffed with Monterey Jack and Cheddar Cheeses

**Add: Huli Chicken Thigh 4, Chicken Breast 5, Kalua Pork 6, Shrimp 6, Strip Steak 7**


**Hand Tossed Chicken Wings** **20**  
Available in Spicy Curry, Buffalo, Asian Garlic or BBQ

**Kalua Pork Sliders (3)** **19**  
Slow Roasted, Glazed in Hawaiian BBQ, Fried Onions & Brioche Bun

**Angus Beef Sliders\* (3)** **19**  
Smoked Bacon, Blue Cheese, Garlic Aioli, Butter Lettuce & Brioche Bun

**Bacon Cheese Fries**  **16**  
House-made Queso Sauce, Crispy Bacon, Fresh Jalapenos

**Spicy Shrimp Tempura** **20**  
Six Prawns, Topped with Asian Garlic & Volcano Sauces & topped with Seaweed Salad

**Roasted Garlic Hummus**  **15**  
House-made Chickpea Hummus, Goat Cheese, Pickled Onion, Cucumber, Carrot, Pepperoncini & Naan Bread

**Shrimp Cocktail**  **20**  
Six Jumbo Shrimp, Cocktail Sauce & Fresh Horseradish

## HOUSE SPECIALTIES

**Ahi Poke Nachos\*** **23**  
Ahi Poke, Pickled Onion, Jalapeno, Cucumber, Tomato, Asian Garlic Glaze, Wasabi Aioli & Furikake on Wonton Chips

**Firecracker Poke Bowl\*** **20**  
Ahi Tuna, Volcano Sauce, Seaweed Salad, Pickled Onion, Asian Garlic Glaze, Furikake & Steamed Rice

**Asian Garlic Poke Bowl\*** **20**  
Ahi Tuna Tossed in Asian Glaze, Cucumber, Onion, Seaweed Salad, Pickled Onion, Furikake & Steamed Rice

**Lahaina Fish Tacos** **21**  
Blackened Line Caught Mahi Mahi, Local Greens, Cilantro Lime Aioli, Mango Pineapple Pico De Gallo, Fresh Lime, Chips & Salsa

**Maui Nui Mahi Sandwich** **22**  
Blackened Mahi Filet, Pickled Onion, Kula Butter Lettuce, Tomato & Dynamite Sauce on a Brioche Bun

**Shrimp Ceviche\***  **20**  
Chopped Jumbo Shrimp Soaked in Lime Juice, Jalapeno, Onions, Cilantro, Avocado & Chips

**Crispy Calamari** **18**  
Thinly Sliced, Flash Fried Calamari Steak, Cilantro Lime Aioli and Fresh Lime

**Teriyaki Steak Plate** **26**  
Sliced Strip Steak, Pineapple Salsa & Asian Garlic Glaze, Steamed Rice and Local Vegetables in Pesto Oil

## SALADS

**Grilled Watermelon**   **18**  
Lightly Grilled Watermelon, Spinach, Candied Almonds & Goat Cheese, Drizzled with Pesto Oil and Balsamic Reduction

**Ono Moa** **19**  
Grilled Huli Chicken, Thigh Spinach, Goat Cheese, Tomatoes, Cucumber, Pineapple Pico de Gallo & Mango Vinaigrette

**Wakame Ahi\*** **22**  
Blackened & Seared Ahi Tuna, Mango, Kula Mixed Greens, Seaweed Salad, Tomato, Cucumber, Avocado, Asian Garlic & Wasabi Dressing

**Kale Caesar Salad**  **16**  
Blend of Kale and Romaine Hearts, Parmesan Cheese, Croutons and Classic Dressing  
**Side Caesar \$8**

**Kula House Salad**   **15**  
Kula Greens, Carrots, Cucumber, Onions & Tomatoes with Mango Vinaigrette  
**Side House Salad \$8**

**Add Protein to Any Salad:**  
**Huli Chicken Thigh 4, Chicken Breast 5, Mahi Mahi 6, Shrimp 6, Strip Steak 7**

## KIDS MENU

**Pasta**  **11**  
Red Sauce or Butter  
\*Not served with a side

**Burger** **14**  
4oz Burger Served with Potato Chips

**Chicken Tenders & Fries** **15**  
Three Homestyle Battered Tenders & Fries

**Hot Dog** **13**  
All Beef Dog Served with Potato Chips

**Grilled Cheese**  **13**  
Texas Toast with American Cheese with Potato Chips

**Upgrade To: Fruit 2, Fries 3, Onion Rings 4, House Salad or Kale Caesar 3**

 **Vegetarian**  **Gluten Sensitive**



**Happy Hours**  
**11am-12pm**  
**30% Off PH Mai Tai, Bloody Mary & Mimosa**

**4pm-5:30pm**  
**30% Off All Appetizers**  
**30% All Mai Tai's**  
**30% All Wines and Draft Beer**

## SANDWICHES

**All Sandwiches Come with Potato Chips**  
**Upgrade To: Fresh Fruit 2, Fries 3, Onion Rings 4, Green Salad or Kale Caesar 3**

**Island Style Sloppy Joe** **20**  
Slow Roasted BBQ Kalua Pork Pilled on a Hawaiian Sweet Roll & topped with Crispy Onions

**Huli Chicken Wrap** **19**  
Grilled Huli Chicken  
(Chicken Thigh Marinated in Garlic-Citrus Teriyaki Sauce),  
Pineapple Pico De Gallo, Spring Mix, Shredded Jack Cheese, Volcano & Asian Garlic Sauce

**Hawaiian Chicken Sandwich** **19**  
Grilled Huli Chicken, Pineapple Salsa, Teriyaki Sauce on a Hawaiian Sweet Roll

**B.L.T.** **17**  
Applewood Smoked Bacon, Butter Lettuce, Tomato & Alfalfa Sprouts on Hawaiian Texas Toast with Pesto Aioli  
**Add Avocado \$4**

**Garden Wrap**  **18**  
Hummus, Cucumber, Butter Lettuce, Tomato, Alfalfa Sprouts & Pesto Oil in a Sun-dried Tomato Tortilla


## BURGERS

**All Burger come with Potato Chips**  
**Upgrade To Fresh Fruit 2, Fries 3, Onion Rings 4, House Salad or Kale Caesar 3**

**Rancher's Burger\*** **22**  
8oz All-Natural Burger, Brioche Bun, Lettuce, Tomato, Onion & Choice of Cheese

American, Cheddar, Pepperjack, Swiss or Blue Cheese

**Hawaiian Burger\*** **23**  
8oz All-Natural Burger, Pineapple Salsa, Caramelized Onions, Teriyaki Glaze, Hawaiian Sweet Roll

**Beyond Burger**  **24**  
100% Plant Based Beyond Burger, Brioche Bun, Lettuce, Tomato & Onion

**Elevate Your Burger:**  
**Add Avocado 4 or Bacon 3**  
**Sub Gluten Free Bun 2**

## SIDES

**Chips & Queso Sauce**   **11**  
House-made Cheese Sauce & Tortilla Chips

**Furikake Fries**   **12**  
Crispy Fries Covered in Wasabi Aioli, & Volcano Sauce, Finished with Furikake

**Garlic Aioli Fries**   **12**  
Crispy Fries Topped with Garlic Aioli, Parmesan Cheese and Green Onion

**Onion Rings**  **10**  
Volcano Sauce for Dipping

**Fresh Fruit**   **9**  
Pineapple, Cantaloupe & Honeydew

**Seasoned Fries**   **9**

**\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

Please notify your server if you have any food allergies or require special food preparation.

All unsigned checks began with a room number are subject to 18% service charge.

## SPECIALTY COCKTAILS 17

### PH Mai Tai (House Recipe)

Don Q Cristal Rum, Pineapple & Orange Juices, Orgeat Syrup, Lime Juice, Dark Rum Float

### Da Point

Our Signature Margarita with El Jimador Blanco Tequila, Triple Sec, Shaken with muddled Orange and Lime Wedges

### Ho'okipa Mule

Maui's Organic Ocean Vodka, Pineapple Juice, Mint, Lime Juice & Maui Brew Ginger Beer

### Honolua Bay (Skinny Colada)

RumHaven Coconut Rum, Bacardi Rum, Pineapple Juice, Dash of Coconut Crème & Soda

### Puamana

Maui Made Pau Vodka, Muddled Mint, Pineapple, Lime, Lemon & Orange, Soda

### Olowalu

Old Forrester Kentucky Bourbon, Lemon Juice, Fresh Mint & Agave Syrup



## BLENDED 18

### Frozen Lemonade

Maui's Made Pau Vodka, Lemon Juice, Simple Syrup & Grand Marnier Float, Sugared Rim  
**Add Strawberry Puree 2**

### Frose

Tito's Vodka, Dry Rose Wine, Strawberry Puree, & Lime Juice

### Pina Colada

Don Q Cristal Rum, Pineapple Juice & Coconut  
**Upgrade to Lava Flow 2**  
**Add Dark Rum Float 3**

### Ironwoods

Bacardi Rum, Mango Puree, Lime Juice, Lemonade & Strawberry Puree

### Lime In Da Coconut

Kula Toasted Coconut Rum, Mint, Coconut Pineapple & Fresh Lime Juice

## BEER

### 16oz Draft 9

Bikini Blonde - Maui Brew Co.  
Big Swell, IPA - Maui Brew Co.  
Lahaina Haze, Hazy IPA, Kohola Brewing  
Longboard Lager - Kona Brewing  
Big Wave, Golden Ale - Kona Brewing  
Mango Cart, Wheat Ale  
Pacifico, Mexican Pilsner

### 16oz Aluminum 8

Bud Light  
Michelob Ultra  
Coors Light

### 12oz Aluminum 8

High Noon (Mango or Watermelon)  
Guava Lava Paradise Cider, Oahu  
Coconut Porter, Maui Brew Co. 9

### Non-Alcoholic 8

Run Wild N/A IPA

## HOUSE SPECIALTIES

### Upcountry Mai Tai 19

Kula Toasted Coconut Rum, Orange Curacao, Orgeat Syrup, Passionfruit Puree, Lime & Pineapple Juice, Kula Dark Rum Float

### La Perouse 21

Empress 1908 Gin, Giffard Pineapple Liqueur, Pineapple & Lemon Juice, Orgeat Syrup

### PH Paloma 20

Casamigo's Blanco, Giffard Pamplemousse Liqueur, Grapefruit Juice, Lime Juice, Soda & 1/2 Salted Rim

### Morning Happy Hour 11am-12pm

30% Off

PH Mai Tai,  
House Bloody & Mimosa

### Happy Happy Hour 4pm-5:30pm

30% Off All Appetizers  
30% Both Mai Tai's  
30% All Wines and Draft Beer

## WINE

### Bubbles

Underwood, Rose (250ml Can) 9  
Opera Prima Brut Cuvee 11/28  
Mia Perla, Prosecco 12/34

### White

Mont Gravet, Rose 13/39  
Canyon Road, Pinot Grigio 11/32  
Kim Crawford, Sauvignon Blanc 14/42  
Silver Gate, Chardonnay 11/32  
Carmel Road, Chardonnay 15/47

### Red

Proverb, Cabernet Sauvignon 11/32  
Canyon Road, Pinot Noir 12/36

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## DRINK OF THE DAY

### Monday

**Lilikoi Lemonade 12**  
Vodka, Lemonade & Lilikoi Puree, Sugar Rim

### Tuesday

**Maui Sunrise 12**  
Coconut Rum Pineapple & Orange Juices, Strawberry Puree

### Wednesday

**POG Screwdriver 12**  
Vodka & Passion-Orange-Guava Juice

### Thursday

**Keoni "John" Daly 12**  
Vodka, House Brewed Iced Tea & Lemonade

### Friday

**Tequila Moonrise 12**  
Tequila, Pineapple Juice & Splash of Grenadine

## NON-ALCOHOLIC

### Blended

**Humuhumunukunukuapua'a 12**  
Virgin Mango & Strawberry Daquiri

**Oreo Shake 13**

Oreo Cookies blended with Ice Cream and Chocolate

**Virgin Pina Colada 12**

Blend of Coconut and Pineapple

**Upgrade to Lava Flow 2**

### Over Ice

Strawberry Lemonade 5

Fresh Brewed Iced Tea (2 refills) 3.5

Pepsi, Diet and Sierra Mist (2 refills) 3.5

Pineapple, Orange or POG Juice 4

### On The Go

Maui Brew Co. Ginger Can 4

Maui Brew Co. Root Beer Can 4

Vitalitea Seasonal Kombucha 6

Vitalitea Cold Brew Coffee 6

Hawaiian Volcanic 600ml Water 3.5