





APPETIZERS		
Pau Hana Nachos   15	Kalua Pork Sliders (3) 19	Spicy Shrimp Tempura 20
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	Slow Roasted, Glazed in Hawaiian BBQ, Fried Onions & Brioche Bun	Six Prawns, Topped with Asian Garlic & Volcano Sauces & topped with Seaweed Salad
Quesadilla  14	Angus Beef Sliders* (3) 19	Roasted Garlic Hummus  15
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	Smoked Bacon, Blue Cheese, Garlic Aioli, Butter Lettuce & Brioche Bun	House-made Chickpea Hummus, Goat Cheese, Pickled Onion, Cucumber, Carrot, Pepperoncini & Naan Bread
Hand Tossed Chicken Wings 20	Bacon Cheese Fries  16	Shrimp Cocktail  20
Available in Spicy Curry, Buffalo, Asian Garlic or BBQ	House-made Queso Sauce, Crispy Bacon, Fresh Jalapenos	Six Jumbo Shrimp, Cocktail Sauce & Fresh Horseradish

HOUSE SPECIALTIES		
Ahi Poke Nachos* 23	Lahaina Fish Tacos 21	Shrimp Ceviche*  20
Ahi Poke, Pickled Onion, Jalapeno, Cucumber, Tomato, Asian Garlic Glaze, Wasabi Aioli & Furikake on Wonton Chips	Blackened Line Caught Mahi Mahi, Local Greens, Cilantro Lime Aioli, Mango Pineapple Pico De Gallo, Fresh Lime, Chips & Salsa	Chopped Jumbo Shrimp Soaked in Lime Juice, Jalapeno, Onions, Cilantro, Avocado & Chips
Firecracker Poke Bowl* 20	Maui Nui Mahi Sandwich 22	Crispy Calamari 18
Ahi Tuna, Volcano Sauce, Seaweed Salad, Pickled Onion, Asian Garlic Glaze, Furikake & Steamed Rice	Blackened Mahi Filet, Pickled Onion, Kula Butter Lettuce, Tomato & Dynamite Sauce on a Brioche Bun	Thinly Sliced, Flash Fried Calamari Steak, Cilantro Lime Aioli and Fresh Lime
Asian Garlic Poke Bowl* 20		Teriyaki Steak Plate 26
Ahi Tuna Tossed in Asian Glaze, Cucumber, Onion, Seaweed Salad , Pickled Onion, Furikake & Steamed Rice		Sliced Strip Steak, Pineapple Salsa & Asian Garlic Glaze, Steamed Rice and Local Vegetables in Pesto Oil

SALADS	
Grilled Watermelon   18	Ono Moa 19
Lightly Grilled Watermelon, Spinach, Candied Almonds & Goat Cheese, Drizzled with Pesto Oil and Balsamic Reduction	Grilled Huli Chicken Thigh, Spinach, Goat Cheese, Tomatoes, Cucumber, Pineapple Pico de Gallo & Mango Vinaigrette
Wakame Ahi* 22	Kale Caesar Salad  16
Blackened & Seared Ahi Tuna, Mango, Kula Mixed Greens, Seaweed Salad, Tomato, Cucumber, Avocado, Asian Garlic & Wasabi Dressing	Blend of Kale and Romaine Hearts, Parmesan Cheese, Croutons and Classic Dressing Side Caesar \$8
Kula House Salad   15	Add Protein to Any Salad: Huli Chicken Thigh 4, Chicken Breast 5, Mahi Mahi 6, Shrimp 6, Strip Steak 7
Kula Greens, Carrots, Cucumber, Onions & Tomatoes with Mango Vinaigrette Side House Salad \$8	

KIDS MENU	
Pasta  11	Burger 14
Red Sauce or Butter <small>*Not served with a side</small>	4oz Burger Served with Potato Chips
Chicken Tenders & Fries 15	Hot Dog 13
Three Homestyle Battered Tenders & Fries	All Beef Dog Served with Potato Chips
Grilled Cheese  13	Upgrade To: Fruit 2, Fries 3, Onion Rings 4, House Salad or Kale Caesar 3
Texas Toast with American Cheese with Potato Chips	
 Vegetarian	 Gluten Sensitive













Happy Hours 11am-12pm 30% Off PH Mai Tai, Bloody Mary & Mimosa
4pm-5:30pm Happy Hour 4pm-5:30pm 30% Off All Appetizers 30% Both Mai Tai's 30% Chardonnay, Cabernet Sauvignon, 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 <small>(Chicken Thigh Marinated in Garlic-Citrus Teriyaki Sauce),</small> 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	Hawaiian Burger* 23
8oz All-Natural Burger, Brioche Bun, Lettuce, Tomato, Onion & Choice of Cheese American, Cheddar, Pepperjack, Swiss or Blue Cheese	8oz All-Natural Burger, Pineapple Salsa, Caramelized Onions, Teriyaki Glaze, Hawaiian Sweet Roll
Beyond Burger  24	Elevate Your Burger: Add Avocado 4 or Bacon 3 Sub Gluten Free Bun 2
100% Plant Based Beyond Burger, Brioche Bun, Lettuce, Tomato & Onion	

SIDES	
Chips & Queso Sauce   11	Furikake Fries   12
House-made Cheese Sauce & Tortilla Chips	Crispy Fries Covered in Wasabi Aioli, & Volcano Sauce, Finished with Furikake
Garlic Aioli Fries   12	Onion Rings  10
Crispy Fries Topped with Garlic Aioli, Parmesan Cheese and Green Onion	Volcano Sauce for Dipping
Fresh Fruit   9	Seasoned Fries   9
Pineapple, Cantaloupe & Honeydew	
*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

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 Liquor, Pineapple & Lemon Juice, Orgeat Syrup

PH Paloma 20
Casamigo’s Blanco, Giffard Pamplemousse Liquor, 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% Chardonnay, Cabernet Sauvignon, and Draft Beer

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

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
Lavaman, Red Ale—Kona Brewing
Modelo, 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

WINE

Bubbles
Lucien Albrecht, Brut Rose 14/54
Opera Prima Brut Cuvee 11/28
Mia Perla, Prosecco 12/34

White
Chapoutier Belleruche, Rose 14/54
Caposaldo, Pinot Grigio 12/46
Kim Crawford, Sauvignon Blanc 14/42
Hess, Chardonnay 11/42

Red
Angeline, Pinot Noir 12/46
Bonanza, Cabernet Sauvignon 14/56
by Caymus

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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