

ALOHA HOUR

Barefoot Bar
Every Day | 2:30-5pm

PUPUS

CHILLED EDAMAME

hawaiian chili, sesame, garlic, alaea sea salt 5

DEVEILED EGGS

upcountry maui eggs, lump crab, duroc bacon, micro greens, yuzu 9

KALBI SHORT RIB TACOS

soy tamarind braised, watercress, jicama, pickled maui onion, yuzu mint vinaigrette, corn tortillas 10

TANDOORI ROASTED SHRIMP

cucumber riata, opal basil gastrique, house sriracha 9

KABOCHA PUMPKIN HUMMUS

wood oven baked naan bread, chilled seasonal vegetables 11

COCONUT TIGER SHRIMP

lilikoi dipping sauce 10

FRESH SQUEEZED MAI TAI | \$9

COCKTAILS | \$7

PLANTATION LEMONADE

citrus vodka, fresh lemonade, splash cranberry juice

BLUE HAWAII

gordon's vodka, fresh pineapple juice, blue curacao

HOUSE MARGARITA

jose cuervo gold, housemade sour mix, triple sec

WINE | \$7

LINE 39 CHARDONNAY

LINE 39 PINOT NOIR

DRAFTS | \$5

LONGBOARD LAGER | Kona Brewing Co


FIRE ROCK PALE ALE | Kona Brewing Co

LAVAMAN RED ALE | Kona Brewing Co

HULA HEFEWEIZEN | Kona Brewing Co

PAU HANA PILSNER | Maui Brewing Co

COORS LIGHT | Coors Brewing Co

 Gluten conscious - item is prepared with gluten free ingredients; however, our kitchen is not gluten free. Please inform your server of any allergies.