

# HOLOHOLO

## GRILL

### BREAKFAST

V= Vegetarian  
VO= Vegetarian Option  
GF= Gluten Free  
GFO= Gluten Free Optional

#### EYE OPENERS

**Avocado Toast** | house made cheddar bread | two eggs | arugula | tomato | sliced avocado | pickled onion everything bagel seasoning | 18 V, GFO

*Add bacon 7*

**House Made Granola** | greek yogurt | seasonal fruit | local honey | 13 | V, GF

**Steel Cut Oatmeal** | steamed milk | brown sugar | honey | candied mac nuts 12 | V, GF

**Refreshing Fruit Plate** | seasonal fruit | 16 | V, GF

**Bagel & Cream Cheese** | plain, onion or blueberry | 7 | V

**Strawberry Stinger Smoothie** | almond milk | apple juice | banana | strawberry | lemon | honey | 10 | V, GF

**Green Flash Smoothie** | almond milk | apple juice | kale | mango | pineapple | banana | 10 | V, GF

#### ISLAND FAVORITES

**Banana Macadamia Nut Pancakes** | coconut syrup | 18 | V

**Seasonal French Toast** | punaluu sweet bread | lilikoi cream cheese | pineapple compote | maple syrup raspberry drizzle | fresh berries | dusted with powdered sugar | 18

**Loco Moco** | 8oz. wagyu beef patty | two eggs | rice | house made gravy | crispy onions | wasabi aioli | 24 | GFO

**Surfer Burrito** | potato | eggs | bacon | portuguese sausage | cheddar cheese | spinach tortilla | 18 | VO

**Kalua Pork Hash** | eggs | sweet potato | red potato | bok choy | bell pepper | jalapeno | onion | tomato | 22 | GFO

**Steak & Eggs** | smashed potato | roasted tomato | sauteed kale | peppercorn demi glaze | 26 | GFO

#### EGGS AND SUCH

**Farm Fresh Eggs** | two eggs | bacon or portuguese sausage | smashed potato | toast or english muffin | 17 | GFO

**Koloa Omelet** | bacon or portuguese sausage | eggs | bell pepper | onion | tomato | cheddar cheese | mushroom spinach | smashed potato | 19 | GFO

**Croissant Eggs Benedict** | Canadian bacon | poached eggs | yuzu truffle vinaigrette arugula | hollandaise sauce | 18

**Poipu Skillet Frittata** | egg white | onion | bell pepper | mushroom | spinach | tomato jam | goat cheese arugula cider vinegarette salad | 19 | GF

#### SIDES

white or wheat toast | 5

english muffin | 5

bacon | 7

portuguese sausage | 7

smashed potato | 7

two eggs | 8

short stack pancakes | 9

**Kauai Roastery Coffee** | 12oz. | 5

**Specialty Drinks** | latte | cappuccino | mocha hot chocolate | 12oz. | 7

**Mimosa** | oj, pog, guava or lilikoi | 14

**Bloody Mary** | vodka | lava bloody mix | 14

**Screwdriver** | vodka | oj | 12

**Greyhound** | vodka | grapefruit juice | 12

\*Consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know if you have an allergy or intolerance to any foods.

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## GRILL

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Optional

## LUNCH

### PUPUS

**Ahi Sashimi** | pickle | ginger | MKT

**Sam's Best Fried Chicken Bites** | island garlic sauce | sriracha aioli | 18

**Coconut Shrimp** | lilikoi dipping sauce | 18

**Nachos** | house made cheese sauce | guacamole | salsa | sour cream | jalapeno | 14 | V  
*add chicken 7 | add kalua pork 7 | add shrimp 9*

### FROM THE 'AINA

*add chicken 7 | add shrimp 9 | add fresh catch MKT*

**Caesar** | romaine | cherry tomato | garlic crouton | parmesan | 16 | V, GF

**Koloa Wedge** | iceberg | cherry tomato | applewood smoked bacon | candied walnuts | bleu cheese crumble  
bleu cheese vinaigrette | 18 | GF

**Kale & Arugula** | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction  
strawberry vinaigrette | 20 | V,GF

**Refreshing Fruit Salad** | seasonal fruit | 16 | V, GF

**Hummus and Veggies** | fresh vegetables | crispy flatbread | avocado | goat cheese | 14 | V, GFO

### BURGERS, SANDWICHES & WRAPS

*choice of fries or onion rings | sub salad or seasonal fruit 2*

**Holoholo Burger** | 8oz. wagyu beef patty | lettuce | tomato jam | crispy onion | burger sauce | brioche bun | 24 | GFO VO

**All American** | 8oz. wagyu beef patty | cheddar cheese | bacon | LTO | burger sauce | brioche bun | 22 | GFO, VO

**BLT** | applewood bacon | lettuce | tomato | garlic aioli | homemade cheddar bread | 21 | GFO VO

**Crispy Chicken Sandwich** | beer battered | lettuce | namasu | sriracha aioli | brioche bun | 21

**Chicken Wrap** | lettuce | tomato | sliced avocado | honey mustard aioli | sundried tomato wrap | 21 | VO

**Kalua Pork Sandwich** | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | 21 | GFO

**Ahi Poke Wrap** | hawaiian style poke | sliced avocado | crispy onion | furikake sushi rice | nori | spinach tortilla | 22

**Fish Sandwich** | blackened fresh catch | LTO | sriracha aioli | brioche bun | 24 | GFO

### SOUTH SHORE SPECIALTIES

**Sesame Crusted Ahi Salad** | cold soba noodles | carrots | cucumber | cilantro | furikake soy sauce | 24

**Hawaiian Poke Bowl** | raw ahi tuna | white onion | limu | sesame oil | avocado | cucumber | avocado | edamame  
ocean salad | crispy onion | sweet soy drizzle | wasabi aioli drizzle | furikake sushi rice | 24 | GFO

**Fish Tacos** | grilled fresh catch | cabbage | pickled red onions | guacamole | chipotle aioli | organic tortilla | 22 | GFO

### FLATBREADS

*add chicken 7 | add kalua pork 7 | add shrimp 9*

**Caprese** | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | 17 | V

**Hawaiian** | house made bbq sauce | mozzarella | guava bbq kalua pork | pineapple | parmesan | parsley | 18

### SIDES

**Fries** | 8

**Onion Rings** | 8

**Truffle Fries** | white truffle oil | mozzarella | parmesan | garlic | parsley | 9

**Salad** | cherry tomato | onion | cucumber | choice of dressing | 9

**Steamed White Rice** | 4

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# HOLOHOLO

## GRILL

## DINNER

V= Vegetarian  
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### PUPUS

**Ahi Sashimi** | pickle | ginger | MKT

**Sam's Best Fried Chicken Bites** | island garlic sauce | sriracha aioli | 18

**Crispy Calamari** | basil | cocktail sauce | lemon wedge | 18

**Coconut Shrimp** | lilikoi dipping sauce | 18

**Crab and Artichoke Dip** | herb focaccia | lemon wedge | 18

**Macadamia Nut Crusted Brie** | garam masala pineapple chutney | mint | flatbread | 16 V

### NORTH SHORE GREENS

*add chicken 7 | add shrimp 9 | add fresh catch MKT*

**Caesar** | romaine | cherry tomato | garlic crouton | parmesan | 16 V, GF

**Koloa Wedge** | iceberg | tomato | bacon | candied walnuts | bleu cheese crumbles | blue cheese vinaigrette | 18 GF

**Kale & Arugula** | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction strawberry vinaigrette | 20 V, GF

### SIGNATURE ENTREES

**Fresh Catch** | blackened or grilled | pineapple papaya relish | lemon grass butter sauce | sautéed veggies | white rice | MKT GF

**Angus Ribeye** | 12oz. | garlic whipped potato | sautéed veggies | mushroom | red wine demi | 50 GF

**Filet Mignon** | 8oz. | truffle garlic butter | garlic whipped potato | sautéed veggies | bordelaise sauce | 55 GF

**Vegetable Stir Fry** | bell pepper | bok choy | carrot | celery | mushroom | onion | soy garlic glaze | white rice | 26 GFO  
*add tofu 6 | add chicken 7 | add shrimp 9*

**Asian Style Short Ribs** | 8oz. | Kauai kimchee fried rice | sautéed veggies | 50 GF

**Roasted Chicken** | quarter chicken | garlic whipped potato | sautéed veggies | supreme sauce | 36 GFO

### SOUTH SHORE PLATES

**Hawaiian Poke Bowl** | raw ahi tuna | white onion | limu | sesame oil | avocado | cucumber | edamame | ocean salad | crispy onion | sweet soy drizzle | wasabi aioli drizzle | furikake sushi rice | 24 GFO

**Holoholo Burger** | 8oz. wagyu beef patty | house made tomato jam | crispy onion | lettuce | burger sauce | brioche bun  
*choice of fries or onion rings | sub salad or seasonal fruit 2 | 24 VO, GFO*

**BC's Fish & Chips** | tempura battered fresh catch | slaw | pineapple tartar | lemon wedge | 28

### FLATBREADS

*add chicken 7 | add shrimp 9*

**Caprese** | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | 17 V

**Pesto Shrimp** | garlic parmesan cream sauce | mozzarella | arugula | cider vinaigrette | 19

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## BUBBLES

	g	b
JEIO prosecco   <i>italy</i>	\$12	\$44
BOUVET SIGNATURE BRUT <i>france</i>	\$13	\$48
BOUVET LADUBAY BRUT ROSE <i>france</i>	\$13	\$48
CHARLES HEIDSIECK BRUT <i>champagne</i>		\$140
TATTINGER   <i>champagne</i>		\$140
VEUVE CLICQUOT   <i>champagne</i>		\$150
LAURENT-PERRIER ROSE   <i>champagne</i>		\$165

## WHITE

DAOU rose   paso robles	\$15	\$56
DONNAFUGATA SUR SUR grillo   sicily	\$16	\$59
DR LOOSEN BLUE SLATE riesling   <i>germany</i>	\$15	\$56
TIEFENBRUNNER pinot grigio   <i>italy</i>	\$16	\$59
KING ESTATE pinot gris   <i>oregon</i>	\$16	\$59
SPY VALLEY sauvignon blanc   <i>new zealand</i>	\$14	\$52
SANCERRE sauvignon blanc   <i>france</i>		\$72
SONOMA CUTRER chardonnay   <i>sonoma</i>	\$15	\$56
LOUIS JADOT POUILLY-FUISSE chardonnay   <i>burgundy, france</i>		\$79
FEL chardonnay   <i>anderson valley, ca</i>		\$82
ROMBAUER chardonnay   <i>napa, ca</i>		\$95
MERRYVALLE SILHOUETTE chardonnay   <i>napa, ca</i>		\$146

## RED

BENANTI ROSSO nerello mascalese & capuccio   sicily	\$54	
DUCK POND pinot noir   willamette, <i>oregon</i>	\$15	\$56
ALBERT BICHOT pinot noir   <i>burgundy, france</i>	\$64	
PONZI LAURELWOOD pinot noir   <i>willamette</i>		\$86
KLINKER BRICK zinfandel   <i>lodi, ca</i>	\$14	\$52
ACHAVAL FERRER malbec   <i>argentina</i>	\$14	\$52
E. GUILGAL CROZE-HERMITAGE syrah   <i>rhone, france</i>		\$72
RABBLE red blend   <i>paso robles</i>	\$13	\$48
ST. FRANCIS merlot   <i>sonoma, ca</i>	\$16	\$60
CLOS CANTENAC LA DEVINE GRAND CRU merlot & cabernet franc   <i>st emilion, bordeaux</i>	\$18	\$68
HESS cabernet sauvignon   <i>north coast, ca</i>	\$12	\$44
HONIG cabernet sauvignon   <i>napa</i>		\$114
HEITZ CELLAR cabernet sauvignon   <i>napa</i>		\$129
CADE cabernet sauvignon   <i>howell mountain, napa</i>		\$227

## BEER

DRAFT | 12oz. | \$8 | 16oz. | \$9

MAUI BREWING CO. | blonde ale  
 LONGBOARD lager | kona brewing co.  
 BUD LIGHT | lager  
 FIREROCK | pale ale | kona brewing co.  
 KAUA'I ISLAND BREWING CO. | IPA  
 ROTATING | domestic

CAN | 12oz. |

BIG WAVE golden ale | kona | \$8  
 BIG SWELL IPA | maui | \$8  
 COCONUT HIWA porter | maui | \$8  
 HEINKEN lager | \$7  
 CORONA lager | \$7  
 COORS LIGHT lager | \$7  
 MAUI BREWING CO. hard seltzer | \$8  
 WHITE CLAW hard seltzer | mango | grapefruit | \$8

## SIGNATURE LIBATIONS | \$16

### PURPLE PIKI

empress | peach liquor | lemonade | champagne float

### GINGER MINT PALOMA

patrón silver | barrow's ginger | grapefruit | lime | mint

### KŌLOA SUNSETINI

kōloa coconut rum | luxardo | grapefruit | lime | simple syrup

### KŌLOA TRADEWIND

kōloa coconut rum | kōloa spiced rum | ginger beer | pineapple shrub

### MOKŪ MARGARITA

el jimador tequila | barrow's ginger | lemon | bitters | basil

### KOLOA TAI

kōloa coconut rum | kōloa spiced rum | kōloa dark rum | tropical juices

### SPICY MANGO-RITA

el jimador tequila | mango | cucumber | lime | habanero simple syrup

### TWIST YOUR LEMONADE

pau vodka | strawberry, mango or lilikoi | lemonade

### HOLOHOLO MULE

tito's vodka | ginger beer | lilikoi | lime | mint

## FROZEN LIBATIONS | \$16

### PIÑA COLADA

white rum | cream of coconut | pineapple

### LAVA FLOW

white rum | piña colada | strawberry, mango, or lilikoi

### MOLADA

white rum | piña colada | lime | mint



## ALOHA HOUR 3PM – 5PM DAILY

**\$3 off Pupus**  
**\$2 off Glass Wines**  
**\$2 off Draught Beer**  
**\$2 off Signature Cocktails**

### PUPUS

**Ahi Sashimi** | pickle | ginger | MKT

**Sam's Best Fried Chicken Bites**  
island garlic sauce | sriracha aioli | 18

**Crispy Calamari**  
basil | cocktail sauce | lemon wedge | 18

**Coconut Shrimp**  
lilikoi dipping sauce | 18

**Crab and Artichoke Dip**  
herb focaccia | lemon wedge | 18

**Macadamia Nut Crusted Brie**  
garam masala pineapple chutney | mint |  
flatbread | 16

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## POOLSIDE MENU

### PUPUS

**Ahi Sashimi** | pickle | ginger | MKT

**Sam's Best Fried Chicken Bites** | island garlic sauce | sriracha aioli | \$16

**Coconut Shrimp** | lilikoi dipping sauce | \$16

**Kiawe Smoked Pork Ribs** | guava BBQ | \$17 GF

**Nachos** | house made cheese sauce | guacamole | salsa | sour cream | jalapeno | \$10 V  
*add chicken \$7 | add kalua pork \$7 | add shrimp \$9*

### FROM THE 'AINA

*add chicken \$7 | add shrimp \$9 | add fresh catch MKT*

**Caesar** | romaine | cherry tomato | garlic crouton | parmesan | \$16 V, GF

**Koloa Wedge** | iceberg | cherry tomato | applewood smoked bacon | candied walnuts | bleu cheese crumble | bleu cheese vinaigrette | \$16 GF

**Kale & Arugula** | red onion | strawberries | edamame | candied macadamia nuts | goat cheese | balsamic reduction strawberry vinaigrette | \$18 V, GF

**Refreshing Fruit Salad** | seasonal fruit | \$12 V, GF

**Hummus and Veggies** | fresh vegetables | crispy flatbread | avocado | goat cheese | \$14 V, GFO

### BURGERS & SANDWICHES

*choice of fries or onion rings / sub salad or seasonal fruit \$2*

**Holoholo Burger** | 8oz. wagyu beef patty or beyond | lettuce | tomato jam | crispy onion | burger sauce | brioche bun | \$23 GFO VO

**All American** | 8oz. wagyu beef patty or beyond | cheddar cheese | bacon | LTO | burger sauce | brioche bun | \$21 GFO, VO

**Crispy Chicken Sandwich** | beer battered | lettuce | namasu | sriracha aioli | brioche bun | \$21

**Kalua Pork Sandwich** | guava bbq sauce | coleslaw | crispy onion | sriracha aioli | brioche bun | \$21 GFO

**Fish Sandwich** | blackened fresh catch | LTO | sriracha aioli | brioche bun | \$24 GFO

### FLATBREADS

*add chicken \$7 | add kalua pork \$7 | add shrimp \$9*

**Caprese** | house made tomato sauce | mozzarella | cherry tomato | basil | balsamic gastrique | \$15 V

**Hawaiian** | house made bbq sauce | mozzarella | guava bbq kalua pork | pineapple | parmesan | parsley | \$16

### SOUTH SHORE SPECIALTIES

**Kauai Poke Bowl by Chef Sam Choy** | raw ahi tuna | Kauai kimchee | taegu | ogo | bobo arare | blue crab | red onion | green onion | Kauai mixed greens | edamame sushi rice mix | \$32 GFO

**Hawaiian Poke Bowl** | raw ahi tuna | white onion | limu | sesame oil | avocado | cucumber | edamame | ocean salad | crispy onion | sweet soy drizzle | wasabi aioli drizzle | furikake sushi rice | \$24 GFO

**Fish Tacos** | grilled fresh catch | cabbage | pickled red onions | guacamole | chipotle aioli | organic tortilla | \$22 GFO

### KEIKI

*included choice of fries or onion rings / sub salad or seasonal fruit \$2*

**Ohana Burger** | all beef patty | \$10

add cheddar cheese \$2 | LTO \$2

**Chicken Tenders** | ranch dipping sauce | \$10

### SIDES

**Fries** | \$8

**Onion Rings** | \$8

**Truffle Fries** | white truffle oil | mozzarella | parmesan | garlic | parsley | \$9

**Salad** | cherry tomato | onion | cucumber | choice of dressing | \$9

**Steamed White Rice** | \$4

**Cheesy Grilled Cheese** | cheddar cheese | \$10  
**Hot Dog** | all beef hotdog | \$10

## **SIGNATURE LIBATIONS | \$16**

**Koloa Tai** | spiced, coconut and dark rum | tropical juices  
**Koloa Tradewind** | koloa coconut rum | koloa spiced rum | lime | ginger beer | lilikoi  
**Holoholo Mule** | Tito's Vodka | lilikoi | lime | ginger beer | mint  
**Purple Piki** | empress | peach liquor | lemonade | sparkling wine  
**Ginger Mint Paloma** | Patron Silver | lime | grapefruit juice | ginger  
**Moku Margarita** | El Jimador Tequila | Barrow's Ginger | basil | lemon | bitters | simple syrup  
**Spicy Mango-Rita** | El Jimador Tequila | mango | lime | habanero simple syrup  
**Koloa Sunsetini** | Koloa coconut rum | luxardo | lime | grapefruit  
**Twist Your Lemonade** | premium vodka | strawberry, mango, or lilikoi | lemonade

## **FROZEN LIBATIONS | \$16**

**Pina Colada** | white rum | cream of coconut | pineapple  
**Lava Flow** | white rum | strawberry, mango, guava or lilikoi  
**Molada** | white rum | pina colada mix | mint | fresh lime

## **BOTTLED FIJI WATER | \$7**

## **BEER & SELTZERS**

**DRAFT** | 12oz \$7 | 16oz \$9

**KONA LONGBOARD** | lager  
**KAUAI ISLAND BREWING CO** | rotating IPA  
**KONA BREWING CO** | rotating IPA  
**MAUI BREWING CO** | rotating  
**BUD LIGHT** | lager

## **CAN**

**MAUI BREWING CO** | Big Swell IPA | \$8  
**MAUI BREWING CO** | Coconut Porter | \$8  
**KONA BIG WAVE** | Golden Ale | \$8  
**HEINEKEN** | lager | \$7  
**CORONA** | lager | \$7  
**COORS LIGHT** | lager | \$7  
**MAUI SELTZER** | POG | Dragon Fruit | Lemonade | Acai | \$8  
**WHITECLAW SELTZER** | \$7

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## **POOLSIDE BUCKETS**

### **KONA BREWING BUCKET**

| bigwave | firerock \$45

### **MAUI BREWING BUCKET**

| big swell | choice of maui seltzer \$45

### **EASY BREEZE** |canned rosé

| canned sauvignon blanc \$40

**THE PACIFIC** | choice of domestic beer | choice of white claw \$40

illness,

## **KEIKI MENU (12 YEARS OLD AND UNDER)**

### **BREAKFAST 7AM – 10:30AM**

**Ohana Pancakes** | fresh berries | whipped cream | \$8

**Keiki Breakfast** | scrambled egg | pancake | bacon | \$11

### **LUNCH & DINNER 11:30AM – 9PM**

includes fries, onion rings / sub fruit \$2

**Ohana Burger** | all beef patty | \$10

add cheddar cheese \$2 | LTO \$2

**Chicken Tenders** | ranch dipping sauce | \$10

**Cheesy Grilled Cheese** | cheddar cheese | \$10

**Hot Dog** | all beef hot dog | \$10



## KEIKI

*choice of fries or onion rings*

**Ohana Burger** | all beef patty | \$10

add cheddar cheese \$2 | LTO \$2

**Chicken Tenders** | ranch dipping sauce | \$10

**Cheesy Grilled Cheese** | cheddar cheese | \$10

**Hot Dog** | all beef hotdog | \$10

## SIGNATURE LIBATIONS | \$16

**Koloa Tai** | spiced, coconut and dark rum | tropical juices

**Koloa Tradewind** | koloa coconut rum | koloa spiced rum | lime | ginger beer | lilikoi

**Holoholo Mule** | Tito's Vodka | lilikoi | lime | ginger beer | mint

**Purple Piki** | empress | peach liquor | lemonade | sparkling wine

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**Koloa Sunsetini** | Koloa coconut rum | luxardo | lime | grapefruit

**Twist Your Lemonade** | premium vodka | strawberry, mango, or lilikoi | lemonade

## FROZEN LIBATIONS | \$16

**Pina Colada** | white rum | cream of coconut | pineapple

**Lava Flow** | white rum | strawberry, mango or lilikoi

**Molada** | white rum | pina colada mix | mint | fresh lime

## BOTTLED FIJI WATER | \$7

## BEER & SELTZERS

**DRAFT** | 12oz \$7 | 16oz \$9

**KONA LONGBOARD** | lager

**KAUAI ISLAND BREWING CO** | rotating IPA

**KONA BREWING CO** | rotating IPA

**MAUI BREWING CO** | rotating

**BUD LIGHT** | lager

## CAN

**MAUI BREWING CO** | Big Swell IPA | \$8

**MAUI BREWING CO** | Coconut Porter | \$8

**KONA BIG WAVE** | Golden Ale | \$8

**HEINKEN** | lager | \$7

**CORONA** | lager | \$7

**COORS LIGHT** | lager | \$7

**MAUI SELTZER** | POG | Dragon Fruit | Lemonade | \$8

**WHITECLAW SELTZER** | \$7

## POOLSIDE BUCKETS

### KONA BREWING BUCKET

| bigwave | firerock \$45

### MAUI BREWING BUCKET

| big swell | choice of maui  
seltzer \$45

### EASY BREEZE |canned rosé

| canned sauvignon blanc \$40

### THE PACIFIC | choice of

domestic beer | choice of  
white claw \$40