

# 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 vinegarett 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

**Single Espresso** | 2 | **Double Espresso** | 3.50

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

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

**Screwdriver** | vodka | oj | 12

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

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# HOLOHOLO

## 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<br>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<br>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

**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 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