

H U A L A N I ' S



WINES

BUBBLES

Villa Sandi, Prosecco, Italy	11/44
JCB "No.69", Brut Rosé, Burgundy, France	18/75

WHITE

Laroque Chardonnay, France	19/76
La Crema Chardonnay, Sonoma Coast	13/55
Banfi San Angelo Pinot Grigio, Toscana IGT, Italy	12/50
Jean Vincent Sancerre, France	20/75
Stoneleigh Sauvignon Blanc, Marlborough, New Zealand	16/64

ROSÉ

AIX Rose, Maison, Provence, France	16/64
Quivera Rose, Sonoma, California	12/50

RED

Conundrum by Caymus, Red Blend, California	16/64
Caymus, Suisun, Petit Sirah, California	20/79
Argyle Grower Series Pinot Noir, Willamette, Oregon	15/62
Calera, Pinot Noir, Central Coast, California	20/79
Seven Falls Wahluke Valley, Cabernet Sauvignon, WA	12/49
Mantanza Creek Merlot, Alexander Valley, California	17/65

FOR AFTER

Dow's Tawny 10yr Porto	10
Sandeman's 20yr Porto	16
Nickel & Nickel "Dolce"	20
Royal Tokaji "Red Label"	23
Banfi Grappa	12
Kentucky BackWoods Coffee	14
Glenmorangie "Nectar D'Or"	22
Pacific Rim "Vin De Glaciere" Riesling	9

SPECIALTY COCKTAILS

SPICY MARGARITA 16

Fortaleza Blanco Tequila, Agave, Triple Sec, Jalapeno Foam

HANALEI BAE 16

Hanalei Vodka, Ube, Haupia Whipped Cream, Toasted Coconut

OCEANS 11 17

Hawaii's Own Organic Ocean Vodka, Grapes, Basil, Lime, Ginger Beer

HAPPY MADISON 17

Koloa Coconut Rum, Captain Morgan Spiced Rum, Orange Juice, Cranberry Juice, Pineapple, 151 Soaked Toasted Coconut

METAMORPHOSIS 18

Espolon Blanco Tequila, Cointreau, Butterfly Pea Flower, Agave

BARRELAGED COCKTAILS 18

Negroni or Manhattan

THE LOOSE NENE 18

Grey Goose L'Orange Vodka, Passion Fruit, Coconut Water, Fresh Lime

TIMBERS BEE'S KNEE'S 16

Bombay Sapphire, Hokuala Farm Honey, Lemon

STACY'S LEMONADE 16

Grey Goose Le Citron, Lemon Juice, Cranberry Juice, Club Soda

BEERS

DRAFT BEER - 8

Lighthouse Lager, Kauai Island Brewing Company
Captain Cooks IPA, Kauai Island Brewing Company
West Side Wheat, Kauai Island Brewing Company
Lilikoi Ale, Kauai Island Brewing Company

BOTTLES & CANS

Corona, Lager, Mexico	7
Coors Light, USA	6
Bikini Blonde Lager, Hawaii	7
Big Swell IPA, Hawaii	7
Ginger Seltzer, Hawaii	7
POG Seltzer, Hawaii	7
Dragon Fruit Seltzer, Hawaii	7

HUALANI'S



LUNCH

FARMERS SALAD -14

Baby Lettuce, Mango Vinaigrette *GF/V*

Enhance any salad: Chicken Breast -7, Fresh Catch - 11

* AHI TUNA SASHIMI TATAKI - 19

The Farm at Hokuala Herbs,
Shaved Radish *GF*

THE FARM AT HOKUALA KALE CAESAR -14

Croutons, Creamy Lemon-Anchovy Dressing

COCONUT SHRIMP - 18

Herbed Sweet Chili Dipping Sauce

TRUFFLE FRIES -12

Shaved Parmesan

SMOKED AHI DIP - 17

Banana Chips *GF*

MAUKA TO MAKAI

*HARRIS RANCH BURGER – 19

Certified Angus Burger, Brioche Bun,
Cheddar, Fries
add applewood smoked bacon 2

FRESH CATCH SANDWICH – 25

Slaw, Brioche Bun, Fries

*KALBI LAMB - 27

House Kimchee, Sticky Rice *GF*

*LOCAL CATCH FISH TACOS - 23

Corn Tortillas, Fresh Pico Di Gallo, Jalapeño
Sour Cream *GF*

HUALANI'S CHICKEN QUESADILLA - 16

Spinach Tortilla, Melted Mexican Cheese,
Sour Cream, Pico De Gallo

*HAWAIIAN STYLE AHI POKE BOWL - 22

Sushi Rice, Shaved Maui Onion, Ogo, Tamari

DESSERT

BANANA LUMPIA

Vanilla Bean Ice-cream, Cinnamon Sugar

15

WARM CHOCOLATE LAVA CAKE

Vanilla Bean Ice-cream *GF*

STRAWBERRIES SHORTCAKE

Fresh Cream



**HUALANI'S
HAPPENINGS**

We are proud to provide our Owners & Guests an abundance of hand-picked fruits, vegetables & herbs sourced directly from our organic farm at Hōkūala. Chef Zach collaborate with our farmers daily planning harvest to supply your restaurant with the freshest & healthiest seasonal items as possible grown only a short distance away, or from local suppliers who share in the same sustainable, responsible & local farming practices that we do. - Mahalo

For your convenience, an automatic 20% gratuity will be applied to parties of eight or larger

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.