

SIGNATURE PUPUS

- ✿ **MOZZARELLA BITES** **\$8**
Hand breaded and served with marinara sauce.
- ONION RINGS** **\$8**
Mound of large onion rings with ranch and barbecue sauce for dipping.
- MAI TAI WINGS** **\$8**
6 chicken wings seasoned with our buffalo sauce, choose mild or spicy, sprinkled with green onions and served with blue cheese.
Upgrade to 12 wings for \$5 more
- PULLED PORK SLIDERS** **\$8**
Slow roasted, barbecued pulled pork and pickled red onions on Hawaiian sweet rolls.
- KALUA PORK NACHOS** **\$9**
Fresh tortilla chips smothered in cheese sauce, topped with Kalua Pork, Mayan Salsa, pickled jalapeños, sour cream & guacamole.
- ✿ **FISH TACOS** **\$9**
Baja style fish tacos served blackened with tomatillo sauce on soft corn tortillas.
- POPCORN SHRIMP** **\$9**
Deep fried tender shrimp, remoulade sauce and cocktail sauce for dipping.
- HOUSE SPECIAL CALAMARI** **\$9**
Fried calamari rings, pepperoncinis, roasted red peppers, chili ancho sauce and cocktail sauce for dipping.
- SHRIMP CEVICHE** **\$9**
Shrimp marinated in lime, infused with spicy Mayan salsa, served with corn tortilla chips.
- ✿ **ANGUS BEEF SLIDERS** **\$9**
Cheddar cheese, pickle slices and special sauce on Hawaiian sweet rolls.
- POKE** **\$16**
Traditional local-style fresh poke with Maui onions, red chili peppers and shoyu.
- ✿ **SEARED RARE AHI TUNA** **\$16**
Ahi seared rare with a cajun crust, served with wasabi and pickled ginger, soy sauce for dipping.
Also available Sashimi style.

CAUTION: There may be small bones or shells in some fish and shellfish. Wine and various foods contain sulphites. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have any chronic illnesses of the liver, stomach, blood, or any type of immune disorder. Some foods, though rigorously tested, may contain certain microorganisms that can, in rare circumstances, cause reactions in some people. We are not responsible for an individual's allergic reaction to food. If you are unsure of your risk, ask your server and/or contact a physician.

SANDWICHES & GREENS

- ✿ **YIN YANG SHRIMP SALAD** **\$12**
Tender Shrimp, fresh Greens, seasonal fruit, Peanuts, tangy Asian Wasabi Dressing, and crispy strips!
- CAESAR SALAD** **\$8**
Crispy romaine topped with fresh shredded parmesan cheese, homemade croutons and traditional caesar dressing.
Add Chicken \$3, Add Shrimp \$4
- ✿ **CHEESEBURGER** **\$12**
1/2 lb. Burger with cheddar cheese, lettuce, tomato, and onion. Served with fries.
- MAHI MAHI SANDWICH** **\$13**
Charboiled Mahi Mahi with pepper jack cheese, lettuce, tomato and onion on a toasted bun with remoulade sauce. Served with fries.

SIDES

- FRENCH FRIES WITH SEA SALT** **\$3**
Substitute Garlic Fries Add \$1
- EDAMAME - LOCAL STYLE** **\$6**
Maui onions, sea salt, red chili pepper and shoyu.
- GLAZED BRUSSELS SPROUTS** **\$8**
Caramelized Brussels sprouts, homemade sweet & spicy sriracha glaze, with roasted peanuts and fresh cilantro.

DESSERTS

- ✿ **APPLE CRUMBLE CHEESECAKE** **\$4**
Made from scratch and drizzled with Strawberry and Caramel Sauce. Topped with Whipped Cream and Strawberries.
- BREAD PUDDING** **\$4**
Topped with Vanilla Ice Cream and Whipped Cream.
- CHOCOLATE CHIP COOKIE SUNDAE** **\$4**
Fresh baked Chocolate Chip Cookie served warm with Vanilla Ice Cream, topped with Chocolate and Caramel Sauce, Peanuts and Whipped Cream.
- DESSERT SAMPLER** **\$11**
Bread Pudding, Apple Crumble Cheesecake and Chocolate Chip Cookie Sundae.

WORLD FAMOUS MAI TAIS \$9

✿ TRADITIONAL MAI TAI

Myers's Dark Rum, Bacardi Gold Rum, Orange Curacao Liqueur, Mai Tai juice mix & Orgeat syrup, topped with Kraken Black Spiced Rum

✿ ICY MAI TAI

Myers's Dark Rum, Bacardi Gold Rum served Hawaiian Style of shaved ice with our Mai Tai juice mix. Add a topper of Kraken Black Spiced Rum or 99 Bananas or Grand Marnier

MOLTEN MAI TAI

Local from Kaua'i Koloa Gold Rum, Cruzan Coconut Rum, strawberry puree, lemonade & floated with Koloa Dark Rum

✿ MANGO MAI TAI

Cruzan Mango Rum, Dekuyper Orange Curacao, Mai Tai juice mix & topped with Captain Morgan Spiced Rum

✿ LYCHEE MAI TAI

Cruzan Pineapple & Mango Rums mixed with sweet and sour & a splash of cranberry juice

NAKED MAI TAI RUNNER

Naked Turtle Silver Rum, Banana Liqueur, Blackberry Brandy, pineapple juice, orange juice & grenadine



MARTINIS & MULES \$9

✿ MAI TAI TINI

Myers's Dark Rum, Bacardi Gold Rum, Orange Curacao Liqueur shaken with Mai Tai juice mix, Orgeat syrup & topped with Kraken Black Spiced Rum

JAMESON GREEN TEA TINI

Jameson Irish Whiskey, Deep Eddy Peach Vodka shaken with sweet and sour

LEMON DROP

Absolut Citron Vodka, sweet n sour, squeeze of lemon & crowned with a sugar rim

✿ LYCHEE

Cruzan Pineapple & Mango Rums splashed with cranberry juice

TITO'S MOSCOW MULE

Tito's handmade Vodka infused with Ginger Beer & fresh lime juice

✿ SPICY MANGO MULE

Local Maui PAU Vodka mixed with Ginger Beer & Spicy Mango Syrup

LOCAL'S CHOICE

\$9

PLANTATION TEA

Cruzan Mango & Coconut rums mixed with Lipton iced tea & pineapple juice

✿ CUCUMBER CRUSH

Prairie Organic Vodka mixed with Lemon Up Twist, sweet and sour & fresh cucumbers

PASSION FRUIT MOJITO

Cruzan Passion Fruit Rum, Razzmatazz Liqueur, Monin Mojito Mix, lime juice & fresh mint

PARTY SHARK

Captain Morgan Spiced Rum, Blue Curacao Liqueur mix, pineapple juice & Ginger Beer

WHITE SANGRIA

Svedka Mango Pineapple Vodka, Chardonnay, Agave syrup infused with slices of lemon, lime & oranges

✿ LIQUID JANE

Captain Morgan Spiced & Coconut Rums, Midori, Blue Curacao, pineapple juice & sweet and sour



CLASSICS

\$10

✿ TOP SHELF LONG ISLAND ICED TEA

Absolut Vodka, Bacardi Superior Rum, Tanqueray, DeKuyper 03 Premium Orange Liqueur, sweet and sour & a splash of Pepsi

MAKER'S OLD FASHION

Maker's Mark Bourbon, bitters & fresh orange

✿ STARBURST

Cruzan Mango Rum, DeKuyper Peachtree & Watermelon Liqueurs mixed with Red Bull Energy Drink

SALTY PEAR

Grey Goose Pear Vodka, St-Germain Liqueur shaken with sweet and sour

PATRON TOP SHELF MARGARITA

Patron Silver Tequila, DeKuyper 03 Orange Liqueur, fresh lime juice, sweet and sour topped with Grand Marnier

(Try with Mai Tai Bar's very own signature blend of Patrón Reposado)

LAVA FLOW

Platinum rum blended with coconut syrup, pineapple juice & swirl of strawberry puree

EYE OPENER

Skyy Vodka, Demitri's Bloody Mary Seasoning, tomato juice served with celery, pepperoncini & lemon wedge

DRAFT BEER

DOMESTIC DRAFT

	PINT PITCHER	
Bud Light	\$4.5	\$11
Coors Light	\$4.5	\$11
Michelob Ultra	\$4.5	\$11
Kona Longboard Lager & Big Wave	\$5.5	\$13
Blue Moon Belgian White	\$5.5	\$13

IMPORT DRAFT

Heineken & Heineken Light	\$5.5	\$13
Stella Artois	\$5.5	\$13

BOTTLED/CAN

Budweiser & Bud Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Heineken & Heineken Light	\$6
Corona Extra	\$6
Guinness	\$6
O'Doul's - Non-Alcoholic	\$5
Heineken 0.0 - Non-Alcoholic	\$6

Ask your server about our craft & seasonal beer offerings!

WINES

WHITE

	GLASS	BOTTLE
Fetzer Chardonnay	\$7	\$27
Chloe Rose	\$7	\$27
BV Coastal Estates Chardonnay	\$8	\$31
Ecco Domani Pinot Grigio	\$8	\$31
Kim Crawford Sauvignon Blanc	\$8	\$31

RED

Cupcake Red Velvet (Red Blend)	\$7	\$27
Concannon Cabernet Sauvignon	\$8	\$31
BV Coastal Estates Merlot	\$8	\$31
Pebble Lane Pinot Noir	\$8	\$31

SPARKLING

Astoria Prosecco	\$8
Sofia, Mini-Can	\$8

NON-ALCOHOLIC DRINKS

Red Bull, Sugarfree & other flavors	\$5
Coconut Water	\$5
San Pellegrino Sparkling Water	\$5