Potluck Pupus

Auntie's Chicken Wings | korean glaze, local honey, roasted cashews 16 Chicken Quesadilla | salsa, sour cream, guacamole 16 substitute grilled shrimp 3 | petit steak * 8

Poke Nachos* l'ahi poke, dynamite sauce, edamame guacamole green onions, micro cilantro, pico de gallo 19

Thin-Crust Pizza, 10" | cheese 13 | pepperoni 14 vegetable: mushroom, bell pepper, onion VG 16

Shrimp Cocktail I house cocktail sauce, lemon 17

Curry Chicken Salad swell roasted cashews, kaffir lime chutney served in a half papaya 14

Spicy Tuna Roll* I sushi rice, spicy 'ahi, cucumber, furikake MP Island Saimin* I egg noodles, roasted pork belly, boiled egg saimin broth, local vegetables, fish cake, green onion 18 'Ahi Sashimi* Superal I shoyu, wasabi, pickled ginger, cabbage MP

Garden Greens

add chicken 6 | grilled shrimp 9 | fresh island catch* 14

Upcountry Pohole Ferns VG super l grape tomato, sweet onion hearts of palm, spicy soy sesame 15

Spinach Salad VG, GF we I baby spinach, shaved kula onion fresh strawberries, surfing goat dairy feta cheese, toasted macadamia nuts orange vanilla vinaigrette 12

Island Cobb* seemed l seared rare 'ahi, crispy roast pork, avocado waipoli mixed greens, launiuopoko farm eggs, grape tomatoes miso dressing 19

Orzo & Shrimp watercress, avocado, grape tomato chili lime vinaigrette 18

'Ahi Poke Bowls

served over steamed white or brown rice

Ponzu Avo* | avocado, ponzu sauce, lime zest MP Island-Style* | kukui nut, ogo seaweed, sweet onion MP Dynamite* | crab, sweet & spicy chili mayo MP

Super cooks.

VG, Vegetarian

GF Gluten Free

SuperFoods RX: Foods with high phytonutrient content and specific health benefits

Meal selections without red meat, poultry and seafood.

We pride ourselves in providing gluten free menu choices. While we strive to ensure those meals are safe for your diet please be aware that they are being prepared in an environment where gluten is present.

Please consult your physician as to your personal health decisions.

Breads 'N Things

served with macaroni salad, unless specified substitute kula greens salad, seasonal fruit or sea salt fries for 3 dollars

Beach Burger* | 1/2 | b. wagyu beef, lettuce, tomato, onion, brioche 17 make it a "Valley Isle Burger" | with kalua pork & fried egg for 6 dollars

Fresh Catch Fish Tacos* I served with tortilla chips; three baja-style tacos flour tortillas, cabbage, lime cilantro yogurt, pico de gallo, salsa 21

Maui Beef Dip | prime rib, caramelized kula onion, horseradish cream hāmākua mushrooms, french roll, au jus 19

Banh Mi Sandwich I choice of chicken or kalua pork, french roll spicy pickled vegetables, cilantro, mint, thai basil 16

Island Catch* Superior | lettuce, tomato, onion, brioche bun house tartar MP

Life FoodsTM Veggie Burger VG, GF I served with sweet potato chips lettuce, tomato, maui onion, fennel kraut, gluten-free bun 20

toppings 1 dollar each: cheddar | pepper jack | swiss | american | bacon | mushrooms | avocado

Local Plate Lunch

served with rice, macaroni salad and mixed cabbage substitute sautéed vegetables or sea salt fries for 3 dollars

Kalua Pork I slow-roasted pulled pork 16

Rib-Eye Steak, 8 oz.* | kalbi glaze 21

Garlic Shrimp | peeled, sauteed, garlic butter 18

Fried Chicken Katsu I boneless chicken filet, shoyu ginger, garlic 17

Misoyaki Fresh Catch | roasted island fish, miso sake glaze MP Kula Vegetables & Tofu VG | agedashi tofu, sweet peppers 16

Pau Hana (after 5pm)

served with dinner rolls

Uncle's Prime Rib, 14 oz.* I maui coffee rub, creamy horseradish natural jus, miso broccoli, macaroni salad 38 add sautéed garlic shrimp 9

Herb-Roasted Chicken I modesto farms half-chicken, pea shoots crispy skin, sautéed vegetables, white rice 28

Auntie's Papillote | 7 oz. fresh catch filet, local vegetable, ginger cilantro, garlic, shallots, lemon, butter, kula greens salad, brown rice 31

Hawaiian Plate* | kalua pork, island-style poke, upcountry pohole ferns macaroni salad, white rice 21

Seafood Stew I fresh catch, crab meat, shrimp, spinach coconut milk, lime, white rice 29

Side Orders

Sea Salt Fries 7
Kula Greens Salad surface 7
Sauteed Vegetables 7
Macaroni Salad 6
Dinner Rolls 2

Sweet Potato Chips Super 7
Won Bok Kimchi 6
Miso Broccoli Super 7
Garlic Chili Ramen Salad 7
White or Brown Rice 5

Desserts

Hāna Fruit Split | bananas, kula strawberries, seasonal fruits haupia ice cream, macadamia nut gelato, chocolate ice cream chocolate sauce, liliko'i syrup 10

S'mores Brownie I warm chocolate brownie, marshmallow gelato graham cracker crumble 10

Auntie's Coconut Cake | fresh berries, strawberry coulis 9

Triple Chocolate Cake | whipped cream, liliko'i syrup 9

Assorted Berries Super ods Rx | seasonal berries 8

Häagen-Dazs Ice Cream I vanilla or chocolate 7

Zia Maria* Island Sorbet | mango, pineapple or mixed berries 7

Beverages

Smoothies 8 – a portion of the proceeds from every smoothie is donated to our local charity program

Pineapple Slush 8
Juice, Soda, Iced Tea 5

Milk I whole, 2%, skim, or soy 4
Starbucks* Coffee I regular or decaf 4

Hot Tazo® Tea 4

Kona Deep Bottled Water 500mL 5; 1 liter 8

Pure Refreshment

Fuel your day and enhance your wellness with Westin Fresh by The Juicery an assortment of nourishing, healthy juices and smoothies. Curated in partnership with the experts at The Juicery, each of these custom blends packs a punch of revitalizing goodness.

For a better you. $^{\scriptscriptstyle\mathsf{TM}}$



8 ounces, 12 each

Pineapple, Cucumber and Mint Carrot, Honeydew with Turmeric Watermelon and Basil Papaya, Pineapple and Mint

Sustainable Farming: Auntie's Kitchen menus are inspired by the freshest produce from local farmers and environmentally responsible fishermen

By choosing to dine with us, you are supporting a sustainable island community:

The Bakery | Big Island Bees | C & N Farm | Escobedo Farm | Evonuk Farm | Hāmākua Mushrooms | Home Maid Bakery | Kona Cold Lobster | Kula Country Farm L & R Moloka'i Farm | Life Foods | Local Harvest | Maui Cattle Company | Maui Gold Pineapple Company | Maui Sprout Farm | Napili F-L-O Farm The Neighborhood Farms | Otani Farm | Shishido Farm Surfing Goat Dairy Farm | Traje Farm | Waipoli Hydroponic Greens | Watanabe Farm | Zia Maria's Gelato



glass/bottle SPARKLING WINE Charles De Fere l "jean louis" | blanc de blanc l france 8/34 ROSÉ WINE Martin Ray I rosé of pinot noirl russian river valley, CA 10/38 WHITE WINE Bollini | pinot grigio | trentino, italy 11/42 Loosen Bros. I "dr. L" | riesling | mosel, germany 10/38 Babich Wines I sauvignon blanc I marlborough, new zealand 8/30 Magnolia Grove I chardonnay I napa valley, CA 8/30 Corvidae Wine | "mirth" | chardonnay | yakima valley, WA 10/38 RED WINE Magnolia Grove | cabernet sauvignon | napa valley, CA 8/30 Hess | "shirtqil ranches" | cabernet squvignon | north coast, CA 13/48 Heron | pinot noir | CA 10/38

DRAFT BEERS (7 for 16 oz.; 9 for 22 oz.)

Maui Brewing Co. I bikini blonde lager

Tilia | malbec | mendoza, argentina

Koholā Brewery | kai ala farmer's ale | brewed exclusively for THEWESTIN KANANALI STREET PLAN FOR THE WESTIN FOR THE WESTIN KANANALI STREET PLAN FOR THE WESTIN FO

Kohola Brewery | 88 american india pale ale

Sonoma-Loeb | pinot noir | sonoma coast, CA

Angeline | "Reserve" | merlot | paso robles, CA

Kona Brewing | longboard lager

Bud Light lamerican light lager

Primo la american lager

Uncle's Special I bud light or primo draft beer with a shot of jim beam or sauza silver tequila - 9 for 16 oz. + shot, 11 for 22 oz. + shot

LOCAL CANNED BEERS 7

Maui Brewing Co. | coconut porter | mana wheat | big swell IPA seasonal selection

BOTTLED BEERS 7

budweiser | coors light | corona | corona light | heineken | blue moon angry orchard | st. pauli girl NA

BACKYARD COCKTAILS 13

Signature Mai Tai | old | ahaina silver rum | orgeat | orange curacao rock candy syrup | pineapple juice | lime juice | dark rum float

Maika'i | deep island hawaiian rum | orange curação | lime juice | liliko'i puree | orqeat syrup | coconut water

Low Hanging Fruit | okolehao "hawaiian moonshine" | basil-infused watermelon juice | sparkling water | cane sugar syrup

Maui Cruiser Margarita | hand-selected patron reposado tequila cointreau | sour | fruit juices fresh lime | salt rim

Hibiscus Coco Jito | coconut rum | fresh lime juice | mint house-made hibiscus flower syrup | soda water

Full Moon Lemonade | okolehao "hawaiian moonshine" | lemonade choice of: mango | passion fruit | strawberry

Valley Isle Mojito | sammy's beach bar rum | mint | muddled fresh lime pineapple | soda water

Poke Bloody Mary* 17

15/56

10/38

9/34

our signature island version of the classic cocktail: a double grey goose vodka dimitri's bloody mary with celery salt rim and a "side" of fresh 'ahi poke that you can add to the cocktail or enjoy as a savory bite on its own!



CLASSIC COCKTAILS 11

Lava Flow | rum | strawberry puree | pineapple puree | coconut

Pina Colada | rum | pineapple puree | coconut

Chi Chi | vodka | coconut | pineapple puree Daquiri | rum | strawberry or lime puree

Margarita | tequila | triple sec | sour | lime

Blue Hawai'i | rum | pineapple juice | citrus | blue curação

Mai Tai | light rum | dark rum | orgeat | P.O.G. juice

DRINK OF THE DAY

enjoy your drink of the day for 7 on its featured day 10 every other day of the week

SUNDAY | Mango Monsoon | vodka | mango puree | pineapple juice MONDAY | Gecko Cooler | vodka | melon liqueur | lemonade TUESDAY | Liliko'i Breeze | vodka | liliko'i puree | guava juice | soda WEDNESDAY | Sunrise Lemonade | vodka | strawberry puree lemonade

THURSDAY | Ka'anapali Cooler | coconut rum | pineapple juice cranberry juice

FRIDAY | Da Daly | sweet teg vodka | lemonade

SATURDAY | Royal Blue Hawaiian | coconut rum | blue curação pineapple juice

HAPPY HOUR SPECIALS

3:00PM to 5:00PM daily

lassic Mai Tai	
Praft Beer 22oz.	7
Praft Beer 160z.	_
louse Chardonnay	6
louse Cabernet Sauvignon	6
our Choice from DRINK OF THE DAY	-
trawberry Lemonade (non-alcoholic)	6
hicken Nachos with Cheese Sauce	8
Yabayaki Braised Short Rib Lettuce Wrap	8
damame Guacamole	4
hips & Salsa	4
ea Salt Edamame	_

Discounts do not apply to Happy Hour menu. Happy Hour is not offered on holidays and during special events.

LIVE LOCAL ENTERTAINMENT MONDAYS & FRIDAYS 4:00PM to 7:00PM

Please share your experience at.



