

glass/bottle

SPARKLING WINE

Charles De Fere | "jean louis" | blanc de blanc | france 8/34

ROSÉ WINE

Martin Ray | rosé of pinot noir | russian river valley, CA 10/38

WHITE WINE

Bollini | pinot grigio | trentino, italy 11/42

Loosen Bros. | "dr. L." | riesling | mosel, germany 10/38

Babich Wines | sauvignon blanc | marlborough, new zealand 8/30

Kaena | sauvignon blanc | los olivos district, CA 11/42

Magnolia Grove | chardonnay | napa valley, CA 8/30

Mirth | chardonnay | yakima valley, WA 10/38

RED WINE

Magnolia Grove | cabernet sauvignon | napa valley, CA 8/30

Hess | "shirttail ranches" | cabernet sauvignon | north coast, CA 13/48

Heron | pinot noir | CA 10/38

Sonoma-Loeb | pinot noir | sonoma coast, CA 15/56

Angeline | "Reserve" | merlot | paso robles, CA 10/38

Tilia | malbec | mendoza, argentina 9/34

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

Uncle's Special | 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

Maui Brewing Co. | bikini blonde lager

Maui Brewing Co. | big swell ipa

Kohola Brewery | talk story pale ale

Kona Brewing | longboard lager

Bud Light | american light lager

Primo | american lager

LOCAL CANNED BEERS 7

Maui Brewing Co. | coconut porter | mana wheat | seasonal selection

BOTTLED BEERS 7

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

BACKYARD COCKTAILS 13

Old Lāhainā Fizz | old lāhainā rum | lemon juice | club soda
house made pineapple-basil simple syrup

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

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

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

our signature island version of the classic cocktail: a double ocean 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 curacao

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 tea vodka | lemonade

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

HAPPY HOUR SPECIALS

3:00PM to 5:00PM daily

Classic Mai Tai 5

Draft Beer 22oz. 7

Draft Beer 16oz. 5

House Chardonnay 6

House Cabernet Sauvignon 6

Your Choice from DRINK OF THE DAY 7

Strawberry Lemonade (non-alcoholic) 6

Kalua Pork Nachos with Cheese Sauce 8

Modesto Chicken Lettuce Wrap 8

Edamame Guacamole 4

Chips & Salsa 4

Sea Salt Edamame 4

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

LIVE LOCAL ENTERTAINMENT MONDAYS & FRIDAYS 5:00PM to 8:00PM

Please share your experience at...



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



*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone especially the elderly, young children under four, pregnant women, and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.

'Kids Eat Free' from the kid's menu (ages 3 and under) with an adult purchase of any entrée (not including sides or desserts.)
For your convenience, an 18% gratuity is automatically added to parties of six or more. Discounts may not be combined with any offers or programs.