

Potluck Pupus

Auntie’s Chicken Wings | korean glaze, local honey, roasted cashews 16


Chicken Quesadilla | salsa, sour cream, guacamole 16
substitute grilled shrimp 3 | steak * 8

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

Island Saimin* | egg noodles, roasted pork belly, boiled egg
saimin broth, local vegetables, fish cake, green onion 18

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

Shrimp Cocktail | house cocktail sauce, lemon ice, pineapple garnish 17

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


Spicy Tuna Stack* | sushi rice, spicy ‘ahi, cucumber, furikake MP


‘Ahi Sashimi*  | shoyu, wasabi, pickled ginger, cabbage MP

Garden Greens

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

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

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

Island Cobb*  | 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 mayo, unagi sauce MP



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

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

Fresh Catch Fish Tacos* | 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
hamakua mushrooms, french roll, au jus 19

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

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

Maui Taro Burger VG, GF | served with sweet potato chips, lettuce
tomato, maui onion, 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 | slow–roasted pulled pork 16

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

Garlic Shrimp | peeled, sauteed, garlic butter 18

Fried Chicken Katsu | 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.* | maui herb rub, creamy horseradish
natural jus, spicy black bean broccoli, macaroni salad 38
add sautéed garlic shrimp 9

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


Auntie’s Island Fish | 5 oz. fresh catch filet, local sautéed vegetables,
shrimp & sweet pepper skewer, molokai sweet potato coconut mash
pineapple chutney 26

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

Coconut Seafood Stew | fresh catch, crab meat, shrimp, spinach, cream
coconut milk, chili oil, lime, white rice 29

Side Orders

Sea Salt Fries 7

Kula Greens Side Salad  7

Sauteed Vegetables 7

Macaroni Salad 6

Dinner Rolls 2

Sweet Potato Chips  7

Won Bok Kimchi 6

Spicy Black Bean Broccoli  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 | 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  | seasonal berries 8

Häagen–Dazs® Ice Cream | 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 | whole, 2%, skim, or soy 4

Starbucks® Coffee | 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.™



8 ounces, 8 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 Molokaʻi 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.