

## BACKYARD COCKTAILS 13

**Signature Mai Tai** | old lahaina silver rum, orange curacao orgeat and rock candy syrups, lime juice pineapple juice with a dark rum float

**MaiKa 'i** | deep island hawaiian rum, orgeat syrup orange curacao, coconut water, liliko'i puree, lime juice

**Low Hanging Fruit** | basil infused watermelon juice sparkling water, cane sugar syrup

**Maii Cruiser Margarita** | hand-selected patron reposado tequila cointreau, sour salt, fruit juice, fresh lime

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

**Full Moon Lemonade** | lemonade of choice, mango passion fruit

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

### Poke Bloody Mary\* 17

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!



## LOCAL CANNED BEERS 7/9

**Maii 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

## DRAFT BEERS

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

**Maii Brewing Co.** | bikini blonde lager

**Kohola Brewery** | kai ala saison | brewed exclusively for

**Kona Brewing** | longboard lager | hanalei session IPA

**Bud Light** | american light lager

**Primo** | american lager

## SOFT DRINKS

**Kona Deep Bottled Water**

500mL 5 | 1 liter 8

**Soda | Juice | Iced Tea** 5

**Pineapple Slush** 8

**Smoothies** | vanilla | chocolate | strawberry mango | coconut pineapple 8

a portion of the proceeds from every smoothie benefits our local charity program

## DRINK OF THE DAY 7

**SUNDAY** | Mango Monsoon

vodka, mango puree, pineapple juice, soda

**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

## CLASSIC COCKTAILS 11

Lava Flow | Piña Colada | Chi Chi

Daquiri | Margarita | Classic Mai Tai

## WINE SANGRIAS 9

**Auntie's Red** | red wine, local honey

orange juice, brandy, triple sec, strawberries

local citrus

**Maii Sky** | white wine, brandy, sprite

local citrus, strawberries

## HAPPY HOUR SPECIALS

3:00PM to 5:00PM daily

Classic Mai Tai 5

Draft Beer 22 oz 7

Draft Beer 16 oz 5

House Chardonnay 6

House Cabernet Sauvignon 6

Your Choice from DRINK OF THE DAY 7

Strawberry Lemonade (non-alcoholic) 6

Chicken Nachos with Cheese Sauce 8

Kabayaki Braised Short Rib Lettuce Wrap 8

Edamame Guacamole 4

Chips and 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



## THE WESTIN

KA'ANAPALI

OCEAN RESORT VILLAS

### Poolside & Take-out

10:30 AM - 5:00 PM daily

### Happy Hour

3:00 PM - 5:00 PM daily

## 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.

## POTLUCK PUPUS

**Fresh Catch Fish Tacos\*** | three baja-style tacos: flour tortillas, mixed cabbage, lime cilantro yogurt pico de gallo, salsa 21

**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

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


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

**Hand-Rolled 'Ahi Cone\*** | rice, nori, pickled ginger dressing, wasabi 16

## 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 'ahi, wai'oli mixed greens, launiuopoko farm eggs, grape tomatoes crispy roast pork, avocado, miso dressing 19

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

## BREADS N' THINGS

served with macaroni salad | substitute garden salad, seasonal fruit or fries for an additional 3 dollars

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

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

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

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

**Life Foods™ Veggie Burger** VG, GF | served with sweet potato chips, butter lettuce vine-ripened tomato, onion, life foods™ vegetable mustard ketchup mayonnaise, maui onion fennel kraut, gluten-free bun 20

toppings 1 dollar each: Cheddar | Pepper Jack | Swiss | American | Bacon | Mushrooms | Avocado

## KIDS MENU

Chicken Cobb Salad 9 | Chicken Quesadilla 9 | Chicken Fingers 9 | Tuna Salad Sandwich 9  
Hot Dog 9 | Grilled Cheese 9 | Fish Tacos 12 | 1/4lb Burger 9  
Grilled Chicken with Whole Wheat Pasta 12

## 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

## LOCAL-STYLE PLATES

served with rice, macaroni salad and mixed cabbage  
substitute sauteed vegetable or 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

## DESSERTS

**Hana 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

**Haagen-Dazs® Ice Cream** | vanilla or chocolate 7

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

## SMALL KINE SIDES

Sea Salt Fries 7

Kula Greens Salad  7

Macaroni Salad 6

Sweet Potato Chips  7

Miso Broccoli  7

Won Bok Kimchi 6

Garlic Chili Ramen Salad 7

White or Brown Rice 5

For your convenience, an 18% gratuity will be added to your bill for parties of six or more.

  
VG, Vegetarian  
V, Vegan  
GF, Gluten Free

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

Meal selections without red meat, poultry and seafood.

Meal selections without red meat, poultry, seafood, eggs dairy and other animal-derived substances.

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.

\*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.