

Breakfast Table Superant

26 per adult

13 per child, ages 4 to 12^t

children 3 and under eat free with the purchase of an adult breakfast table or entrée

Breakfast table includes a selection of chilled tropical juices assorted Tazo° teas, freshly brewed Maui Upcountry Coffee

fluffy scrambled eggs

breakfast potatoes

smoked bacon

buttermilk pancakes

daily breakfast meat

bagel bar I smoked atlantic salmon, capers maui onions, assorted cream cheese kula tomatoes

build-your-own acai bowl bar

seasonal fresh fruit display with maui gold pineapple

greek yogurt bar l organic granola dried fruit nuts, seeds

assorted cereal I milk, skim milk, almond milk

steel cut oatmeal I walnut, brown sugar cinnamon, local honey

fresh pastries I muffins, cinnamon roll croissants, danish, sweet butter, fruit preserves market-style hand fruits

From the Griddle

Haupia French Toast VG

thick hawaiian sweet bread macadamia nut gelato, coconut syrup 17

Macadamia Nut Pancakes VG maple syrup 15

Seasonal Waffle maple syrup 17

Eggs Any Kine

served with breakfast potatoes

Classic Omelet

portuguese sausage, pork belly, boar's head® ham cheddar cheese 18

Kā'anapali Beach Breakfast*

two farm fresh eggs your way, choice of bacon, spam portuguese sausage or pork belly, white or wheat toast 17 sub ribeye steak for 8 dollars

Auntie's Garden VG Super Super

locally grown seasonal vegetables, fingerling potatoes garden herb chimichurri, two eggs, naan 17

Bacon Egg 'n Cheese

hoagie roll, nueske bacon, two eggs, american cheese charred green onion salsa, garlic aioli, waipoli greens 18

UPCOUNTRY BIG BREAKFAST

Breakfast Table + Any Entrée \$35 per person

[†]In order to maintain quality, our breakfast table is available for dine-in only, and is priced per guest No substitutions, add-ons, partial purchases, sharing, splitting or take-out please. For your convenience, an 18% gratuity is automatically added to parties of six or more. *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, children under four, pregnant women, and individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.



Plantation Favorites

substitute seasonal fruit in any dish for 3 dollars add english muffin or bagel for 2 dollars

Auntie's Fried Rice*

roasted pork belly, spam, portuguese sausage two farm fresh eggs, green onions 18

Smoked Salmon & Avocado Toast maui crunch bread, local vegetables, aromatic herbs surfing goat feta cheese, olive oil 17

Loco Moco*

two farm fresh eggs your way, fresh burger patty macaroni salad, mushroom gravy, lap cheong fried rice carmalized onions 18

Pork Belly Bowl*

pork belly over rice with tomato, onion, patis salad two farm fresh eggs and hibiscus shrub 18

Grilled Fresh Catch Bowl* wild rice, two eggs, quinoa curry crunch cucumber & tomato salad with lemon dill yogurt 18

Morning Bites

Overnight Oats VG 14 superior

Pineapple Coconut Scones & Kaya Jam VG 6

Coconut Chia Seed & Organic Granola Parfait VG 9 superior

Steel-Cut Oatmeal VG 9 superior

Sunny Sides

Pineapple Spears & Kaya Jam GF 5
Lap Cheong Fried Rice 5
Two Buttermilk Pancakes VG 8
Egg to Order* 4
Portuguese Sausage or Bacon GF 5/9
Cereal & Milk 4
Fruit Yogurt GF 4
Vanilla Yogurt GF 3

Toast white, wheat, gluten-free 3

Pastries muffin, cinnamon roll, croissant, danish 4

Refresh

Soda, Iced Tea, Lemonade 5

Juice 5

orange | apple | pineapple | POG | guava | cranberry

Milk: Whole, 2% or Skim 4

Vanilla Soy Milk 5

Maui Upcountry Coffee | regular or decaf 4

Hot Tazo[®] Tea 4

Smoothie 8*

vanilla | chocolate | strawberry | mango | coconut | pineapple

*1 dollar from every smoothie is donated to a local Maui children's program

RISE & SHINE HAPPY HOUR

7:00AM-11:30AM

P.O.G. Mimosa 5 | Bloody Mary 5 | Screwdriver 5 | Mimosa 5

Pure Refreshment

8 ounces, 8 each

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.™



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



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

Island Saimin* l 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 I house cocktail sauce, lemon ice, pineapple garnish 17 Curry Chicken Salad waipoli butter lettuce, fresh papaya, raisin roasted cashews, kaffir lime chutney 14

Spicy Tuna Stack* I sushi rice, spicy 'ahi, cucumber, furikake MP 'Ahi Sashimi* Susake I shoyu, wasabi, pickled ginger, cabbage MP

Garden Greens

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

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

Spinach Salad VG, GF we baby spinach, shaved kula onion fresh strawberries, surfing goat dairy feta cheese, toasted macadamia nuts orange vanilla vinaigrette 14

Island Cobb* supercose I seared rare 'ahi, crispy roast pork, avocado waipoli mixed greens, eggs, grape tomatoes, miso dressing MP

Kale Caesar week little gem romaine, shaved parmesan, naan crostini roasted tomato tapenade, caesar dressing 14

Poke Bowls

served over steamed white or brown rice

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

VG, Vegetarian

Meal selections without red meat, poultry and seafood

GF, Gluten Free

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.



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

Localicions

A portion of the proceeds from every Spinach Salad served is donated to agricultural education for our local island youth.

Breads 'n Things

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

Chicken Parmesan Sandwich I boneless chicken filet, focaccia bread tomato, balsamic arugula, four cheeses, garlic aioli 17

Fish Tacos* Superal three island-style tacos, flour tortillas cabbage, lime cilantro yogurt, pico de gallo 21

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

Island Catch* Super I lettuce, tomato, crispy onions, brioche bun house tartar MP

Beach Cheeseburger* 11/2 lb. fresh beef, cheddar, lettuce, tomato, onion brioche 18

make it a "Valley Isle Burger" | with kalua pork & fried egg for 6 dollars

Turkey Club I hawaiian sweet bread, boars head turkey, avocado ranch teriyaki-glazed spam, lettuce, tomato, onion, nueske smoked bacon 16

Beyond Burger° VG, GF lettuce, tomato, maui onion, sweet potato chips, qluten-free bun 20

toppings 1 dollar each: 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

Fresh Catch* | teriyaki glaze MP

chutney 29

Kung Pao Tofu Stir Fry VG | crisp tofu, seasonal local vegetables cashews, kung pao sauce 16

Pau Hana (after 5pm)

served with dinner rolls

Uncle's Prime Rib, 12 oz.* l maui herb rub, creamy horseradish natural jus, spicy black bean broccoli, macaroni salad 34 add sautéed garlic shrimp 9

Herb-Roasted Chicken I half-chicken, kula corn puree molokai sweet potato, tempura onion rings, honey cayenne drizzle 28 Auntie's Island Fish I fresh catch filet, shrimp, local sautéed vegetables sweet pepper, molokai sweet potato coconut mash, pineapple

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

Sweet Potato Chips Super 7
Won Bok Kimchi 6
Dinner Rolls 2
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 draham cracker crumble 10

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

Triple Chocolate Cake | whipped cream, liliko'i syrup 9
Assorted Berries | seasonal berries 8

Häagen-Dazs° Ice Cream I vanilla or chocolate 8

Zia Maria* Island Sorbet I mango, pineapple or mixed berries 8

Beverages

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

Juice, Soda, Iced Tea 5
Milk I whole, 2%, skim, or soy 4
Maui Upcountry Coffee I regular or decaf 4
Hot Tazo* Tea 4
Fiii Bottled Water 1 liter 8

Pure Refreshment

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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 fishermentally responsib





SPARKLING WINE	glass/bottle
Charles De Fere I "jean louis" blanc de blanc france	8/34
Maui Wine "lokelani" brut rosé maui	10/38
ROSÉ WINE	
Martin Ray I rosé of pinot noir I russian river valley, CA	10/38
WHITE WINE	
Maui Wine "kula" white blend maui, HI	9/34
Bollini pinot grigio trentino, italy	11/42
Babich Wines I sauvignon blanc I marlborough, new zealand	8/30
Kaena sauvignon blanc los olivos district, CA	11/42
Magnolia Grove I chardonnay I napa valley, CA	8/30
Mer Soleil I chardonnay I santa lucia highlands, CA	12/44
RED WINE	
Maui Wine I "mele" I red blend I maui, HI	9/34
Magnolia Grove cabernet sauvignon napa valley, CA	8/30

DRAFT BEERS (8 for 16 oz.; 10 for 22 oz.)

Hess | "shirtqil ranches" | cabernet sauvignon | north coast, CA

Sonoma-Loeb | pinot noir | sonoma coast, CA

Angeline I "reserve" | merlot | paso robles, CA

Heron | pinot noir | CA

Uncle's Special I any draft beer with a shot of jim beam or jose cuervo 11 for 16 oz. + shot; 13 for 22 oz. + shot
Maui Brewing Co. I bikini blonde lager
Maui Brewing Co. I big swell ipa
Koholā Brewery I talk story pale ale
Kona Brewing I longboard lager
Hawajian Seasonal Selections I ask your server

LOCAL CAN BEERS 7

Maui Brewing Co. I coconut porter I mana wheat Hawaiian Beer I seasonal selection

BEERS 7

budweiser | bud light | coors light | corona | corona light | heineken blue moon | angry orchard | o'doul's n/a

MAUI BACKYARD COCKTAILS 13

Upcountry Mai Tai | kula organic light rum | papaya-pineapple juice kula dark rum

Láhainá Mai Tai l old láhainá silver rum l orgeat l orange curação rock candy syrup l pineapple juice l lime juice l old láhainá dark rum float

Maui Mango Mule | organic ocean vodka | mango puree | lime maui brewing co. island ginger beer

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

Maui Ocean Spritzer | organic ocean vodka | st-germain liqueur maui wine "lokelani" sparkling rosé wine

Valley Isle Mojito I kula organic light rum I mint I muddled fresh lime pineapple I soda water

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

Kula Ali'I Lavender 16 our signature island cocktail: a double kula toasted coconut rum, cucumber, pineapple juice, coconut water, lime, and a homemade lavender syrup



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 | Maui Sunset | tequila | pineapple | grenadine TUESDAY | Island Spritz | light rum | coconut water | lime | soda

WEDNESDAY | Sunrise Lemonade | vodka | strawberry puree lemonade

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

FRIDAY | Da Daly | sweet tea vodka | lemonade SATURDAY | Paloma | tequila | grapefruit | lime

HAPPY HOUR SPECIALS

3:00PM to 5:00PM daily

Classic Mai Tai	5
Oraft Beer 22oz.	7
Oraft Beer 160z.	5
House Chardonnay	6
House Cabernet Sauvignon	6
Maui Wine "mele" Red	7
Maui Wine "kula" White	7
Your Choice from DRINK OF THE DAY	7
Strawberry Lemonade (non-alcoholic)	6
Kalua Pork Nachos with Cheese Sauce	8
Chicken Lettuce Wrap	8
Edamame Guacamole	4
Chips & Salsa	4
Sea Salt Edamame	Δ

Discounts do not apply to Happy Hour menu.

Happy Hour is not offered on holidays and during special events.

Please share your experience at..





13/48

10/38

15/56

10/38



