



11:00 am – 4:00 pm

Halepuna Pool Menu

Tiger Prawns Cocktail 32

Mari's Butter Lettuce, Hass Avocado, Cocktail Sauce

Big Island Goat Cheese Salad 22

Mixed Greens, Caramelized Walnuts,
Granny Smith Apple, Hazelnut Dressing

Chicken Caesar Salad 32

Grilled Chicken Breast, Hirabara Farms Romaine, Shaved Parmesan,
French Baguette Croutons, Caesar Dressing

Caprese Salad 24

Kamuela Tomato, Fresh Mozzarella, Basil Pesto, Oregano

Assiette de Fromage 32

Cheese Selection, Raspberry, Red Onion Chutney

Turkey Club Sandwich 28

Sliced Turkey Breast, Bacon, American Cheese, Lettuce,
Tomato, Mayonnaise, Chips

Burger 34

Prime Beef Patty, Bacon, American Cheese,
Romaine, Tomato, Onion, Chips

20% service charge, \$8 delivery, and applicable excise tax
will be added to the above prices.

Consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish
may increase your risk of foodborne illness.

In our commitment to creating a sustainable environment,
straws are available upon request.

11:00 am – 6:00 pm

BEER 11

Hana Koa – Party Boy Pilsner
Hana Koa – Rooftop Pale Ale
Maui Brewing – Pineapple Mana Wheat
Maui Brewing – Big Swell IPA
Maui Brewing – Coconut Hiwa Porter
Ola Brewing – Hawaiian Hibiscus Hard Seltzer

WINE

Ask about weekly featured wine

La Luca Prosecco 12	Klinker Brick Rosé 9
Nugan Chardonnay 9	Casas Del Bosque Pinot Noir 8
Sonoma Cutrer Chardonnay 13	Nugan Cabernet Sauvignon 9

NON-ALCOHOLIC

Fresh Guava, Orange, or Pineapple Juice 8

COCKTAILS 18

Puna Mai Tai

Our signature Mai Tai features a blend of local rums –
Kohana Kea, Kuleana Nanea and Old Lahaina Dark.
It is balanced by a juicy combination of coconut,
pineapple, orange, and calamansi

Culture Trip

Local Pau Maui Vodka
Luxardo Bitter Bianco, yuzu, cucumber, shiso, lemon, and soda

Some Like It Hot

Espolon Reposado Tequila
Watermelon black pepper shrub, lime and cayenne agave
Served with a Hawaiian black lava salt rim

Town & Country

Four Roses Bourbon, Campari
Lemon, lavender honey, grapefruit, mint, bitters

Swaying Palms

Tart and juicy frozen blended cocktail of Cappelletti Gin,
calamansi, and dry Prosecco

Waikiki Spritz

Dry sparkling Rosé, Aperol Aperitivo
House-made pineapple li hing mui shrub, yuzu, sparkling water

NON-SPIRITED 12

South Shore Fizz

Tart and refreshing mixed berries shrub, lemon, sparkling water

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