

*signature cocktails*

\$15

**Monkeypod Mai Tai**

old lahaina dark rum, old lahaina light rum,  
fresh lime juice, house-made macadamia nut orgeat,  
orange curacao, honey-lilikoi foam

**Kalaheo Mule**

pau vodka, lilikoi purée, house-made cayenne ginger-  
beer, fresh lime juice

**Cow's Head**

buffalo trace bourbon whiskey, angostura bitters,  
fresh lemon juice, house-made cayenne ginger-beer

**Ali'i Margarita**

maestro dobel tequila, combier liqueur d'orange,  
fresh lime juice, simple syrup

**Ho'opono Potion**

maestro dobel tequila, aperol, fresh lime juice,  
simple syrup, fresh local cucumber

**No Ka Oi**

ocean vodka, thai basil, fresh lime juice, simple syrup,  
honey-lilikoi puree

**White Walker**

aviation gin, house-made cream of coconut,  
fresh lime juice, house-made lemongrass-  
cardamom syrup, local organic kaffir lime leaves

**Missionary's Downfall**

old lahaina silver rum, apricot liqueur, muddled mint,  
fresh lime juice, simple syrup, pineapple juice, soda

**Makahiki Punch**

ocean vodka, fresh pineapple juice, fresh lemon juice,  
allspice liqueur, house-made caramelized simple syrup,  
charcoal-sugar rim, fresh organic local rosemary

**Pauchi**

xicarú reposado mezcal, combier, house-made  
lychee-black pepper shrub, peychauds bitters

*draft beer*

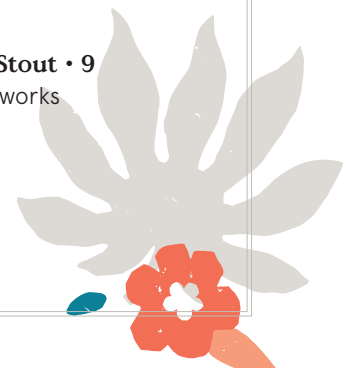
**Beach House Blonde • 8**  
Golden Road Brewing

**Big Swell IPA • 8**  
Maui Brewing Co

**Coconut Hefeweizen • 9**  
Honolulu Beerworks

**Mango Cart  
Wheat Ale • 9**  
Golden Road Brewing

**South Shore Stout • 9**  
Honolulu Beerworks





## wines by the glass

### Bubbles

✿ Faire la Fete, Cremant de Limoux, Brut, FRA	11/44
✿ Adami, Prosecco, ITA	12/48
Grandin, Sparkling Brut Rose, Loire Valley, FRA	14/56

### White

Angeline, Reserve Chardonnay, CA	10/40
✿ Nickel & Nickel, Chardonnay Carneros, CA	19/76
✿ William Fevre, Chablis, FRA	16/64
✿ Triennes "Sainte Fleur," Viognier Provence, FRA	12/48
Craggy Range, Sauvignon Blanc Martinborough, NZ	13/52
✿ Chateau du Juge, Bordeaux Blanc, FRA	12/48
✿ Alois Lageder, Pinot Grigio, Alto Adige, ITA	12/48
✿ Selbach, Riesling, Mosel, GER	10/40
✿ L'Ecole, Chenin Blanc, Columbia Valley, WA	14/56

### Rosé

✿ Margerum "Riviera," Grenache/Syrah Rose, Santa Barbara, CA	12/48
✿ Paul Hobbs "La Flor," Malbec Rose, ARG	13/52
✿ Alie, Syrah/Vermentino Rose, Tuscany, ITA	14/56

### Red

✿ Fortant, Cabernet Sauvignon, FRA	12/48
✿ Obsidian Ridge, Cabernet Sauvignon, CA	18/72
✿ Cetamura, Chianti, Sangiovese, Coltibuono, Siena, ITA	10/40
✿ Acrobat, Pinot Noir, Willamette Valley, OR	13/52
✿ Fort Ross "Sea Slopes," Pinot Noir, Sonoma Coast, CA	18/72
✿ La Quercia, Montepulciano, d' Abruzzo, ITA	10/40
✿ Tikal "Patriota," Malbec/Bonarda, Mendoza, ARG	12/48
✿ Sean Minor "Nicole Marie" Red Blend: Merlot / Petite Sirah / Zinfandel / Petit Verdot North Coast, CA	14/56

## thirst quenchers

<b>Natural Spring Water</b>	9	<b>Govinda's Juice</b>	6	<b>Local Hawaiian Coffee</b>	
Waiwera Still 1 liter		orange, pineapple, POG,		French Pressed	5/10
Waiwera Sparkling 1 liter		lemonade, grapefruit		Cold Brew	7
<b>No Ka Oi Sodas</b>	4.5	<b>Sunset Smoothie</b>	8	<b>Unsweetened Passion Fruit Iced Tea</b>	4.5
cola, diet cola, lemon-lime, ginger ale				<b>Selection of Hot Teas</b>	3

✿ THESE WINES EMPLOY SUSTAINABLE, ORGANIC, OR BIODYNAMIC VITICULTURE PRACTICES

20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE | A 2% SERVICE CHARGE WILL BE ADDED TO ALL FOOD SALES AND DISTRIBUTED TO OUR KITCHEN STAFF

\*RAW OR COOKED TO ORDER; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS COULD INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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## Pupus

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### Lobster Deviled Eggs • 20

big island lobster\*, farm fresh eggs, dill, lime (GF)

### Oven-Roasted Chicken Wings • 19

free range jidori chicken\*, garlic, local fresh rosemary,  
chili flakes, house-made tzatziki sauce

### Poke Tacos • 21

raw ahi,\* ginger, shoyu, cabbage, avocado cream,  
crisp wonton shells

### Slow Braised Pork Belly • 17

sweet and spicy onion marmalade,  
mandarin orange star anise gastrique (GF)

### Pork Potstickers • 17

habanero and pineapple marmalade

### Pumpkin Patch Ravioli • 17

roasted local squash, chèvre, spinach,  
toasted walnut sage pesto

### Coconut Corn Chowder • 12

local coconut milk, yukon gold potato, celery,  
ma'o farm organic kale, hau'ula farm tomato,  
local lemongrass

### Szechuan Stir-Fry Green Beans • 13

local beans, macadamia nuts, chili, ginger,  
garlic, oyster sauce



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## salads

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### Caesar • 13

shaved parmesan, house-made caesar dressing\*

### Watermelon Salad • 14

omao arugula and baby greens, kalamata olives, feta,  
candied lemon vinaigrette, pea shoots (GF)

### Organic Kale Salad • 14

maui onion, golden raisins, mandarin oranges,  
organic big island macadamia nuts, miso sesame  
vinaigrette

### Blackened Ahi Caesar • 20

blackened ahi\*, kaua'i romaine, parmesan

### Omao Arugula & Goat Cheese

### Macadamia Salad • 16

panko crusted goat cheese, fresh local organic  
sugarloaf pineapple, vine-ripened tomatoes,  
caramelized macadamia nuts, mustard-shallot  
vinaigrette

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## *makai*

ENTRÉES FROM THE OCEAN: DAYBOAT, TROLL-CAUGHT, FRESH HAWAIIAN FISH

### **Seafood Linguini • 34**

fresh fish,\* kua'i shrimp\*, baby roma tomatoes, roasted garlic, sundried tomato white wine butter, fresh basil chiffonade

### **Fresh Fish & Coconut Stew • 35**

big island lobster\*, spicy thai curry broth, peanuts, fresh herbs, organic white rice (GF)

### **Fresh Catch & Keahole Lobster • 49**

fresh catch\*, big island keahole lobster\*, sweet corn-cilantro nage, moloka'i mashed sweet potatoes, sautéed fresh local arugula, black garlic oil

### **Wasabi-Buttered Fresh Island Fish • 46**

fresh catch,\* lilikoi lemongrass beurre blanc, bok choy & lawai oyster mushrooms, cilantro sesame rice

### **Macadamia Nut Butter Sautéed Fresh Hawaiian Catch • 46**

fresh catch,\* cilantro sesame rice, bok choy & lawai oyster mushrooms, citrus miso beurre blanc

### **Grilled Hawaiian Catch • 44**

fresh catch,\* parmesan polenta, citrus brodo, candied fennel, local arugula (GF)

### **Furikake Dusted Ahi • 46**

ahi,\* wasabi mashed potatoes, shiso tropical salsa, grilled asparagus, sudachi ponzu



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DAILY 11:00AM-9:00PM

HAPPY HOUR 2:30PM-4:30PM

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## mauka

### ENTREÉS FROM THE LAND

#### Oven-Roasted Jidori Chicken • 38

roasted chicken\*, goat cheese polenta, figs, caper berries, local tomatoes, marsala jus (GF)

#### Slow-Roasted Local Beets • 31

tomato cilantro salad, moloka'i mashed sweet potatoes, wilted arugula, tempura asparagus

#### Fire-Grilled Center-Cut Pork Loin • 40

pork loin\*, yukon gold pork belly hash, lawai mushroom & bok choy stir-fry, bacon madeira reduction (GF)

#### Filet Mignon • 48

center-cut certified angus beef filet\*, maytag blue cheese & bacon butter, yukon gold mashed potatoes, grilled asparagus, port wine demi-glace (GF)



## keiki

Pasta, Tomato Sauce or Butter & Parmesan	13
Chicken* Tenders & Mashed Potatoes	14
Grilled Catch Medallion, White Rice (GF)	17

## sides

Whole Lobster* Tail (5oz) (GF)	21
Locally Grown Sautéed Kale (GF)	9
Bok Choy & Lawai Oyster Mushrooms (GF)	9

INCLUDES POIPU ICE CREAM SUNDAE  
MADE WITH VANILLA ICE CREAM,  
CHOCOLATE SAUCE, WHIPPED CREAM

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# Wines by the bottle

## Champagne & Sparkling

105	✿ Marques de Geldia, "Gran Reserva," Brut Cava, Sant Sadurni d'Anoia, Barcelona, ESP '13	58
107	✿ Schramsberg, Blanc de Blanc, Calistoga, CA '15	64
112	✿ Enrico Serafino, Brut, Alta Langa, Piedmonte, ITA '12	74
111	Bisot Prosecco DOCG, Valdobbiadene Superiore di Cartizze, Treviso, Veneto, ITA N.V	85
114	✿ Charles Heidsieck, Brut Reserve, Reims, FRA N.V	92
110	✿ Château de Léoube, Sparkling de Léoube Rosé Côtes de Provence, FRA N.V	98
113	✿ Mœt Chandon "Imperial," Epernay, FRA N.V	124
106	✿ Veuve Cliquot "Le Ponsardin," Brut, Reims, FRA N.V	140
108	✿ Jacquesson "Cuvée 739," Extra-Brut Marne Valley & Côtes des Blancs, FRA '11	150
116	✿ Billecart-Salmon, Blanc de Blanc, Grand Cru, Côte de Blancs, FRA N.V	160
119	✿ Taittinger Millésimé, Reims, FRA '08	180
122	✿ Billecart-Salmon Brut Rose, Cote de Blancs, FRA N.V.	210
118	Dom Perignon, Reims, FRA '09	300
120	✿ Krug, Reims, FRA N.V	400
121	✿ Louis Roederer "Cristal," Champagne, FRA '09	425

## Other Worldly Whites

132	✿ La Cana, Albariño, Rias Baixas, ESP '16	40
136	✿ Marco Felluga, Friulano, Collio, ITA '16	42
140	✿ Bokisch Vineyards, Verdejo, Clements Hills-Lodi, CA '16	46
142	✿ King Estate, Pinot Gris, Willamette Valley, OR '16	48
144	✿ Poet's Leap, Riesling, Columbia Valley, WA '16	50
143	✿ Gundlach Bundschu, Gewürztraminer, Sonoma Coast, CA '17	52
145	✿ Louis Jadot, Aligote, Bouzeron, Côte Chalonnaise, Beaune, FRA '16	58
147	✿ Weingut Bründlmayer, Grüner Veltliner, Kamptal Terrassen, AUT '16	60
148	✿ Champalou, Chenin Blanc, Vouvray, Touraine, Loire Valley, FRA '17	64
151	✿ Selbach-Oster, Zeltinger Sonnenuhr Riesling Auslese, Mosel, GER '12	66
150	✿ Penner-Ash, Viognier, Willamette Valley, OR '16	70
149	✿ Inama, Vigneti di Foscarino, Soave Classico, Verona, ITA '14	72
154	✿ Robert Sinskey "Abraxas," Riesling/Pinot Gris/Pinot Blanc/Gewürztraminer, Carneros, CA '14	78
159	Quinta Essentia, Chenin Blanc, Stellenbosh, ZAF '16	85
160	✿ Matthiasson, Sauvignon Blanc/Ribolla Gialla/Semillon/Tocai Friulano, Napa Valley, CA '14	90
161	✿ Domaine de Beurenard, Châteauneuf-du-Pape, Rhone Valley, FRA '17	92
186	✿ Domaine Zind-Humbrecht, Gewürztraminer, Alsace, FRA '15	100
187	✿ Reynvaan, Viognier, Foothills in the Sun Vineyard, Walla Walla, WA '14	120

## Sauvignon Blanc

169	✿ Ferrari Carano, Fumé Blanc, Sonoma, CA '16	52
170	✿ Fiddlehead, Santa Barbara, CA '14	56
172	✿ Régis Minet "Vieilles Vignes," Pouilly Fumé, Loire Valley, FRA '17	64
175	Cloudy Bay, Marlborough, NZ '17	70
180	✿ Bourgeois "Côtes de Monts Damnes" Sancerre, Loire Valley, FRA '16	78
184	✿ Merry Edwards, Russian River, CA '16	90
189	Nichon, Semillon, Vine Vale, Barossa Valley, AUS '16	130
195	✿ Rudd, Mt. Veeder, Napa Valley, CA '15	140

## Chardonnay & White Burgundy

202	DeWetschhof "Limestone Hill" Cape Town, ZAF '17	46
204	✿ Henri Perrusset, Mâcon Farges "Vieilles Vignes," FRA '16	52
216	✿ Morgan, Un-Oaked Chardonnay, Monterey, CA '16	56
215	✿ Bergström "Old Stones," Willamette Valley, OR '16	60
217	Pio Cesare, Piedmonte, ITA '14	62
218	✿ Domaine Barat, Vaillons Premier Cru, Milly, Chablis, Burgundy, FRA '16	64
219	✿ Groth, Hillview Vineyard, Oakville, Napa Valley, CA '14	70
221	✿ Failla, Sonoma, CA '15	76
222	✿ Au Bon Climat, Sanford & Benedict Vineyard "Historic Vineyard Collection," Santa Barbara County, Central Coast, CA '16	80
223	Rombauer, Carneros, CA '17	84
220	✿ Uliz "Le Ban," Saint-Aubin, Burgundy, FRA '15	90
225	✿ Domaine Ferret, Pouilly-Fuissé, Mâconnais, Burgundy, FRA '15	95
227	Cakebread Cellars, Napa Valley, CA '16	100
229	✿ Jean-Marc Brocard, Vaulorent, 1er Cru, Fourchaume, Chablis, FRA '16	105
232	✿ Far Niente, Napa Valley, CA '17	115
233	✿ Kistler "Les Noisetiers," Sonoma, CA '16	120
240	Capensis, Western Cape, ZAF '14	140
236	✿ Bouchard Père & Fils, Puligny-Montrachet, Côte de Beaune, Côte d'Or, Burgundy, FRA '15	150
245	✿ Maison Louis Latour "Château de Bagny," Meursault, Côte de Beaune, Côte d'Or, Burgundy, FRA '14	185

## Rosé

702	✿ Domaine de Triennes, Provence, FRA '17	48
708	✿ Bonny Doon, Vin Gris de Cigare, Central Coast, CA '17	52
705	Carlin de Paolo "il giullare," Piedmonte, ITA '17	58
703	✿ Clos Cibonne, Tibouren Côtes de Provence Tradition Cuvée, FRA '16	64
713	✿ Secret de Leoube, Château Leoube, Provence, FRA '17	72

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# Wines by the bottle

## Zinfandel

378	✿ Saint Francis "Old Vines," Sonoma, CA '16	44
381	✿ Dashe "Les Enfants Terribles," Mendocino, CA '17	56
384	Prisoner Wine Company "Saldo," CA '16	60
393	✿ Radio-Coteau, Sonoma, CA '12	80
395	Pagani Ranch Heritage, Bedrock Wine Co. Sonoma, CA '16	105

## Cabernet Sauvignon & Red Bordeaux

602	Château Haut-Beauséjour, Saint-Estèphe, Bordeaux, FRA '14	58
612	✿ Paul Hobbs "Bramare," Viña Cobos, Luján de Cuyo, Mendoza, ARG '16	82
626	Orin Swift "Palermo," Napa Valley, CA '15	85
615	✿ Château Meyney, Saint-Estèphe, Bordeaux, FRA '14	88
625	✿ Sequoia Grove, Napa Valley, CA '15	90
620	✿ Ramey, Napa Valley, CA '13	95
635	✿ Chateau Montelena, Napa Valley, CA '15	105
648	✿ Jordan, Alexander Valley, CA '14	112
652	✿ Château Angludet, Margaux, Bordeaux, FRA '14	150
654	Stag's Leap Wine Cellars "Artemis," Napa Valley, CA '15	165
685	✿ Silver Oak, Napa Valley, CA '12	260
690	✿ Ridge "Monte Bello Estate Vineyard" Santa Cruz Mountains, CA '14	400
695	✿ Au Sommet, Atlas Peak, Napa Valley, CA '12	470

## Pinot Noir & Red Burgundy

305	✿ Albert Bichot Savigny-Les-Beaune, Côte de Beaune, Côte d'Or, Burgundy, FRA '14	62
308	✿ Rex Hill, Willamette Valley, OR '15	64
315	✿ Domaine Michel Gros, Hautes-Côtes de Nuits, Côte d'Or, Burgundy, FRA '14	68
321	✿ En Route, Russian River, CA '16	72
322	✿ Vignalta, Veneto, ITA '14	74
325	✿ Talley, Arroyo Grande Valley, CA '15	78
320	✿ Fiddlehead "Fiddlestix," Santa Rita Hills, CA '13	80
348	✿ Uliz, Bourgogne Rouge, Côte de Beaune, Côte d'Or, Burgundy, FRA '15	84
328	✿ Failla, Sonoma, CA '15	88
319	✿ Cristom "Mt. Jefferson Cuvée," Willamette Valley, OR '16	90
330	✿ Au Bon Climat, Bien Nacido, Santa Barbara County, Central Coast, CA '15	95
341	✿ Domaine Lucien Boillot & Fils, Gevrey-Chambertin, Côte de Nuits, Côte d'Or, Burgundy, FRA '14	100
343	✿ Robert Sinkskey, Carneros, CA '13	105
335	✿ Paul Hobbs, Russian River, CA '15	114
332	✿ Domaine Serene "Yamhill Cuvée," Willamette Valley, OR '15	120
344	Raen "Royal St. Robert Cuvée," Sonoma Coast, CA '15	165
346	✿ Maison Louis Latour, Vosne-Romanée, Côte de Nuits, Côte d'Or, Burgundy, FRA '15	190
349	✿ Richard G. Peterson, Santa Lucia Highlands, Monterey, Central Coast, CA '15	195
336	✿ Sea Smoke "Ten," Santa Rita Hills, Santa Barbara County, CA '16	215

## Merlot

350	✿ L'Ecole #41, Columbia Valley, WA '14	58
354	✿ Château Puy-Blanquet, Saint Émilion, Bordeaux, FRA '14	70
360	✿ Freemark Abbey, Napa Valley, CA '13	80
365	✿ Long Shadows "Pedestal," Columbia Valley, WA '14	120
370	✿ Château la Fleur-Pétrus, Pomerol, Bordeaux, FRA '11	360
380	✿ Amuse Bouche, Napa Valley, CA '14	470

## Syrah & Shiraz

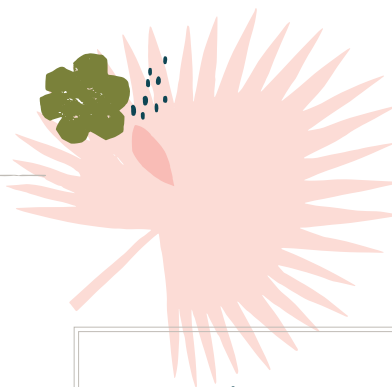
405	✿ Morgan "G17," Santa Lucia Hylands, CA '16	52
412	✿ Torbreck "Woodcutter," Barossa Valley, AUS '16	64
416	✿ Domaine des Lises, Crozes-Hermitage, Pont de L'isère, Rhone Valley, FRA '15	72
419	Herman Story "Nuts & Bolts," Paso Robles, CA '16	105
421	Betz "La Serenne," Yakima Valley, WA '14	130
424	✿ Château de Saint Cosme, Côte Rôtie, Rhone Valley, FRA '15	150

## Meritage & Other Worldly Reds

520	✿ Palama "Arcangelo," Negroamaro/Malvasia Nera, Salice Salentino, ITA '15	50
521	✿ Chappellet "Mountain Cuvée," Cabernet Sauvignon/Merlot/Malbec/Petit Verdot/Cabernet Franc, Napa Valley, CA '16	56
523	✿ Vietti "Perbacco," Nebbiolo, Piedmonte, ITA '15	58
524	✿ Gramenon "Poignee de Raisins," Grenache/Cinsault, Rhone Valley, FRA '13	60
522	✿ Luigi Bosca, Malbec, Lujan de Cuyo, ARG '14	62
526	✿ Mongrana, Sangiovese/Cabernet Sauvignon/Merlot, Toscana, ITA '13	64
531	✿ Clos du Caillou, Grenache/Syrah/Mourvedre, Rhone Valley, FRA '15	66
532	✿ Sierra Cantabria "Única," Rioja Reserva, ESP '12	70
534	Orin Swift "Abstract," Grenache/Petite Sirah/Syrah, CA '16	75
536	✿ Ramey, Claret Bordeaux Blend, Healdsburg, CA '15	80
550	✿ Giuseppe Lonardi "Privilegia," Cabernet Franc/Corvina, Veneto, ITA '10	90
547	✿ Ridge "Geyserville", Zinfandel/Carignane/Petite Sirah/Mourvedre, Sonoma, CA '16	92
553	✿ Bodegas Breca "Brega," Garnacha, Calatayud, ESP '15	94
554	Herman Story "On the Road," Grenache, Paso Robles, CA '14	105
556	✿ Massolino, Barolo, Serralunga D'Alba, ITA '12	110
558	✿ Domaine La Barroche, Châteauneuf-du-Pape, Rhone Valley, FRA '13	120
560	Sucette, Grenache, Vine Vale, Barossa Valley, AUS '16	125
548	Tommasi, Amarone d'Valpolicella Classico, Piedmonte, ITA '13	150
570	✿ Joseph Phelps "Insignia," Cabernet Sauvignon/Petite Verdot/Malbec/Cabernet Franc, Napa Valley, CA '14	400

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## desserts



### Strawberry Cream Pie • 11

made with local strawberries and served with homemade guava jelly, cream cheese whipped cream, strawberry sauce and powdered sugar

#### SUGGESTED PAIRING

Taylor Fladgate 20 year Old Tawny Porto | 14

### Chocolate Cream Pie • 11

made with valrhona chocolate and served with powdered sugar, homemade whipped cream, and chocolate shavings

#### SUGGESTED PAIRING

Cossart Gordan Rainwater Medium Dry Madeira, Portugal N.V. | 9

Dashe Late Harvest Zinfandel, Dry Creek Valley, CA '16 | 12

### Banana Cream Pie • 11

made with local bananas and served with homemade whipped cream and caramel sauce with powdered sugar

#### SUGGESTED PAIRING

Emilio Lustau East India Solera Sherry, Jerez, Spain | 12

### Coconut Cream Pie • 11

made with toasted local coconut and served with homemade whipped cream, powdered sugar and mango sauce

#### SUGGESTED PAIRING

Far Niente Dolce late harvest wine, Napa Valley, California '11 | 24

### Sorbetto Trio • 9

daily selection of tropical sorbetto splashed with local passion fruit

#### SUGGESTED PAIRING

Michele Chiarlo Moscato d'Asti Nivole '15 | 8

## after dinner drinks

### Amaro

Averna Amaro	12
Amaro Nonino	12

### Cognac

Hennessey VS	12
Hennessey XO	28
Remy Martin XO	26

### Aged Rum

Mount Gay XO	10
Flor de Cana 12 yr	14
Ron Zacapa 23 yr	14
Zaya 12 yr	16
Ron Zacapa XO	21

### Coffee & Tea

French Press Coffee	5/10
Cold Brew	7
Selection of Hot Teas	3
Unsweetened	
Passion Fruit Iced Tea	4.5

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