

# Wines by the Bottle



## Sparkling

<b>FRATELLI COSMO</b> Prosecco, Italy	48
<b>SCHRAMSBERG</b> Blanc de Blancs Brut, North Coast	84
<b>VEUVE CLICQUOT</b> Brut, Reims, France	115
<b>DOM PÉRIGNON</b> Brut, Épernay, France	399

## Sauvignon Blanc

<b>ST. SUPÉRY</b> Napa Valley	62
<b>HENRI BOURGEOIS 'LES BARONNES'</b> Sancerre, France	65
<b>MERRY EDWARDS</b> Russian River Valley	74

## Whites

<b>PINE RIDGE</b> Chenin Blanc + Viognier, California	42
<b>RAILSBACK FRERES</b> Vermentinu, Santa Barbara County	56
<b>TABLAS CREEK 'PATELIN'</b> White Blend, Paso Robles	62

## Chardonnay

<b>LIOCO</b> Sonoma Coast	56
<b>STUHLMULLER 'ESTATE'</b> Alexander Valley	66
<b>OLIVIER LEFLAIVE 'LES SÉTILLES'</b> Bourgogne, France	74
<b>ROMBAUER</b> Carneros	80
<b>THE HILT 'ESTATE'</b> Sta. Rita Hills	82
<b>KISTLER</b> Sonoma Mountain	99

## Pinot Noir

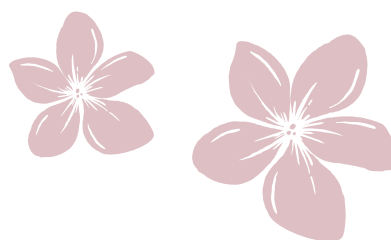
<b>PIRO WINE CO. 'POINTS WEST'</b> Santa Barbara County	64
<b>HIRSCH 'BOHAN-DILLON'</b> Fort Ross-Seaview, Sonoma	89
<b>TWOMEY</b> Anderson Valley	105
<b>RADIO COTEAU 'LA NEBLINA'</b> Sonoma Coast	125
<b>DOMAINE SERENE 'EVENSTAD RESERVE'</b> Willamette Valley, Oregon	150

## Other Reds

<b>BEDROCK 'OLD VINE'</b> Zinfandel, California	58
<b>THE PRISONER</b> Red Blend, Napa Valley	79
<b>GAJA CA'MARCANDA 'PROMIS'</b> Red Blend, Toscana, Italy	115
<b>DECOY</b> Merlot, Sonoma County	59

## Cabernet Sauvignon

<b>FINCA DECERO</b> Mendoza, Argentina	58
<b>OBSIDIAN 'VOLCANIC ESTATE'</b> Red Hills Lake County, CA	78
<b>ORIN SWIFT 'PAPILLON'</b> Napa Valley	110
<b>SILVER OAK</b> Alexander Valley	135
<b>SHAFFER 'ONE POINT FIVE'</b> Stags Leaps District	160
<b>NICKEL &amp; NICKEL</b> Napa Valley	175



In an effort to reduce our environmental footprint, the TS family of restaurants proudly serves beer on tap only.

We are working to eliminate single-use plastic and glass products for the health of our oceans and lakes, our favorite places to play.

# Beach Bar Beverages



Voted Best Bar, Maui No Ka 'O'i Magazine

## Drafts

Leilani's proudly uses the 29° Blizzard Draft System (16oz./20oz.)

<b>BIG SWELL IPA</b> Maui Brewing Co., Kihei, Hawaii	10/13	<b>MICHELOB ULTRA</b> Michelob Brewing Co., St. Louis, MO	7.5/10
<b>FRESH SQUEEZED IPA</b> Deschutes Brewery, Bend, OR	9/12	<b>TANGERINE EXPRESS HAZY IPA</b> Stone Brewing, Escondido, CA	10/13
<b>PAU HANA PILSNER</b> Maui Brewing Co., Kihei, Hawaii	10/13	<b>SUNSHINE GIRL GOLDEN ALE</b> Maui Brewing Co., Kihei, Hawaii	10/13
<b>DUKE'S BLONDE ALE</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>WAILUA WHEAT</b> Kona Brewing Co., Kona, Hawaii	10/13
<b>LAVA MAN RED ALE</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>BIG WAVE GOLDEN ALE</b> Kona Brewing Co., Kona, Hawaii	10/13
<b>LONGBOARD LAGER</b> Kona Brewing Co., Kona, Hawaii	10/13	<b>PUEO PALE ALE</b> Maui Brewing Co., Kihei, Hawaii	10/13
<b>ESTRELLA JALISCO</b> Guadalajara, Mexico	8/11	<b>RPM IPA</b> Boneyard Beer Co., Bend, OR	10/13
<b>SPACE DUST IPA</b> Elysian Brewing, Seattle, WA	10/13	<b>MAUI BREWING CO. SELTZER (SEASONAL)</b> 12 oz. can	9
<b>COORS LIGHT</b> Coors Brewing Co., Golden, CO	7.5/10		
<b>KONA LIGHT</b> Kona Brewing Co., Kona, Hawaii	10/13		

## Wines by the Glass

6oz / 9oz /BTL

### Sparkling

<b>POEMA</b> Brut, Cava, Spain	12/18/46
<b>LOKELANI</b> Sparkling Rosé, Maui	17/25.5/66

### Whites

<b>LA FIERA</b> Pinot Grigio, Della Venezia, Italy	11/16.50/42
<b>SELBACH 'AHI'</b> Riesling, Mosel, Germany	11/16.5/42
<b>MOHUA</b> Sauvignon Blanc, Marlborough, NZ	12/18/46
<b>MORGAN</b> Sauvignon Blanc, Monterey, CA	14/21/54
<b>CHAMISAL</b> Chardonnay, San Luis Obispo Coast	12/18/46
<b>TYLER</b> Chardonnay, Santa Barbara County	15/22.5/58
<b>JORDAN</b> Chardonnay, Russian River Valley	20/30/78

### Rosé

<b>MONT GRAVET</b> Cinsault, Pays D'Oc, France	12/18/46
<b>STOLPMAN 'LOVE YOU BUNCHES'</b> Grenache, Syrah, Mourvèdre, Santa Barbara	15/22.5/58

### Reds

<b>HEAD HIGH</b> Pinot Noir, Sonoma County	12/18/46
<b>ARGYLE 'BLOOM HOUSE'</b> Pinot Noir, Willamette Valley	16/24/62
<b>SANTA JULIA 'ORGANICA'</b> Malbec, Mendoza, Argentina	13/19.5/50
<b>JOEL GOTT 'PALISADES'</b> Red Blend, California	12/18/46
<b>CAPE D'OR</b> Cabernet Sauvignon, South Africa	13/19.5/50
<b>CHARLES SMITH 'SUBSTANCE'</b> Cabernet Sauvignon, Columbia Valley, WA	16/24/62

## Tropicals

**\* FRESH SQUEEZED MAI TAI**  
Signature cocktail made with aloha fresh Hawaiian juices & two types of rum | 17

**\* HIBISCUS PALOMA**  
Reposado tequila, house made hibiscus syrup, white grapefruit, fresh lime juice | 17

**GUAVA DAIQUIRI**  
Koloa silver rum, elderflower liqueur, guava purée | 18

**GINGER HOKU**  
Pau Maui vodka, ginger beer, mango purée, fresh lime juice, fresh mint | 16

**KEAKA KOOLER**  
Jack Daniel's Bonded, blackberry purée, fresh lemonade | 17

**COCO ESPRESSO MARTINI**  
Ketel One Vodka, coffee liqueur, espresso, coconut syrup | 17

**1944**  
Our version of a classic tiki cocktail with a premium blend of Maui made Kula rums, fresh lime juice, orange curaçao, orgeat | 19

**PELE'S MARGARITA**  
Don Julio Blanco, mango, fresh lime juice, jalapeño | 18

**POG SLUSHIE COCKTAIL**  
100% Hawai'i grown fruit juice slushie, choice of vodka, tequila, or rum | 17

## Mocktails

**TROPICAL SMOOTHIE**  
Passion fruit, mango, and pineapple blended with a strawberry swirl | 10

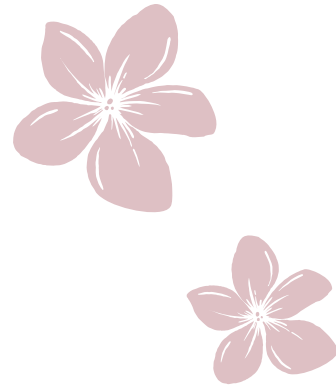
**POG SLUSHIE**  
100% Hawai'i grown fruit juice slushie. Sip from a coconut, and take the coconut cup with you when you're pau | 15

**SEASONAL KOMBUCHA**  
Vitalitea Hawaii | 8

**NITRO COLD BREW**  
Vitalitea Hawaii | 8



LEILANI'S  
**Beach Bar**



## Small Bites

### CALAMARI STRIPS

Panko crusted, ginger-yuzu cocktail sauce | 21

### COCONUT SHRIMP

Local favorite, jicama cucumber namasu, curried coconut dip | 23

### MACADAMIA NUT HUMMUS

Hawaii grown mac nuts, seasonal vegetables, taro chips | 18

### AHI POKE BOWL\*

Avocado, kukui nut, local ogo, shaved Maui onion, taro chips | 25

### BEACHSIDE NACHOS

Guacamole, chipotle sour cream, cheese, refried black beans, pico de gallo | 16  
*Add fire grilled chicken or kalua pork | 5*

### BEER BATTERED ONION RINGS

Malt vinegar aioli dip | 14

### SRIRACHA-GUAVA CHICKEN WINGS

All natural chicken, fresh cilantro, green onion, jicama cucumber namasu, herb buttermilk | 19

### HAWAIIAN BIG EYE SASHIMI\*

Wasabi, pickled ginger, shredded cabbage | 25

### DIG ME BEACH CEVICHE

Local fish, fresh squeezed lime, avocado, cilantro, Maui onion, tomato, cucumbers, comes with fresh tortilla chips | 19

## Salads

### FARRO & STRAWBERRIES\*

Upcountry mixed greens, toasted farro, Kula strawberries, Maui onion, Surfing Goat cheese, candied walnuts, papaya seed vinaigrette | 18

### MAUI FARMER'S COBB\*

Locally sourced farmers bounty, Launiupoko eggs, Surfing Goat cheese, avocado, diced chicken, applewood-smoked bacon, white balsamic dressing | 23

*\*A portion of the sales are donated to the Lahainaluna High School Culinary Program*

### WAIPOLI FARMS ROMAINE & KUMU FARMS KALE

Classic Caesar dressing, focaccia crumbles, Lahaina farm hardboiled egg | 13.5  
*Add fire grilled chicken | 8*

### CHILLED SHRIMP AND CRAB

Chilled shrimp, lump crab meat, mixed greens, avocado, local tomato, caramelized Maui pineapple, lemon vinaigrette | 29



*Our passion for quality starts with our relationships with local farmers, ranchers, and fishermen.*



Produce sourced from 40+ family-owned Maui farms



Socially conscious all-natural chicken & Compart Family Farms Duroc pork



Fresh Hawaii-caught fish served daily

## Favorites

### BEACHSIDE CHEESEBURGER & FRIES\*

1/2 pound proprietary blend of Angus beef, cheddar, local tomato, shredded lettuce, pickles, Maui onion, burger sauce, brioche bun | 21.5  
*Substitute with a Moku Roots vegan taro patty*

### FRESH FISH & CHIPS

Duke's Blonde Ale battered, Meyer lemon tartar | 27.5

### SLOPPY OZZY

Roasted kalua pork, sambal-honey bbq, pineapple-jicama slaw, toasted brioche bun, french fries | 21

### KOREAN FRIED CHICKEN SANDWICH

Chili buttermilk marinade, crunchy kimchee slaw, gochujang aioli, brioche bun | 19.5

### FRESH FISH TACOS

Voted Maui's Best, People's Choice, by Maui Time Magazine

Cajun rubbed, roasted tomatillo aioli, cheddar & jack cheese, shaved cabbage, chile de arbol salsa, fresh tortilla chips, choice of corn or flour tortilla | 26

### KAANAPALI BENTO BOX

Kalbi rib, gochujang chicken wings, beer battered fish, macaroni salad, furikake rice, pickled vegetable | 29

### HURRICANE AHI BOWL\*

Crispy fried Hawaiian tuna, gochujang aioli, kabayaki sauce, macaroni salad, furikake rice, pickled vegetable | 27

## Sweets


### KIMO'S ORIGINAL HULA PIE®

Chocolate cookie crust, macadamia nut ice cream, hot fudge, toasted mac nuts, whipped cream | 14

### LILIKOI PONO PIE

Hana breadfruit inspired, Maui honey, Kula strawberries, nut crust, gluten free, no refined sugar or dairy | 13

*\*Consuming raw or undercooked foods may increase your risk of foodborne illness.*

 *Gluten Conscious – item is prepared with gluten-free ingredients; however, our kitchen is not gluten-free. Please inform your server of any allergies.*

*A 20% gratuity is requested from parties of 8 or more.*