



Please let your server know if you have any allergies. Prices are exclusive of state excise tax. 19% gratuity will automatically be charged to parties of 6 or more.

MIXBAR Bites

Available daily until 5:00pm

Fruit Plate* 15

Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

Crispy Chicken Wings 15

Five Piece, Choice of Old Lahaina Dark Rum BBQ, Buffalo or Sweet & Spicy Korean, Carrots and Celery

Coconut Shrimp 19

Sweet Chili Sauce

Poke Bowl** 29

Hawaiian 'Ahi Poke, Spicy 'Ahi Poke, Seaweed Salad, Garlic Chips, Furikake, Green Onion, Steamed Rice

Caesar Salad* 18

Anchovy Vinaigrette, Parmigiano-Reggiano, Garlic Crisp
*Add: Chicken 6, Seared 'Ahi** 8, Shrimp 12*

The Farmer's Market Salad* 17

Island Greens, Tomato, Hearts of Palm, Cucumber, Shaved Carrot, Pickled Onions, Liliko'i Ume Vinaigrette
*Add: Chicken 6, Seared 'Ahi** 8, Shrimp 12*

**Item can be made gluten-free upon request. When ordering, please specify with your server that you are requesting the dish to be made gluten-free.*

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



Please let your server know if you have any allergies. Prices are exclusive of state excise tax. 19% gratuity will automatically be charged to parties of 6 or more.

MIXBAR Bites

Available daily until 5:00pm

Grilled Fresh Catch Sandwich* 27

Local Fresh Fish, Butter Lettuce, Tomato, Avocado, Radish Sprouts, Pesto, Artisan Roll

Served with French Fries

Substitute gluten-free bread/bun 2

Grilled Chicken Club Sandwich* 24

Crisp Bacon, Butter Lettuce, Tomato, Avocado, Radish Sprouts, Provolone, Pesto Aioli, Artisan Roll

Substitute gluten-free bread/bun 2

Duroc Pork BLT 27

Steak-Cut Bacon, Avocado, Vine-Ripened Tomato, Butter Lettuce, Chipotle Mayo, Sourdough Bread

MIXBAR Burger 22**

Certified Angus Chuck, Round, and Sirloin Blend, 8th Island Sauce, Lettuce, Tomato, Onion, Pickle, Handmade Onion Brioche Bun, Choice of Cheese (Cheddar, American, or Swiss)

Served with French Fries

Upgrade to a 10oz Beef Patty 6

Substitute gluten-free bread/bun 2

Add: Avocado 3, Bacon 3

Veggie Burger* 25

Local Taro Patty, Portobello Mushroom, Cucumber, Tomato, Okinawan Spinach, Radish Sprouts,

Spiced Tomato Jam, Garlic Aioli

Served with French Fries

Substitute gluten-free bread/bun 2

**Item can be made gluten-free upon request. When ordering, please specify with your server that you are requesting the dish to be made gluten-free.*

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



MIXBAR Twilight Bites

Available Fridays and Saturdays after 5:00pm

Fruit Plate* 15

Seasonal Fresh Fruit, Caramelized Pineapple Dipping Sauce

Crispy Chicken Wings 20

Eight Piece, Choice of Old Lahaina Dark Rum BBQ, Buffalo or Sweet & Spicy Korean, Carrots and Celery

Hawaiian 'Ahi Poke 21**

'Inamona, Shoyu, Maui Onion

Spicy 'Ahi Poke*/ 21**

Sriracha Aioli, Tobiko, Green Onion

Pūpū Sampler 28

Dynamite Shrimp, Gochujang Chicken Wings, Hoisin Baby Back Ribs

Coconut Shrimp 19

Sweet Chili Sauce

The Farmer's Market Salad* 17

Island Greens, Tomato, Hearts of Palm, Cucumber, Shaved Carrot, Pickled Onions, Liliko'i Ume Vinaigrette

*Add: Chicken 6, Seared 'Ahi** 8, Shrimp 12*

Caesar Salad* 18

Anchovy Vinaigrette, Parmigiano-Reggiano, Garlic Crisp

*Add: Chicken 6, Seared 'Ahi** 8, Shrimp 12*

The Ali'i Signature Burger 27**

10oz Certified Angus Beef Patty, Pineapple Bacon Jam, Blue Cheese-Gruyère Blend, Arugula, Sliced Tomato, Smoked Garlic Aioli

Substitute gluten-free bread/bun 2

Non-Alcoholic Refreshers

Guava-Hibiscus Fizz 8

Guava Purée, Hibiscus Syrup, Club Soda

Mango-Ginger Fizz 8

Mango Purée, Ginger Beer

Pineapple-Basil Fizz 8

Fresh Local Pineapple Juice, Rock Candy Syrup, Fresh Basil, Club Soda

Berry-Lemonade Fizz 8

Fresh Berries, Fresh Lemonade, Rock Candy Syrup, Ginger Beer

Make above items a pitcher 22

**Item can be made gluten-free upon request. When ordering, please specify with your server that you are requesting the dish to be made gluten-free.*

***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*