

BREAKFAST Delivery: 7am-10am**Tropical Fruit Plate* 22**

Local Seasonal Fruit, Melons, Berries,
Banana Bread

Nutella Malasadas (6 pcs) 26**Smoked Salmon and Bagel** 27**

Scottish Smoked Salmon, Toasted Plain
or Everything Bagel, Beet-Horseradish
Cream Cheese, Red Onion, Cucumber,
Tomato, Capers, and Dill

French Toast 28

Vanilla Coconut Custard, Fresh Berries,
Whipped Cream, Local Honey

Bruix Buttermilk Pancake 21

Add-ons, 6 each: Mac Nut Sauce,
Nutella, Fresh Berries

Two Eggs Any Style 28**

Choice of Breakfast Meat: Bacon, Ham
Portuguese Sausage, or Chicken Sausage,
and Potato Medley

Loco Moco * 31

Two Eggs Any Style, Beef Patty, Fried Rice,
Green Onion, Mushroom Gravy

Steak and Eggs 34**

Kona Coffee Rubbed Striploin Steak,
Sunny Side Up Eggs, Arugula,
Harissa Vinaigrette

Methods of payment for room delivery
are room charge and cash only.

**A \$10 delivery charge per order, 17% service
charge, and applicable taxes will be added
on to the total order. Service charge will be
fully distributed to delivery personnel and
is subject to state and local taxes.**

**Delivery charge will be used to pay for costs
or expenses other than wages and tips, and
will be applied to hotel administration costs.**

* Please specify when ordering that you
would like the item made gluten-free.

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

Subject to change without notice.

DINNER Delivery or Pickup: 5:45pm-9pm**APPETIZERS****Chicken Karaage 24**

Shredded Cabbage, Spicy Mayo,
Soy Ginger Dipping Sauce, Lemon

Calamari 22

Tear Drop Peppers, Roasted Pepper Aioli,
Yuzu Cocktail Sauce

SALADS**Farmer's Market Salad 20**

Mari's Garden Lettuce, Ho Farms Tomatoes,
Hearts of Palm, Cucumber, Carrots,
Lilikoi Ume Vinaigrette

Add: Grilled Chicken 9, Shrimp 14

Caesar Salad* 21

Mari's Garden Baby Romaine, Ho Farms
Tomatoes, Shaved Parmesan Cheese, Crostini,
Caesar Dressing

Add: Grilled Chicken 9, Shrimp 14

ENTRÉES**Signature Paniolo Burger * 32**

8 oz. Certified Angus Beef Patty, Mari's Garden
Lettuce, Swiss and Cheddar Cheeses, Maui
Sugar-Candied Smoked Bacon, Lahaina Rum
BBQ Wagyu Brisket, Crispy Onions, Housemade
Brioche Bun

Wagyu Brisket* 43

Coffee Rub Smoked Wagyu Beef Brisket,
Housemade BBQ Sauce, Lilikoi Slaw,
Sidewinder Fries

Steak Frites* 51

12 oz. Grilled Rib Eye, Roasted Shishito
Peppers, Chimichurri, Housemade Steak Sauce,
Sidewinder Fries

Shrimp 'n Chips 35

Coconut Shrimp, Sidewinder Fries, Orange Thai
Chili Sauce

Half Roasted Chicken* 39

Pan Roasted Half Chicken, Salsa Verde, Charred
Broccolini, Brown Butter Crispy Potato Medley

Harissa Spice Tofu* 32

Israeli Couscous, Asparagus, Exotic Mushrooms,
Macadamia Nut

Fresh Catch* 46

Pearl Couscous, Asparagus, Warm Inamona
Tomato Salad, Smoked Garlic Oil

DESSERTS**Meyer Lemon Strawberry****Shortcake 14**

Wailea Meyer Lemon, Fresh Strawberry,
Vanilla Cream

Chocolate Chiffon Cake 17

Wailua Chocolate Buttercream,
Raspberry Coulis

Dessert Fruit Plate 20

Seasonal Fresh Fruit, Berries,
Caramelized Pineapple Dipping Sauce

Cookie 4.5**Brownie 4****BEVERAGES****SOFT DRINKS** (12 oz) **4**

Coke, Diet Coke, Sprite, Barq's Root Beer

BEER (16 oz) **Single 8.5****6 pack 40**

Kona Longboard Lager, Budweiser,
Bud Light, Coors Light, Miller Lite

WINE (187 ml)

Prosecco, La Marca 10

WINE (375 ml)

Sparkling, Chandon Brut 26

Champagne, Moët Impérial Brut 46

Chardonnay, La Crema 36

Chardonnay, Sonoma-Cutrer 46

Sauvignon Blanc, Murphy Goode 26

Sauvignon Blanc, Matanzas Creek 36

Pinot Gris, King Estate 36

Pinot Noir, La Crema 46

Cabernet Sauvignon, Robert Mondavi 36

COCKTAILS

Cutwater Mild Bloody Mary (12 oz) **11**

Cutwater Spicy Bloody Mary (12 oz) **11**

On the Rocks (200 ml) **13.5**

Mai Tai, Cruzan Rum

Margarita, Hornitos Tequila

Old Fashioned, Knob Creek Bourbon

Jalapeño Pineapple Margarita, Tres

Generaciones Tequila