

DRINK OF THE DAY 12

Lāpule (Sunday) The Bikini Tini

Vodka, orange curacao, simple syrup, pineapple juice, cranberry juice

Pō‘akahi (Monday) Nanea Island

Tequila, vodka, light rum, pineapple juice, orange juice, cola

Pō‘alua (Tuesday) Açai Fresher

Vodka, açai puree, orange curacao, sweet and sour, lemon lime soda

Pō‘akolu (Wednesday) Lāhainā Sunset

Tequila, orange curacao, orange juice, pineapple juice, grenadine

Pō‘ahā (Thursday) Shark Bite

Light rum, coconut rum, blue curacao, sweet and sour, grenadine

Pō‘alima (Friday) The Mangorita

Tequila, triple sec, mango puree, sweet and sour

Pō‘aono (Saturday) Pele

Light rum, triple sec, sweet and sour, pineapple juice, strawberry puree, fresh lime

KIDS MENU 15

Available for children 12 and under

Chicken Fingers

Crispy chicken tenders, ranch dressing, choice of: French fries or fruits

Keiki Grilled Cheese

Five cheeses, Portuguese brioche, choice of: French fries or fruits

Keiki Cheeseburger*

Ground beef, American cheese, bun, choice of: French fries or fruits

Keiki Pizza

Boboli-style crust, marinara, five cheese mix
add pepperoni 3.00

Chicken Quesadilla

Grilled chicken, corn tortillas, mixed cheese, onions, black beans, rice, salsa

Chicken Tostadas

Grilled chicken, crispy corn tortillas, black beans, avocado, sour cream, slaw, salsa

Tuna Salad Sandwich

Albacore tuna, whole grain bread, lettuce, tomato, choice of: French fries or fruits

Fish Tacos

Fresh catch, corn tortillas, avocado, slaw, salsa

Tuna Melt

Albacore tuna, bun, cheddar cheese, lettuce, tomato, choice of: French fries or fruits

Chicken Wrap

Grilled chicken, Upcountry lettuce, cucumber, carrots, avocado, whole wheat tortilla choice of: French fries or fruits



This recipe has been created and tested in the SuperChefs kitchens by the SuperChefs kids.

COCKTAILS 14

Frozen Mojito

Lime light rum, mint, sweet and sour mix, simple syrup, fresh-pressed lime

Cucumber Mint Mule

Cucumber and mint vodka, fresh mint, lime juice, ginger beer

Margarita Organica

Organic reposado tequila, Agalima margarita mix with Jalisco blue agave, fresh-pressed lime juice

Lemon Berry Sour

Lemon vodka, blueberry infused syrup, citrus sour, soda water and a dash of plum bitters

SPECIALTY COCKTAILS 16

Macadamia Nut Chi Chi

Vodka, macadamia nut liqueur, pineapple chunks, mint, coconut cream, pineapple juice

Pina Colada

Light rum blended perfectly with coconut cream and pineapple juice

Hawaiian Blues

Coconut vodka, coconut rum, coconut cream, pineapple juice, sweet and sour mix, topped with a drizzle of blue curacao

Lāhainā Town Mai Tai

Rum, pineapple juice, orgeat syrup, orange liqueur

BEER

Drafts 8

Maui Brewing Co. Bikini Blonde, Sierra Nevada Little Hazy Thing, Kohola Waterman IPA, Kohola Red Sand, Seasonal Flavor

Domestic 9

Budweiser, Bud Light, Miller Lite, Michelob Ultra Kona Brewing Co. Longboard Island Lager, Maui Brewing Co. Big Swell IPA,

Premium 9

Corona, Heineken, Corona Premier, Stella Artois, Truly Hard Seltzer, Heineken O.O.(non-alcoholic)

WINE

Sauvignon Blanc

Wither Hills, Marlborough, NZ 11.50

Chardonnay

Proverb, CA 10

Cabernet Sauvignon

Federalist, Lodi, CA 11

Bubbles

Barefoot Brut, CA 10



Happy Hour 3:00 p.m.– 6:00 p.m.

\$2.00 off Beers, Wines & Appetizers

APPETIZERS

Panko Crusted Maui Onion Rings 13

Ranch and spicy banana ketchup

Inu Bar Wings 18

Crispy chicken wings, kiawe honey barbeque, kimchee cucumber, ranch dressing

French Fries 10

Spicy banana ketchup, ranch dressing

Inu Nachos 19

Kalua Pork, tortilla chips, guacamole, tomato, olives, cotija cheese, jalapeño, sour cream, cilantro

Crispy Calamari 19

Calamari, spicy banana ketchup, ranch dressing

MAUKA BITES (From the Land)

Make it a wrap for 1.00

Kula Fork & Knife Salad 16

Local mesclun, carrots, cucumber, radish, cherry tomato
Choice of dressing: ranch, Caesar or balsamic vinaigrette

Kula Butter Leaf Wedge 16

Upcountry butter lettuce, crispy bacon, Kula tomatoes, carrots, Maui onion, bleu cheese crumbles, ranch dressing

Salad Enhancements

avocado, bacon, goat cheese, bleu cheese 3.00 each
chicken, burger patty*, garden patty 6.00 each
fresh catch* or poke* 10.00 each

MAKAI BITES (From the Ocean)

Poke Bowl* 26

Local big eye tuna, roasted inamona, ogo seaweed, Maui onion, cayenne aioli, tobiko, rice, sweet soy, avocado, seasoned nori

Island Fish Tacos* 21

Local catch, slaw, cucumber kimchee, spicy mayo, corn tortillas, tortilla chips

Seared Poke Wrap* 25

Seared local big eye tuna, seasoned rice, avocado, local mesclun, sweet soy, cayenne aioli, whole wheat tortilla, served with Maui chips, fresh fruit or French fries

PLATE LUNCHES

Served with steamed white rice and local style macaroni salad

Kalbi Ribs*30

Grilled marinated short ribs, kimchee cucumber

Grilled Pork Chop*32

Citrus-soy marinated pork tomahawk, tomato salad

HANDHELDS

Served with Maui chips, fresh fruit or French fries

Make it a wrap for 1.00

Inu Burger* 21

Wagyu beef, cheddar cheese, Kula tomato, Upcountry lettuce, brioche bun

Grilled Chicken Sandwich 19

Grilled chicken, swiss cheese, Upcountry lettuce, Kula tomato, ranch, cayenne aioli, brioche bun

Garden Burger 16

Grilled garden patty, cheddar cheese, Upcountry lettuce, Kula tomato, red onion, cayenne aioli, brioche bun

Handhelds Enhancements 3.00 each

Fried local egg*, cucumber kim chee, Maui onion ring, bacon, bleu cheese, avocado

DESSERTS 10

Fried Banana

Crispy banana lumpia, caramel, cinnamon sugar

Lilikoi Mango Cheesecake

Butterscotch, Chantilly cream, local berries

Tiramisu

Espresso-Soaked Lady Finger Cookies, Mascarpone, Chantilly Crème, Coco Powder

Roselani Ice Cream

Seasonal flavors

NAPO'O KA LĀ (Sunset)

(available 5:00p.m.-9:00p.m.)

Pulehu Ribeye* 45

10oz. ribeye, pan roasted herb potatoes, charred asparagus, mushrooms demi glacé

Local-style Island Catch* 38

Local day boat fish, Portuguese sausage fried rice, garlic glazed baby bok choy, ginger soy jus

Asian Shrimp Pasta* 32

Linguini pasta, black tiger shrimp, Kula tomato, Maui onions, kale, basil, Yamasa Butter, chili oil

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses a health risk to everyone, especially the elderly, young children under 4, pregnant women and other susceptible individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.