

pupus

Chicken Tenders 16

fries | bbq sauce or ranch

Wings 18

teriyaki or buffalo | celery sticks
served with blue cheese or ranch

Hummus 18

roasted garlic | surfing goat cheese
olives | naan | lavosh

Poke Nachos* 23

ahi | pico de gallo | edamame
guacamole | surfing goat cheese
taro & sweet potato chips

‘Ūmalu Quesadilla 20

pork or chicken | jack cheese | salsa
Add: sour cream or guacamole \$2

Green Bean Fries 14

spicy breaded | wasabi aioli

Kalua Pork Flatbread 18

pesto herb sauce | smoked cheese
maui onion | scallions

Margarita Flatbread 17

diced tomato | mozzarella | basil

Calamari Sticks 18

panko breaded | coconut curry sauce

Fruit Plate 15 GF

mix of seasonal fruits
pineapple yogurt sauce

‘ūmalu

A PLACE TO CELEBRATE THE FARMERS,
THE FISHERMEN AND THE ‘AINA. E KOMO
MAI. PLEASE JOIN OUR ‘OHANA AND
SHARE WHAT WE HAVE. FOOD AND
DRINK, FRIENDS AND FUN, SEASCAPES
AND SUNSETS.

sides

Fries 9 V

Onion Rings w/BBQ Sauce 12

Chips, Salsa & Guacamole 14 V

chilled

Paniolo 19

grilled chicken | kula lettuce | black beans | corn | avocado
tomato | jack cheese | tortilla strips | chili lime vinaigrette

Caesar 17 *try as a wrap!

croutons | shaved parmesan | classic caesar dressing

Add: chicken, mahi or buffalo chicken tenders \$7

*anchovies upon request

Cobb 19 GF

chicken | kula lettuce | bacon | avocado | crumbled
blue cheese | egg | tomato | red wine vinaigrette

‘Ahi* 22 GF

volcano spiced ‘ahi | kula lettuce | mango | avocado
tomato | edamame | pecans | wasabi aioli
ginger vinaigrette

entrees

‘Ūmalu Burger* 22

6oz grass fed patty | local potato bun
upcountry lettuce | maui onion | tomato
cheddar cheese | chili mayonnaise

Add: bacon, avocado or jalapeños \$3 each

*served with potato chips * sub: fries or onion rings \$5

‘Aina’ Vegan Burger 21 GF

gluten free bun | all natural vegan burger | sprouts
hummus | curry sauce

*served with potato chips * sub: fries or onion rings \$5

Street Tacos 21

hapa tortilla | pico de gallo | cabbage | maui onion
harissa mayonnaise | tortilla chips
choice of: mahi, chicken or pork

Fish & Chips 23

day boat mahi mahi | beer batter | fries
mixed slaw | tartar sauce

Filet 42

hawaiian sea salt crusted | garlic parmesan fries
bacon-ale mustard

Ahi Bowl* 35 GF

island spiced rare ahi | white rice
avocado slices | ponzu cucumbers
red pepper miso

Mahi Mahi 34

seasonal succotash | farro
garden chimichurri

Curry Noodles 27 V

spiced tofu | rice noodles | coconut curry
vegetables | maui onion | lime

Chicken Stir Fry 29

wok fried chicken | seasonal vegetables
cashews | jasmine rice | stir fry sauce

dessert

NY Style Vanilla Cheese Cake 12

blueberry topping

Coconut Chocolate Cake 12

strawberry sauce | roasted coconut shavings

Haagen Daz Ice Cream 10

vanilla, chocolate chocolate chip,
pineapple coconut



V - notes item that is vegan. GF - notes item that is gluten free.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.
20% gratuity will be added to parties of six or more.

daily drink specials 13

SUNDAY SUNBURN

coconut rum | banana liqueur
pineapple | cranberry juice

MONDAY MIDDAY SUNSET

coconut rum | pog juice

TUESDAY TEQUILA
SUNRISE

tequila | orange juice | grenadine syrup

WEDNESDAY WINDY
BAY BREEZE

vodka | pineapple | cranberry juice

THURSDAY TAHITIAN
PEARL

coconut vodka | blue curacao
pineapple juice

FRIDAY FUZZY NAVEL

vodka | peach schnapps | orange juice

SATURDAY SHAKA COOLER

tequila | pineapple juice | soda



Enjoy any beverage
to be served in a
freshly cut pineapple!

Add: 18

WINE ON TAP 12

*by the glass is a 5oz pour

angeline rose
st. francis chardonnay

wine

*by the glass is a 5oz pour

Canvas sparkling	12/48
Chateau Ste. Michelle riesling	11/44
Canvas pinot grigio	11/44
Loveblock by Kim Crawford sauvignon blanc	16/64
Canvas chardonnay	11/44
Kendall Jackson chardonnay	12/48
Hess Collection chardonnay	15/60
Fleur de Mer rosé	15/60
Canvas pinot noir	11/44
Joseph Wagner's Boen pinot noir	15/60
Kaiken malbec	12/48
Canvas merlot	11/44
Caymus Bonanza cabernet sauvignon	14/56
Daou cabernet sauvignon	16/64
Decoy red blend	13/52

G/B

drafts 16 OZ

Kohola Talk Story	10
Kona Big Wave Golden Ale	10
Kona Wailua Wheat	10
Kona Longboard Lager	10
Kona Lavaman Red Ale	10
Kona Hibiscus Brut IPA	11
Maui Brew Co. Bikini Blonde	10
Maui Brew Co. Big Swell IPA	10
Kohala Rotating Tap	11
Coors Light	9
Bud Light	9
Stella Artois	10
Pacifico	10
Blue Moon	10

cans

Coors Light	8
Miller Light	8
Michelob Ultra	8
Budweiser	8
Bud Light	8
Corona	9
Corona Light	9
Heineken Light	9
Maui Brew Co. Coconut Porter	9
Maui Brew Co. Big Swell IPA	9

*Beers & wines listed in dark brown are
available at both 'Umalu Bar and Grotto Bar.

*Beers and wines listed in teal are available
solely at 'Umalu Bar.

'Umalu
tropical favorites 19

- West Side Mai Tai | light rum, orange curacao, orgeat syrup, pineapple juice, sweet & sour, dark rum
- Mango Mojito | mango rum, fresh lime, mint, soda, mango syrup
- Pineapple Sweet Tea | sweet tea vodka, pineapple juice, lemon wedges, iced tea
- Electric Lava | coconut rum, lemonade, blue curacao
- Skinny Lilikoi Piña | coconut vodka, lilikoi puree, sweet & sour, coconut water
- Lahaina Dark 'n' Stormy | dark rum, ginger beer
- Paradise Punch | light rum, dark rum, orange juice, pog juice, grenadine
- Tsunami | coconut rum, spiced rum, dark rum, pineapple juice, grenadine
- Skinny Rita | tequilla, lime juice, agave nectar, coconut water

frozen coktails 19

- Frozen Lahaina Lemonade | citron vodka, lemonade, triple sec, lime juice
- Frozen Daiquiri | light rum, dark rum, choice of: banana, strawberry, peach, mango or raspberry
- Pele's Lava Flow | light rum, dark rum, coconut syrup, ice cream, banana, strawberry swirl
- Piña Colada | light rum, dark rum, coconut syrup, ice cream, pineapple juice
- Frozen Mango Banana Rush | vanilla vodka, ice cream, banana, coconut cream, mango swirl
- Chocolate Relapse | vodka, bailey's kahlua, chocolate syrup, banana, coconut cream, ice cream, oreo crumbs
- Blue Hawaii | vodka, blue curacao, pineapple juice, coconut syrup

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