

pupu selections

sweet maui onion rings 10

guava bbq dipping sauce

coconut crusted

black tiger prawns 16

orange-horseradish marmalade

cascades crab cakes 18

lemon butter, sweet chili sauce, taro chips

korean style flat iron steak 18

pickeled onions, sweet potato shoestrings

bbq baby back ribs 14

guava glaze, asian slaw

lobster-mango summer rolls 16

thai basil, and thai peanut sauce

cascades pupu platter 28

coconut tiger prawns, crab cake, summer roll, onion rings and bbq ribs

cascades' specialty satay's

served with green papaya salad, thai peanut sauce, calamansi lime

bangkok chicken (4) 12

lemongrass, curry, coconut milk, galanga root

wandering prawns (4) 16

fish sauce, chili, turmeric, coriander, and cumin

the brewery

premium 6.75 **21 oz** 12.50

bikini blond lager

asahi

big swell ipa

sapporo

keoki sunset

non alcoholic 5.75

kona big wave

o'doul's

kona longboard lager

corona

heineken

heineken light

domestic 5.75

budweiser

bud light

coors light

miller light

*consuming raw or uncooked foods may be hazardous to your health.

sushi served from 5:30pm until 9:30pm

spicy tuna roll*9.50

spicy ahi, avocado, cucumber, wrapped with seaweed and rice, topped with sesame seed

california roll9.00

Snowcrab, avocado, cucumber, wrapped with seaweed and rice, topped with sesame seed

bambucha roll22.00

inside - shrimp tempura, avocado, cucumber and cream cheese
outside - rice topped with eel, avocado and macadamia nuts, topped with unagi sauce

ahi / hamachi* (8pc)23.00

four piece ahi tuna, four piece yellowtail tuna sashimi served over a bed of julienne japanese radish

spider roll18.00

inside - soft-shell crab, cucumber, avocado, kaiware sprouts, and gomo.
outside - rice topped with orange tobiko

blackened ahi roll*18.50

inside - crab, avocado and cucumber
outside - rice topped with blackened ahi, sweet maui onion and wasabi flavored tobiko, finished with garlic ponzu and spicy dynamite sauce

moriawase (chef's choice)43.00

chef jay and his team will tantalize you with different creations and special finds

sake

	glass	bottle
tokubetsu junmai, nanbu bijin	7.75	47.00
junmai nigori, kamoizumi, summer snow	7.75	47.00
junmai, masumi, okuden kantsukuri	10.75	64.00
ginjo, dewazakura, dewansansan	12.75	72.00
ginjo, dewazakura, oka	12.00	68.00
daiginjo, kubota, hekiju	13.75	76.00
junmai daiginjo, dewazakura, daigingo	16.00	80.00

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specialty cocktails

alcoholic \$9.75 non-alcoholic \$7.75

all specialty cocktails can be purchased in a signature hyatt mug for an additional \$5.00

lahaina lemonade

Citrus vodka, lemonade and lime juice, served frozen

ka'anapali sunburn

coconut rum, banana liqueur, grapefruit, pineapple and cranberry juices

mutiny on the carthaginian

vodka, gin and rum swirled with sweet and sour and guava juice

road to hana

fresh pineapple and peach blended with a tropical coconut mix and vodka

mai tai

white rum, orange curacao, orgeat, tropical juice, sweet and sour, with a dark rum float

peach sunset

peach, peach brandy and champagne

chocolate macadamia nut

dark creme de cacao, ice cream and macadamia nut liqueur

mango monsoon

vodka, pineapple juice and mango

tsunami

spiced rum, coconut rum, dark rum, pineapple juice and grenadine

pina colada

White rum, coconut, pineapple juice, fresh pineapple, and ice cream, served frozen

daquiris

white rum, sweet and sour, dark rum, and your choice of strawberry, pineapple or banana

blue hawaii

vodka, blue curacao, pineapple juice, fresh pineapple and coconut, served frozen

yellow bird

white rum, dark rum, pineapple and orange juices and a float of galliano

deep freeze

all deep freeze cocktails can be purchased in a signature hyatt mug for an additional \$5.00

diamond margarita 14

don julio blanco tequila, grand marnier, fresh lemon and lime juice

island margarita 12

jose cuervo 1800 tequila, chambord, lime juice, sweet and sour, served in a li hing mui rimmed glass

mudslide 12

vodka, kahlua, and baileys irish cream, blended with ice cream

19th hole 12

chambord, pineapple juice, and coconut, blended with ice cream

kahlua kolada 12

kahlua, coconut and ice cream, served frozen

mango banana rush 9.75

vanilla vodka, coconut, banana, ice cream, and mango

lava flow 9.75

white rum, pineapple juice, coconut, ice cream, strawberry, banana and dark rum

martini madness

mauitini 12

vodka, banana liqueur, cranberry, orange and pineapple juices and lime

matrix blue martini 12

vodka and hpnotiq

bikinitini 12

vodka, coconut rum, pineapple juice and a splash of grenadine

banana martini 12

vodka and banana liqueur

mango martini 12

vodka, mango and a splash of lime juice

ocean martini 15

ocean vodka, made from hawaiian waters at depths of 3,000 feet, why taint that?

the winery

dry sparkling wines

segura viudas 9.50
brut, cava, catalonia, spain

sweet white/blush wines

beringer 6.75
white zinfandel, california

dry light intensity white wines

danzante 8.50
pinot grigio, delle venezie, italy

kim crawford 12.50
sauvignon blanc, marlborough, new zealand

benziger family winery 9.75
sauvignon blanc, north coast, california

castello banfi 13.00
pinot grigio, toscana, "san angelo",
tuscany, italy

dry medium intensity white wines

meridian vineyards 9.00
chardonnay, santa barbara county, california

chateau st. jean 11.50
chardonnay, sonoma county, california

chalone 10.00
chardonnay, monterey county, california

sonoma cutrer, "russian river ranches" 13.00
chardonnay, sonoma coast, california

dry light intensity red wines

beaulieu vineyard 8.50
pinot noir, "coastal", california

dry medium intensity red wines

la crema 13.00
pinot noir, sonoma coast, california

robert mondavi private selection 9.75
cabernet sauvignon, central coast, california

wolf blass 10.00
shiraz, "yellow label", south australia

sterling "vintner's collection" 11.75
cabernet sauvignon, central coast, california

sterling 14.75
merlot, napa valley, california

peter lehmann, 12.00
shiraz, barossa valley, south australia

for the connoisseur

bourbon and whisky

booker's	15.75
gentleman jack	14.50
woodford reserve	11.75

blended scotch

chivas 18 year	16.00
glenlivet 18 year	17.00
johnnie walker gold	18.25

single malt scotch

glenmorangie	15.00
macallan 12 year	15.75
laphroaig	12.25
oban	12.75

cognac

courvoisier vsop	13.75
martell cordon bleu	20.00
remy martin xo	25.25

sweet wines

sandemans founders reserve	8.00
fonseca bin #27	8.00
graham's 20 year tawny	15.50
inniskillin ice wine	23.50

simple pleasures

haleakala cloudy mist	10.25
baileys irish cream, amaretto di saronno and hot starbucks kona coffee	
keoki coffee	9.75
brandy, kahlua and hot starbucks kona coffee	
caffe latte	4.75
cappuccino	4.75
espresso	2.75

