

## pupu selections

<b>sweet maui onion rings</b>	10
guava bbq dipping sauce	
<b>coconut crusted black tiger prawns</b>	16
orange-horseradish marmalade	
<b>cascades crab cakes</b>	16
lemon butter, sweet chili sauce, taro chips	
<b>bbq baby back ribs</b>	14
guava glaze, asian slaw	
<b>lobster-mango summer rolls</b>	16
thai basil, and thai peanut sauce	
<b>bangkok chicken satay</b>	12
lemongrass, curry, coconut milk, galanga root, green papaya salad, thai peanut sauce, calamansi lime	
<b>togarashi spiced ahi tataki</b>	16
lomi lomi tomato, soy-chimichurri sauce	
<b>cascades pupu platter</b>	28
coconut tiger prawns, crab cake, summer roll, onion rings and bbq ribs	

## the brewery

<b>premium</b>	6.75	<b>21 oz</b>	12
bikini blond lager		asahi	
big swell ipa		sapporo	
keoki sunset		<b>non alcoholic</b>	5
kona big wave		o'doul's	
kona longboard lager			
corona			
heineken			
heineken light			
<b>domestic</b>	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 roll** . . . . .**9.00**

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

**bambucha roll** . . . . .**22.00**

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 roll** . . . . .**18.00**

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, **tozai**,  
*living jewel*                                    6.00    42.00

nigori, **tozai**  
*snow maiden*                                6.00    42.00

junmai ginijo, **kanbara**,  
*bride of the fox*                              9.50    69.00

daiginjo, **kubota**, hekiju                13.75    76.00

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## specialty cocktails

- lahaina lemonade** 11  
citrus vodka, lemonade and lime juice,  
served frozen
- ka'anapali sunburn** 10  
coconut rum, banana liqueur, grapefruit,  
pineapple and cranberry juices
- mutiny on the carthaginian** 12  
vodka, gin and rum swirled with sweet and sour  
and guava juice
- road to hana** 12  
fresh pineapple and peach blended with a  
tropical coconut mix and vodka
- mai tai** 11  
white rum, orange curacao, orgeat, tropical juice,  
sweet and sour, with a dark rum float
- peach sunset** 11  
peach, peach brandy and champagne
- chocolate macadamia nut** 11  
dark creme de cacao, ice cream and macadamia  
nut liqueur
- mango monsoon** 11  
vodka, pineapple juice and mango
- tsunami** 11  
spiced rum, coconut rum, dark rum, pineapple  
juice and grenadine
- pina colada** 11  
White rum, coconut, pineapple juice, fresh  
pineapple, and ice cream, served frozen
- daquiris** 11  
white rum, sweet and sour, dark rum, and your  
choice of strawberry, pineapple or banana
- blue hawaii** 10  
vodka, blue curacao, pineapple juice, fresh  
pineapple and coconut, served frozen
- bird of paradise** 11  
coconut rum, amaretto, orange juice, grenadine

## deep freeze

- 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** 11  
vanilla vodka, coconut, banana, ice cream,  
and mango
- lava flow** 11  
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** 13  
vodka, coconut rum, pineapple juice and  
a splash of grenadine
- banana martini** 12  
absolut vanilla vodka, banana liqueur  
and fresh banana
- 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, **brut**, cava, reserva,  
nv, catalonia, spain 9.50

## sweet white/blush wines

beringer, **white zinfandel**,  
2008, california 7.00

clean slate, **riesling**, mosel,  
2008 germany 9.50

## dry light intensity white wines

silver birch, **sauvignon blanc**,  
marlborough, 2008, new zealand 9.00

pighin, **pinot grigio**, friuli grave,  
2007, friuli venezia giulia, italy 11.50

## dry medium intensity white wines

canvas, **chardonnay**,  
2007, california 9.00

franciscan, **chardonnay**, napa valley,  
2007, california 11.00

chateau ste. michelle, **chardonnay**,  
"cold creek vineyard",  
columbia valley, 2007, washington 14.00

## dry light intensity red wines

de loach, **pinot noir**, "winemaker's blend",  
2007, california 9.50

## dry medium intensity red wines

canvas, **merlot**, 2006, california 9.00

canvas, **cabernet sauvignon**,  
2007, california 9.00

razor's edge, **shiraz**,  
2006, south australia 9.25

macmurray ranch, **pinot noir**,  
sonoma coast, 2007, california 11.50

napa cellars, **merlot**, napa valley,  
2005, california 12.00

rodney strong, **cabernet sauvignon**  
sonoma county, 2006, california 12.50

marchesi di frescobaldi, **chianti rufina**,  
"castello di nipozzano", **riserva**,  
2005, tuscan, italy 13.50

## 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
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	10.00
brandy, kahlua and hot starbucks kona coffee	
caffe latte	4.75
cappuccino	4.75
espresso	3.25

