

Lunch

MONTAGE KAPALUA BAY

SNACKS & PUPUS

* VIETNAMESE STICKY WINGS

NUOC CHAM CARAMEL, PICKLED VEGETABLES

HUMMUS DUO

HOUSE-MADE SEASONAL FLAVORS & CHIPS
GRILLED FLATBREAD

SESAME EDAMAME

TOGARASHI, LEMON, GARLIC

SUNSET NACHOS

BLACK BEANS, SMOKED CHEDDAR CHEESE SAUCE
FIRE ROASTED SALSA, SOUR CREAM, GUACAMOLE
BLACK OLIVES, JALAPENO

ADD: GRILLED CHICKEN , KALUA PORK

* AHI BRUSCHETTA

CHERRY TOMATO, RED ONION, WASABI AIOLI
FURIKAKE, TOASTED RUSTIC BREAD

CRISPY BRUSSELS SPROUTS & CAULIFLOWER

RED WINE VINAIGRETTE, MARCONA ALMONDS
FETA CHEESE, GOLDEN RAISINS

* LOCAL SASHIMI

SEAWEED SALAD, WASABI, PICKLED GINGER

* ISLAND FISH TACOS

PICO DE GALLO, CITRUS CABBAGE SLAW
ROASTED TOMATILLO AIOLI, FIRE ROASTED TOMATO SALSA
808 TORTILLAS, CHIPS

SALADS

TROPICAL FRUIT PLATE

LILIKO'I YOGURT

BABY ROMAINE CAESAR

WHITE ANCHOVIES, FOCACCIA PARMESAN CROUTON

KULA FARMS BERRIES AND SURFING GOAT CHEESE

WAIPOLI MIXED GREENS, CANDIED MACADAMIA NUTS
WHITE BALSAMIC VINAIGRETTE

CHOPPED SALAD

BABY LETTUCE, SALAMI, OLIVES, MOZZARELLA
ONION, TOMATO, CUCUMBER, CRISPY CHICKPEAS
RED WINE VINAIGRETTE

* SALMON POKE SALAD

KALE, CUCUMBER, AVOCADO, SESAME SEEDS
GINGER SOY VINAIGRETTE

* KALE & QUINOA TABBOULEH

CUCUMBER, TOMATO, FETA, PISTACHIO
CITRUS VINAIGRETTE

ADD: GRILLED CHICKEN | SHRIMP | FRESH CATCH
SEARED AHI TUNA | FILET MIGNON

BETWEEN THE BREAD

ALL SANDWICHES COME WITH FRENCH FRIES AND PICKLE
SUB: SWEET POTATO FRIES OR ONION RINGS 2

* CHICKEN BAHN MI

PICKLED VEGETABLES, JALAPEÑO, MINT, CILANTRO
GREEN PAPAYA, FRENCH ROLL

ROASTED TURKEY CLUB

APPLEWOOD SMOKED BACON, TOMATO, MAYO
AVOCADO, TOASTED PULLMAN SOURDOUGH

CAPRESE SANDWICH

HEIRLOOM TOMATO, FRESH MOZZARELLA, ARUGULA
PESTO, BALSAMIC ONIONS, HOUSE-BAKED FOCACCIA

* GRILLED FRESH ISLAND CATCH

LEMON-CAPER AIOLI, KALE SLAW, WAIPOLI LETTUCE
KULA TOMATO, BRIOCHE BUN

* WAGYU CHEDDAR BACON BURGER

WAIPOLI FARMS BUTTERLEAF LETTUCE, KULA TOMATO
RED ONION, ISLAND DRESSING, BRIOCHE BUN

ADULT GRILLED CHEESE

MAUI ARTISANAL SOURDOUGH, BRIE, GRUYERE
MOZZARELLA, PROVOLONE, CANDIED APPLEWOOD
SMOKED BACON, KULA TOMATO JAM

FLATBREAD PIZZAS

FARMER

WILD MUSHROOMS, GRILLED FENNEL
ARUGULA ROASTED GARLIC CASHEW BUTTER
TRUFFLE OIL

CARNIVORE

HOUSE MARINARA, PROSCIUTTO, SALAMI, CAPICOLA
FENNEL SAUSAGE, MOZZARELLA, PROVOLONE

QUATTRO FORMAGGIO

HOUSE MARINARA, MOZZARELLA, PROVOLONE
GRUYERE, PARMESAN

SOMETHING SWEET

WHITE CHOCOLATE MACADAMIA NUT ICE CREAM SANDWICH

CHOCOLATE DIPPED CHEESECAKE BARS

STRAWBERRY, BANANA
CITRUS ANGLAISE

HOUSE-MADE PUSH POPS

ASK YOUR SERVER
FOR SELECTIONS

* = SIGNATURE ITEM

*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE NOTIFY YOUR SERVER IF YOU HAVE FOOD ALLERGIES.

Lunch

MONTAGE KAPALUA BAY

DRINKS & DESSERTS

COCKTAILS

FROSÉ

ROSÉ, MANGO RUM, STRAWBERRY, FRESH LIME SOUR

KA'NALU

CUCUMBER VODKA, LEMON ICE, MINT, SELTZER

KAIMANA

GIN, ELDERFLOWER LIQUEUR, APEROL DRIZZLE
GUAVA PUREE, FRESH LIME SOUR, COCONUT WATER

BLURRED LINES

RYE WHISKEY, LEMON JUICE, GINGER BEER
CYNAR AMARO FLOAT

SANDY BUNS

BOURBON, DISARONNO, BANANA, FRESH LIME SOUR, MINT

MARKET FRESH MULE

VODKA, CALAMANSI HONEY*, LIME JUICE, KAFFIR LIME
LEAVES, GINGER BEER

HIBISCUS JALAPEÑO MARGARITA

TEQUILA, APEROL APERITIVO, LIME JUICE, HIBISCUS
JALAPEÑO SYRUP

PAIN RELIEVER

151 PROOF RUM, DARK RUM, ORANGE, PINEAPPLE
COCONUT, NUTMEG

LIME IN DA' COCONUT

WHITE RUM, COCONUT WATER, COCONUT SYRUP, LIME

1944 MAI TAI

RUM, 151 PROOF RUM, ORGEAT, LOCAL LIME

NANEA – SERVES TWO

MACADAMIA NUT LIQUEUR, KAHLUA, COCONUT CRÈME
PINEAPPLE JUICE, SERVED IN A HOLLOWED-OUT
MAUI GOLD PINEAPPLE

BEER

DRAFT

MAUI BREWING CO. BIG SWELL IPA
MAUI BREWING CO. BIKINI BLONDE
KONA BREWING LONGBOARD LAGER
KOHOLA TALK STORY PALE ALE

DOMESTICS

COORS LIGHT, MILLER LITE, BUDWEISER, BUD LIGHT

IMPORTS

STELLA ARTOIS, CORONA, HEINEKEN

LOCAL CRAFT

KONA BREWING BIG WAVE GOLDEN ALE
MAUI BREWING CO. COCONUT HIWA PORTER MAUI
BREWING CO. PINEAPPLE MANA WHEAT

NON-ALCOHOLIC

BUCKLER

DRAFT BEERS ARE NOT AVAILABLE AT BEACH CLUB.

WINES BY THE GLASS

SPARKLING

MONTAGE CUVÉE BRUT - SONOMA COUNTY, CA

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL - REIMS, FRANCE

CHARDONNAY

NICKEL & NICKEL TRUCHARD VINEYARD - CARNEROS, CA

SAUVIGNON BLANC

CLOUDY BAY - MARLBOROUGH, NZ

PINOT GRIGIO

LIVON - COLLIO, ITALY

ROSÉ

CHATEAU LA NERTH - RHONE, FRANCE

RED BLEND.

ORIN SWIFT "8 YEARS IN THE DESERT" - CALIFORNIA

MOCKTAILS & DRINKS

COCONUT KISSES

GINGER BEER, HIBISCUS-ORANGE SHRUB COCONUT
LIME (RECOMMENDED SPIRIT: RUM)

ISLAND MOJO

VALLEY ISLE STRAWBERRY KOMBUCHA, MINT
LEMONADE (RECOMMENDED SPIRIT: VODKA)

SPA DAY

COCONUT WATER, CUCUMBER, PINEAPPLE-SAGE
SHRUB (RECOMMENDED SPIRIT: GIN)

NON-ALCOHOLIC DRINKS

MAUI BREWING CO: ROOT BEER, COLA, GINGER BEER
VALLEY ISLE KOMBUCHA: STRAWBERRY, LILIKO'I

SMOOTHIES

LILIKO'I

BANANA

STRAWBERRY

MANGO

COCONUT CRÈME

POOLSIDE DAYBEDS

FULL-DAY PRICES AVAILABLE

ASK YOUR SERVER
FOR DETAILS