



the **‘Ōlelo** ROOM

‘Ōlelo: the Hawaiian word for “language”

Chances are you’ve already learned to talk. But here in the ‘Ōlelo Room, you might become inspired to speak, utter, chat, communicate, verbalize, gossip, confabulate or simply converse using the ‘Ōlelo *makuahine*—the Hawaiian mother tongue.

So grab a *noho* (chair). Browse the *papa kuhikuhi mea‘ai* (menu). Make your *koho* (selection). Say *ke ‘olu‘olu* (please) and *mahalo* (thank you) when ordering. Sip a *mea inu ho‘ohu‘ihu‘i* (icy cold drink). Nibble on an *‘ai māmā* (snack). And most of all, enjoy the *kama‘ilio ‘ana* (conversation).

By the time you depart, we hope you’ll have learned one or two new Hawaiian *hua‘ōlelo* (words).

Hours of Operation: 5:00pm – 10:00pm

‘ŌLELO SPECIALTY COCKTAILS



VARIETAL 34 16
*Kohana Rum, Pineapple Juice,
Giffard Orgeat, Citrus Juice,
Extract of Ube with a
Coconut Milk Float*



GREEN SANDS 16
*Xicaru Mezcal, Green Chartreuse,
Giffard Pamplemousse, Lime Juice*



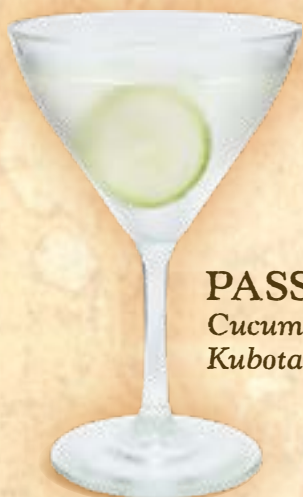
LYCHEE EN VOYAGE 16
*Kai Lychee Vodka, Giffard Lichi-Li Liquer,
Lychee Nectar, Lemon Juice*



IRON AGE BALLAD 16
*Monkey Shoulder Scotch, House-Made Ginger
and Lemongrass Syrup, Lemon Juice,
Ginger Beer with a Float of Laphroaig*



HOTEL & NU'UANU 16
*Fid Street Hawaiian Gin, Yuzu,
Calpico, Topped with Soda*



PASSING SHOWERS 16
Cucumber Vodka Shaken with
Kubota Sake



MANGO TREE TUNNEL 16
Mango Purée, Mango Syrup,
Pineapple Juice, Filled with Simonet



THE OLD KOA CANOE 16
Jack Daniel's Bonded Whiskey,
Macadamia and Inamona-Infused Syrup
with Dashes of House-Made Bitters.
Aged in Miniature Wooden Barrels

DESSERT COCKTAILS



SPRING AGENDA 16
Dorda Chocolate Liqueur,
Chambord, Espresso



**THE FAMOUS
PAINTER** 16
Black Irish White Chocolate,
Frangelico, Espresso

PŪPŪ APPETIZER MENU

SUSHI – SASHIMI – SAKE – SHOCHU

HAWAIIAN AHI SELECTION

‘ŌLELO ‘AHI POKE* 23

Pier 38 ‘Ahi, Sambal, Ginger, Cucumber, Maui Onion, Green Onion

‘AHI SASHIMI* 23

Locally Sourced ‘Ahi, Shiso Leaf, Marinated Daikon, Kombu Dashi Gel, Wasabi

MORIAWASE PLATTER* 36

‘Ahi, Salmon and Hamachi Sashimi Assortment, Marinated Daikon, Wasabi



FUTOMAKI-STYLE SUSHI / MAKI ROLLS 8PCS

PLANT-BASED ROLL 20

Variety of Petite Lettuce Leaves, Avocado, Roma Tomato, Red Onion, Cucumber, Nori

CALIFORNIA ROLL 23

Crabmeat Salad, Avocado, Cucumber, White Sesame Seed

RAINBOW ROLL* 23

California Roll Topped with Bigeye Tuna, King Salmon, Ebi

SPICY TUNA AVOCADO ROLL* 23

Extra-Spicy Tuna, Avocado, Cucumber, Kabayaki Sauce

DRAGON ROLL 23

California Roll Topped with Unagi, Avocado, Kabayaki Sauce, Toasted Sesame

GODZILLA ROLL* 23

Spicy ‘Ahi, Red Crab, Avocado, Kabayaki, Bang Bang Sauce, Crunchy Tempura Flake



General excise tax of 4.71% will be added to all transactions. The items on this menu are cooked to guest preference and/or may contain raw or undercooked ingredients. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

NIGIRI-STYLE SUSHI 2PCS

KANI NIGIRI 20

Red Crab, Nori Strip, Wasabi, Pickled Ginger

UNAGI NIGIRI 15

Freshwater Eel, Nori Strip, Wasabi, Pickled Ginger, Sesame Seeds

MAGURO NIGIRI* 15

Hawaiian Bigeye Tuna, Wasabi, Pickled Ginger

SAKE NIGIRI* 15

Cured Farm-Raised Salmon, Wasabi, Pickled Ginger

HAMACHI NIGIRI* 15

Pacific Yellowtail, Wasabi, Pickled Ginger

TORCHED HAMACHI* 15

Pacific Yellowtail, Garlic-Miso Glaze, Flamed

EBI NIGIRI* 15

Cooked Farm-Raised Shrimp, Wasabi, Pickled Ginger



SUSHI

SAKE / SHOCHU

KONTEKI TEARS OF DAWN DAIGINJO (300 ml/10oz) 75

KUBOTA JUNMAI DAIGINJO (300 ml/10oz) 23

IICHIKO SHOCHU (200 ml/ 7oz) 17

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APPETIZERS

EDAMAME ¹⁰

Classic with Maldon Sea Salt or Spicy with Garlic, Tamari, Togarashi

MISO SOUP ¹⁰

Dashi Stock, Miso Paste, Green Onions, Tofu, Wakame Seaweed

PUA'A KĀLUA GRATIN ¹⁶

Kālua Pork, Cream Cheese, Maui Onion, Parmigiano-Reggiano Cheese, Lomi Lomi Tomato, Naan Bread

KUA'AINA TACOS ¹⁶

Vegan Tacos, Red Quinoa, Plant-Based Protein, Black Beans, Local Sweet Corn, Avocado, Fire-Roasted Salsa, Jalapeño, Corn Tortilla

KARAAGE CHICKEN ¹⁸

Japanese Fried Chicken Bites, Green Onion Sauce, Lemon

BACON CHEESEBURGER SLIDERS* ¹⁸

Fresh Ground Chuck, Bacon, Aged Cheddar, Roma Tomato, Pickles, Barbecue-Garlic Aioli, Toasted Brioche

STEAK BITES ¹⁹

Prime Beef, Pickled Onions and Peppers, Spicy Teriyaki Sauce, Fried Garlic Chips



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PŪPŪ NO NĀ KEIKI

KŌNANE MAC AND CHEESE 10

Twisted Macaroni Noodles, Classic White Cheddar

MOA CHICKEN STRIPS AND FRIES 10

Crispy Chicken Strips, BBQ Dipping Sauce

ICE CREAM SUNDAE 7

Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Sprinkles

DESSERTS 14 EACH

ROASTED PINEAPPLE COBBLER

Macadamia Nut, Cinnamon Streusel, Haupia Gelato

WAIALUA CHOCOLATE TOFFEE BROWNIE

Waiialua Chocolate Fudge Brownie, Toffee Bar, Vanilla Ice Cream

KONA COFFEE CHEESECAKE

Oreo Cookie Crust, Whipped Cream, Toffee Sauce



pūpū

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BEER

DOMESTIC ⁸

Bud Light – St. Louis, Missouri
Blue Moon Belgian White – Golden, Colorado
Coors Light – Golden, Colorado
Corona Extra – Mexico City, Mexico
New Belgium Fat Tire Ale – Fort Collins, Colorado
Stella Artois – St. Louis, Missouri

PREMIUM ⁹

Asahi Super Dry – Rome, Italy
Guinness Draught Stout – Dublin, Ireland
Heineken – Amsterdam, the Netherlands
Hilo Brewing Co. Humpback Island Lager – Hilo, Hawaii
Hilo Brewing Co. Tsunami IPA – Hilo, Hawaii
Maui Big Swell IPA – Lahaina, Maui
Maui Bikini Blonde – Lahaina, Maui
Maui Coconut Hiwa Porter – Lahaina, Maui

DRAFT ¹⁰

Honolulu Beerworks Hop Island IPA – Honolulu, Hawaii
Honolulu Beerworks Kewalo Cream Ale – Honolulu, Hawaii
Honolulu Beerworks Seasonal – Honolulu, Hawaii
Kona Big Wave Golden Ale – Kona, Hawaii
Kona Gold Cliff IPA – Kona, Hawaii
Kona Fire Rock Pale Ale – Kona, Hawaii
Kona Longboard Lager – Kona, Hawaii



WINE

SPARKLING

14 Hands 'Unicorn' Rosé Bubbles, Columbia Valley, Washington NV
 Avidi Prosecco, Veneto, Italy NV
 Veuve Clicquot Brut, Champagne, France NV
 Wissembourg 'Simonet' Brut, Blanc de Blancs, France NV



Glass	Bottle
16	62
17	66
	175
16	62

CHARDONNAY

La Crema, Sonoma Coast, California '21
 Patz & Hall, Sonoma Coast, California '18
 Trefethen, Oak Knoll, Napa Valley, California '20

19	74
25	98
	60

SAUVIGNON BLANC

Cloudy Bay, Marlborough, New Zealand '20
 Kim Crawford, Marlborough, New Zealand '22

	115
17	66

OTHER WHITES

Ruffino Moscato d'Asti, Piedmont, Italy '20
 Ruffino 'Lumina' Pinot Grigio, Delle Venezie, Italy '20
 Loosen Bros 'Dr L' Riesling, Mosel, Germany '21
 Château d'Esclans 'Whispering Angel' Rose', Provence, France '18
 Francis Coppola 'Sofia' Rose', Monterey, California '20
 Conundrum White Blend, California '16

	50
16	62
17	66
	75
16	62
	70

PINOT NOIR

Cambria 'Julia's Vineyard', Santa Maria Valley, California '15
 Domaine Serene 'Yamhill Cuvée', Willamette Valley, Oregon '15
 Elouan, Oregon '19
 Flowers, Sonoma Coast, California '16
 Joseph Phelps 'Freestone Vineyards', Sonoma Coast, California '19
 Louis Latour Gevrey-Chambertin, Côte d'Or, Burgundy, France '19
 Patz & Hall, Sonoma Coast, California '17

	74
	160
17	66
	90
28	110
	175
	146

OTHER REDS

Malbec, Bodega Noemia 'A Lisa', Rio Negro Valley, Argentina '19
 Merlot, Red Diamond, Washington NV
 Shiraz, Layer Cake, South Australia, Australia '21

18	70
16	62
17	66

CABERNET SAUVIGNON & BLENDS

Conundrum, California '20
 Groth, Oakville, Napa Valley, California '11
 Justin, Paso Robles, Central Coast, California '19
 Murphy-Goode, California '19
 Opus One 'Overture', Napa Valley, California '20
 Silverado 'Solo', Stags Leap District, Napa Valley, California '11



	66
	165
22	86
16	62
	450
	125

RESORT COCKTAILS



SKINNY RITA 16
*Patrón Silver Tequila,
Agave Nectar, Fresh Lime Juice,
Coconut Water*



LI HING RITA 16
*Sauza Tequila, Triple Sec,
House-Made Sweet-and-Sour
with a Li Hing Powder Rim*



MANGO MOJITO 16
*Old Lahaina Silver Rum,
Mango, Mint, House-Made
Sweet-and-Sour, Topped with
Soda Water*



TRUE BLUE HAWAII 16
*Tito's Handmade Vodka,
Old Lahaina Silver Rum,
Bols Blue Curaçao, Pineapple Juice,
House-Made Sweet-and-Sour*

RESORT COCKTAILS

Ask your server about
our pineapple option
for all cocktails 12



TROPICAL MAI TAI 16

Old Lahaina Silver Rum,
Orange Curaçao, Orgeat (Almond),
Citrus Juices Topped with a
Whaler's Dark Rum Float



LILIKO'I-LADA 16

Don Q Rum Blended
with Cream of Coconut,
Pineapple Juice,
Red Passion Fruit Syrup



PIÑA COLADA 16

Old Lahaina Silver Rum,
Cream of Coconut,
Pineapple Juice



TROPICAL ITCH 16

Don Q Pasión Rum, Jim Beam
Bourbon, Orange Curaçao,
Liliko'i (Passion Fruit),
Pineapple Juice with a Float
of Whaler's Dark Rum

‘ŌLELO MOCKTAILS

A TALE OF TWO FRUITS 10

Orange Juice, Banana Purée

ISLAND CRUISE 10

Strawberry Purée, Coco Lopez, Lemon Juice, Topped with Soda Water

UNCLE’S HALE 10

Pineapple Juice, Lime Juice, Macadamia Nut Syrup with a Float of Iced Tea

BERRY BERRY CITRUS 10

Yuzu, Raspberry Essence, Agave Syrup, Topped with Cranberry Juice

RESORT MOCKTAILS

STRAWBERRY-GUAVA ISLAND COOLER 10

Strawberry, Guava, House-Made Lemonade, Topped with Sprite®

LILIKO‘I SPLASH 10

Liliko‘i (Passion Fruit), Fresh Lime Juice, Mint, Topped with Soda Water

PINEAPPLE-GINGER SPLASH 10

Pineapple Juice, Ginger, Topped with Ginger Ale

PASSION COLADA 10

Cream of Coconut, Pineapple Juice Blended with Liliko‘i (Passion Fruit)