

PRIVATE DINING

BREAKFAST 6:00AM-11:00AM

THE PANTRY

GREEK YOGURT PARFAIT V

YOGURT, HOUSE GRANOLA, SEASONAL BERRIES, HONEY 12

SEASONAL ENERGY FRUIT PLATE V

LILIKOI CURD, PINEAPPLE YOGURT BRAN MUFFIN 14

ALOHA AVOCADO TOAST *

CIABATTA TOAST, AVOCADO, CITRUS, WATERMELON RADISH,
CHOICE OF EGG 18

TOASTED BAGEL

ORGANIC CREAM CHEESE 8

COLD SMOKED SALMON RILLETES AND TOMATO 18

LOCAL INSPIRED

KALUA PORK HASH* GF

SWEET PURPLE POTATO, MAUI ONION, MUSHROOMS,
CHOICE OF EGG 24

TARO MUFFIN EGGS BENEDICT*

POACHED EGGS, HAM, ROASTED POTATOES, HOLLANDAISE 25

COCONUT FRENCH TOAST

LILIKOI, MACADAMIA NUTS, GUAVA SYRUP 19

HAWAIIAN FRIED RICE BOWL*

CHICKEN, PINEAPPLES, VEGETABLES, CHOICE OF EGG 24

SPECIALTIES

MINI BELGIAN WAFFLES OR BUTTERMILK PANCAKES

VANILLA BEAN CRÈME FRAICHE, LILIKOI,
GUAVA OR MAPLE SYRUP 18

MAKANA SUNRISE* GF

TWO LOCAL ORGANIC EGGS, BREAKFAST MEAT, BREAKFAST
POTATOES, TOAST 25

WAKE UP & REFUEL

PRINCEVILLE POWER BOWL* V

ACAI, SEASONAL FRUITS, BANANA, CHIA, HOUSE GRANOLA,
BIG ISLAND HONEY 17

"KEIKI" IN ME

WAFFLES FILLED WITH PEANUT BUTTER & STRAWBERRY
GUAVA JELLY, SEASONAL BERRIES, PINEAPPLE COCONUT &
MACADAMIA NUT BAR 22

PASTRY BASKET

CHEF'S SELECTION OF DAILY ITEMS 11

RICE V GF

STEAMED JASMINE RICE 8

SIDES

BREAKFAST MEATS

APPLEWOOD SMOKED BACON, SMOKED HAM, PORK OR
PORTUGUESE SAUSAGE 9

ISLAND BREAKFAST POTATOES V GF

ROASTED POTATOES, MAUI ONION 7

ALL DAY

APPETIZERS

KOMBUCHA PUMPKIN SOUP V GF

TOASTED PEPITAS, CRÈME FRAICHE,
CILANTRO OIL 9

BLISTERED SHISHITO PEPPERS V GF

SHAVED MANCHEGO CHEESE, HAWAIIAN SALT,
ALEPPO PEPPER 11

CHICKEN WINGS

FRIED, SWEET CHILI GLAZE 14

SALADS

MAKANA CAESAR

LITTLE GEM, PICKLE WHITE ANCHOVIES, CIABATTA
CROUTON, PARMESAN, CLASSIC DRESSING 16

GOVINDA'S FARM GREENS V GF DF

BIG ISLAND HEART OF PALM, CUCUMBER, TOMATO,
LILIKOI VINAIGRETTE 12

ADD CHICKEN 8

DESSERTS

CHOCOLATE MACADEMIA NUT TART

VANILLA ICECREAM 12

GINGER BRULEE GF

MANGO COMPOTE 10

SANDWICHES, BURGERS & MORE

TURKEY BLT SANDWICH

ROASTED TURKEY, BACON, LETTUCE, TOMATO, MAYONNAISE,
CIABATTA 19

SEARED AHI NICOISE SANDWICH

OLIVE TAPENADE, TRUFFLE AIOLI, TOMATO,
GREEN BEANS, ONIONS, BABY LETTUCE, CAPERS 22

MAKANA BURGER

THICK CUT BACON, TRUFFLE AIOLI, LTO, HOUSE FRIES 26

HEART OF PALM "LINGUINI" V GF

KULA CHEVRE GOAT CHEESE, SEASONAL VEGETABLES,
TOMATO FONDUE 27

PAN ROASTED MAHI MAHI GF

HEIRLOOM CHERRY TOMATO, SHITAKE MUSHROOMS,
CILANTRO, YUZU-TRUFFLE BUTTER JUS 34

SWEET & SOUR CHICKEN

BELL PEPPERS, RED ONIONS, PINEAPPLE,
JASMINE RICE 28

STEAK & FRITES

GRILLED NEW YORK STEAK, HOUSE FRIES,
BLACK GARLIC SAUCE 46

SHORT RIB BOLOGNAISE

LOCAL FARM KALE, SPAGHETTI, PARMESAN 33

GF - Gluten Free V - Vegetarian DF - Free A 22% service charge (of which 16.5% goes to waitstaff and 5.5% to hotel administration fees),
\$5 delivery charge, and 4.712% sales tax will be added to all orders.

**The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork, or shellfish poses
as a health risk to everyone, especially elderly, young children under four, pregnant women, and other highly susceptible
individuals with compromised immune systems. Thorough cooking of such foods reduces the risk of illness.*

KEIKI

11:00AM-11:00PM

HAMBURGER*

LETTUCE, TOMATO, PICKLE 14

GRILLED CHEESE SANDWICH V

FRENCH FRIES OR SALAD 11

HOUSE SPUN ICE CREAM AND SORBETS 2 per scoop

CHICKEN TENDERS

FRENCH FRIES OR SALAD 14

PEANUT BUTTER & JELLY V

STRAWBERRY-GUAVA JELLY, ORGANIC PEANUT BUTTER,
WHOLE WHEAT 10

OVERNIGHT

11:00PM-5:00AM

STARTER

MAKANA CAESAR

LITTLE GEM, PICKLE WHITE ANCHOVIES, CIABATTA
CROUTON, PARMESAN, CLASSIC DRESSING 16

GOVINDA'S FARM GREENS GF / DF

HEART OF PALM, CUCUMBER, TOMATO,
LILIKOI VINAIGRETTE 12

DESSERTS

CHOCOLATE MACADAMIA NUT TART

VANILLA ICECREAM 12

GINGER BRULEE GF

MANGO COMPOTE 10

HOUSE SPUN ICECREAM AND SOBERT 2

ENTRÉE

ROASTED TURKEY SPINACH WRAP

ARUGULA, CREAMY BLUE CHEESE, ROASTED PEPPERS,
BALSAMIC REDUCTION, TARO CHIPS 21

MOZZARELLA SANDWICH

PROSCIUTTO, BASIL, TOMATO, TARO CHIPS 16

BLT

THICK CUT BACON, LETTUCE, TOMATO, TARO CHIPS 14

PARFAIT

GRANOLA, BERRIES, GREEK YOGURT, LOCAL HONEY 12

WINE

ALL DAY

WHITE

PINOT GRIGIO 16 | 64

JERMANN, FRIULI

SAUVIGNON BLANC 14 | 56

MATANZAS CREEK, SONOMA

CHARDONNAY 16 | 64

BALLARD LANE, PASO ROBLES

ROSÉ

CHÂTEAU MIRAVAL 16 | 64

CÔTES DE PROVENCE

RED

PINOT NOIR 22 | 88

HARTFORD COURT, RUSSIAN RIVER VALLEY

MERLOT 22 | 88

DUCKHORN, NAPA VALLEY

CABERNET SAUVIGNON 16 | 64

BALLARD LANE, PASO ROBLES

BUBBLES

BENVOLIO PROSECCO 14 | 56

ROEDERER ESTATE 16 | 64

VEUVE CLICQUOT 24 | 136

MOËT & CHANDON ROSÉ 29 | 139

BEER

ALL DAY

LOCAL

BIG WAVE GOLDEN ALE 8

LONGBOARD LAGER 8

FIRE ROCK PALE ALE 8

WORLD

STELLA ARTOIS 8

BUD LIGHT 8

ST. PAULI GIRL (NON-ALCOHOLIC) 7

NON-ALCOHOLIC

ALL DAY

ORANGE, GUAVA, LILIKOI, OR PINEAPPLE 8

SOFT DRINKS, ICED TEA, GINGER ALE, TONIC WATER, CLUB SO-
DA, OR LEMONADE 6

COFFEE & ESPRESSO COFFEE, REGULAR OR DECAFFEINATED
SMALL 11 / LARGE 14

CAPPUCCINO OR CAFÉ LATTE 8

FRENCH PRESS, REGULAR OR DECAFFEINATED 10

MILK

WHOLE, 2%, OR SKIM 5ALMOND OR SOY 6

HOT CHOCOLATE 7