

KOAST

libations

ube horchata
rum, ube, rice, coconut
+ cinnamon
18

lilikoi mule
vodka, ginger beer +
tropical gomme syrup
18

spicy margarita
tequila, chili shrub
+ volcanic foam
17

leeward sunset
mezcal, pog, orgeat +
red wine float
18

ono coconut
sake ono, lychee,
coconut water + yuzu
18

dragon fruit daiquiri
rum, lime +
dragonfruit popsicle
18

pisco sour al pastor
pisco, citrus
+ pineapple
17

cherry old fashioned
rye whiskey + cherry
coke syrup
22

salty collins
gin, grapefruit beer +
citrus
17

wines

by the glass

sparkling

cantina pizzolato *prosecco* 13
billecart salmon *brut champagne* 35

white

jermann *pinot grigio* 19
te pa *sauvignon blanc* 15
weinkultur preiss 'flo' *grüner veltliner* 18
sean minor *chardonnay* 18

rosé

rose gold *rosé* 14
chateau musar *rosé* 19

red

carpineto *chianti classico riserva* 18
truchard vineyards *pinot noir* 18
birichino scylla *red blend* 17
niner wine estates *cabernet sauvignon* 20

coravin poured

lloyd cellars *chardonnay* 28
peju reserve *cabernet sauvignon* 54



brews

kona brewing co. *longboard lager* 8

kohola brewery *lokahi pilsner* 9

maui brewing co. *coconut hiwa porter* 9

maui brewing co. *mango stickee rice IPA* 9

maui brewing co. *big swell IPA* 9

round for the kichen 15

zero proof

athletic non-alcoholic beer 10

coke products 5

maui brewing root beer 6

vitalitea kombucha 10

coconut water 8

tropical mule
ginger beer, lime
+ tropical fruit ice
10

dirty banana
lyre's coffee, lyre's dark rum
+ banana
14

haleakala flow
coconut, pineapple +
strawberry
10



20.6872° N, 156.4392° W

starters

- wagyu tataki***
cacao, ginger + scallion
33
- kiawe wood grilled fish collar**
chili, curry leaf, cocoa nib + thai basil
25
- charred octopus toast**
nduja + pickled shallots
29

- strawberry + edamame**
cress, surfing goat cheese + balsamic vinaigrette
21
- clam fritters**
island tartar sauce
16
- heart of palm + celery caesar**
lemon anchovy vinaigrette
19

- lapa'au farm greens**
farm vegetables + mac nut ranch
19
- raws of the day***
whatever looks great
MP

- crispy calamari + pig's ear**
pickled peppers, cilantro + hawaiian chili aioli
24
- watermelon + tomato salad**
chili, nori + herbs
22



suppers

- grilled ahi provencal***
eggplant, summer squash + olive tapenade
47
- mafaldine**
mushroom, pecorino romano + black pepper
39
- local line caught fish**
mac nut agrodolce
MP
- whole fried fish**
cabbage, cucumber, chili + charred citrus
MP

- chicken piri piri**
roasted pepper, fennel + olive
38
- rigatoni**
dry aged wagyu ragu + basil
29
- lopes farm pork***
cut of the day
MP
- charred sweet potato**
smoked yogurt + macadamia nut dukkah
25

- whole roasted kona kanpachi**
green papaya slaw + green chili sauce (feeds 2-4)
MP
- koast steaks***
arugula + salsa verde

prime hanger steak / 44
westholme wagyu ny strip / 85
westhome wagyu ribeye for two / 185

something extra

- corn ribs**
yuzu butter + furikake
18
- bbq carrots**
harissa, dates + almonds
17
- crispy fried potatoes**
shishito, rosemary + aioli
15
- ember roasted broccolini**
radish, shallot + preserved lemon
16
- milk bread**
kaya jam + salted butter
8

where land meets sea

*Koast
Surf + Turf**

chef chris's daily combo **MP**



*Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. Parties of 6 or more adds an automatic gratuity of 20%.