



MULIWAI BBQ GRILL

MENU

CABANA COOKOUT* *serves one*

Angus Burger* 8 oz	14
Wagyu Burger* 8 oz	16
Auction Fish 6 oz	<i>market price</i>
Rib-eye Steak* 10 oz	38
Filet Mignon* 8 oz	42
Top Sirloin* 10 oz	30
Huli Huli Chicken 12 oz	20
Kauai Shrimp* 5 pc	23
Kalbi Ribs 14 oz	28
Lobster Tail 5 oz	32
Portuguese Sausage	8

SIDES *serves one*

Fresh Corn	5	Fresh Poke*	<i>market price</i>
Mashed Potatoes	6	Local Island Vegetables	5
Steamed White or Brown Rice	3	Cole Slaw	5
Mixed Greens with Dressing	8	Caesar Salad	7
Soup Du Jour	8	Dinner Rolls with Butter	2
		Bread Pudding with Vanilla Sauce	6

RIBEYE BBQ GRILL* *serves two* 110

Ribeye Steak* 20 oz • Local Island Vegetables • Mashed Potatoes or Rice
Dinner Rolls with Butter • Caesar Salad • Bread Pudding with Vanilla Sauce
Sliced Pineapples

MIX BBQ GRILL* *serves two* 130

Fresh Catch Filet* 6 oz • Kauai Shrimp* 4 pc • Top Sirloin Steak* 8 oz
Portuguese Sausage • Local Island Vegetables • Mashed Potatoes or Rice
Dinner Rolls with Butter • Caesar Salad • Bread Pudding with Vanilla Sauce
Sliced Pineapples

For reservations and more information, please dial '0' for the operator or '52' for the concierge.
(3 days advance notice is required)

Please let your server know if there are any allergies to products of which we should know.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



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BEVERAGES

SPECIALTY COCKTAILS

12

Instant Gratification

A refreshing collaboration of Vodka, Elderflower, Lemon and Sparkling Wine

Fire on Ice

This Tequila masterpiece comes with a spicy kick

Prince Charming

A peach flavored poolside delight combined with lemonade

Hawaiian Remedy

Ginger flavors this Gin inspired cocktail, a sure cure to quench your thirst

Marina Sunset

Perfect on a hot day, Tequila, citrus and a hint of strawberry

Mango 5-0

A refreshing blend of bourbon, lemon sour, mango puree and dark rum

HAWAIIAN TROPICAL COCKTAILS

12

Mai Tai • Tropical Itch • Chi Chi • Blue Hawaii • Pina Colada

DRAUGHT BEER

8

Waikiki Brew Hana Hou Hefe • Firestone Walker 805 Blonde Ale

IMPORT & PREMIUM DOMESTIC BOTTLED BEER

7

Kona Longboard (Lager) • Maui Big Swell (IPA) • Maui Coconut Porter
Haineken • Corona • Golden Road “Get up offa that Brown” Brown Ale

DOMESTIC BEER

6

Budweiser • Bud Light • Coors Light • Haake Beck (Non-Alcoholic)

WINE BY THE GLASS

La Marca Prosecco	12	Aquinas Cabernet Sauvignon	11
Calera Pinot Noir	13	Sonoma Cutrer RRR Chardonnay	10
Beringer White Zinfandel	9	Nobilo Sauvignon Blanc	10

SPECIALTY MOCKTAILS

7

Strawberry Li Hing Lemonade

The perfect combination of sweet and tart will make your mouth come alive

Cucumber Ginger Fizz

Refresh yourself with this effervescent delight

Harbor Hito

Enjoy a rendition of the mojito without the kick

SOFT DRINKS

4

Coke • Diet Coke • Sprite • Lemonade • Ginger Ale • Ito-en Green Tea

FRUIT JUICES

5.50

Orange • Guava • Pineapple • Cranberry



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