

Hualālai Canoe Club

FOR THE TABLE

Thai Style Wings 16

Crispy Chicken Wings, Tossed in a Coconut-Peanut Sauce

Crispy Calamari 14

Corn Meal Crusted, Tartar Sauce

Edamame^{GF} 10

Steamed or Spicy

Fried Pickles 9

Beer Battered, Sweet Chili
Tartar Sauce

SASHIMI

Ahi Sashimi^{GF} 21

Big Eye Tuna

Kanpachi Sashimi^{GF} 18

Kona Farm Raised Amber Jack

Chirashi^{GF} 23

Ahi, Kanpachi, Salmon, Ebi, Tobiko,
Sweet Tamago, Sushi Rice

SALAD

Romaine 14

Hirabara Baby Romaine, Garlic Croûtons,
Shaved Parmesan Reggiano

MAKI SUSHI

California Roll^{GF} 15

Snow Crab, Keauhou Avocado,
Kamuela Cucumber

Spider Roll* 22

Soft Shell Crab, Keauhou Avocado,
Kamuela Cucumber, Sweet Soy,
Spicy Aioli

Spicy Tuna Roll^{GF} 16

Local Big Eye Tuna,
Kamuela Cucumber

Crunchy Shrimp Roll* 17

Tempura Pacific White Shrimp, Kamuela Cucumber
Crunchy Flakes, Spicy Aioli

Rainbow Roll^{GF} 23

Crab, Cucumber, Avocado,
Ahi, Kampachi, Ebi

Vegetable Roll^{GF} 14

Asparagus, Carrot, Kamuela
Cucumber, Keauhou Avocado

SPECIALTIES

Canoe Club Burger* 20

Sautéed Mushrooms, Swiss Cheese,
LTO Brioche Bun

HCC Hot Dog 12

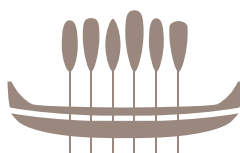
Punalu'u Sweet Bread Bun,
Mustard Pickle Relish, Ketchup

Jerk Chicken Sandwich 18

Grilled Maui Gold Pineapple, Lime Spice Aioli
Lettuce, Tomato, Onion, Garlic Toasted Brioche Bun

^{GF} = Dish is prepared gluten free. Please alert your server of any allergies or dietary restrictions.

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



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MOCKTAILS

Mango Madness - Mango Puree, Fresh Lemon Juice, Ginger Syrup, Ginger Ale **7**

Going Guava - Guava Juice, Lychee Puree, Fresh Lemon Juice, Club Soda, Sprite **7**

Koa's Punch - Pineapple Juice, Guava Juice, Lemonade, Club Soda **7**

Berry-Licious - Funkin Blueberry Puree, Fresh Lemon Juice, Club Soda, Sprite **7**

SMOOTHIES

Fruity - **Strawberry, Lychee, Banana, Passion Fruit, Mango** **6**

Sweet - **Chocolate, Vanilla, Peanut Butter** **6**

POOLSIDE BON VIVANT

Escape Hatch - Grey Goose, Disaronno, Coconut Water, Ginger, Kaffir Lime, Toasted Coconut Rim **16**

Day Club - Patron ROCA Tequila, St. Germaine, House Made Sweet & Sour, Grapefruit **16**

Kona Vibe - Ocean Organic Vodka, Coconut Water, House Made Lavender Syrup, Lemon Juice, Strawberry, Grapefruit Bitters **16**

Hualalai 'Tai - Bacardi 8 yr Gran Reserva, Ferrand Curacao, Giffard Orgeat, Pineapple & Lime Juice, Myers's Dark Rum Float **16**

Liquid Flow - Ocean Organic Vodka, Fresh Pineapple & Lemon Juice, D'aristi Kalani Coconut Liqueur, Strawberries, Angostura Bitters **16**

LOCAL BEERS

Waikiki Brewing, Craft Light Lager **6**

Waikiki Brewing, Hana Hou Hefe **6**

Maui Brewing Co, Sunshine Girl Golden Ale **6**

Ola Brew Co, IPA **6**

Ola Brew Co, Lilikoi Lime Milkshake IPA **8**

LOCAL SELTZERS

Maui Brewing Co, POG Seltzer **6**

Ola Brew Co, Hibiscus Lavendar Seltzer **6**

Ola Brew Co, Orange Vanilla Seltzer **6**

BREWS

DOMESTIC PINTS

Coors Light, Michelob Ultra **5**

ON TAP

Kona Kua Bay IPA **5**

Kona Longboard Lager **5**

IMPORT BOTTLES

Becks **5**

WINE

BUBBLY

Collet, Brut Rose **18 95**

Moët Chandon, Imperial Brut Reserve Champagne **19 105**

ROSÉ

Bokisch, Terra Alta, Rosado, California, 2018 **9 34**

Mathilde Chapoutier, "Grand Ferrage" **12 48**

CHARDONNAY

Patz & Hall, California, 2016 **11 42**

INTERESTING WHITES

Andrian, Pinot Grigio, 2019 **15 61**

Daou, Paso Robles Sauvignon Blanc **14 56**

Villa Maria, Sauvignon Blanc, Marlborough, 2017 **17 66**

RED

Soter Vineyards, North Valley Pinot Noir, 2017 **16 64**