

SPECIALTY COCKTAILS

SPG SCRATCH MAI TAI

old lāhainā silver rum, orange curacao
orgeat and rock candy syrups, lime juice
pineapple juice with a dark rum float 13

TROPICAL MONKEY

blend of vodka, baileys, kahlua, banana
chocolate, and coconut 13

VALLEY ISLE MOJITO

sammy's beach bar rum muddled with fresh lime
mint, pineapple, soda water 13

MAIKA 'I "rum scrum" contest winner

deep island hawaiian rum, passion fruit puree
coconut water, orgeat, lime juice 13

LAVA FLOW

rum, coconut syrup, pineapple, strawberry swirl 11

MAUI CRUISER MARGARITA

cazadores tequila, cointreau, sour, salt, fruit juice
fresh lime 13

SAILOR JERRY VOLCANO

sailor jerry rum, tropical juices, grenadine
whaler's dark rum floater, splash of bacardi 151 13

BREWS

ICE COLD DRAFTS

16oz for 7, 22oz for 9
48 oz pitcher for 16
maui brewing co. bikini blonde, maui brewing co.
seasonal, maui brewing co. big swell ipa
kona brewing company fire rock pale ale
kona brewing co. wailua wheat
coors light, bud light

CRAFT CANS, 12 oz for 7

maui brewing co. mana wheat
maui brewing co. coconut porter

GLASS BOTTLES, 12 oz for 7

corona, corona light, heineken
sam adams boston lager, st. pauli girl n/a

ALUMINUM BOTTLES, 16 oz for 7

budweiser, miller lite

SMOOTHIES

8 - a portion of the proceeds from every
smoothie benefits our local charity program
chocolate chip, strawberry, mango
vanilla, chocolate, banana

*Happy Hour is not offered during special events.

DRINK OF THE DAY

enjoy your drink of the day for 6 on its featured day
10 every other day of the week

SUNDAY | MANGO MONSOON

vodka, mango puree, pineapple juice, soda

MONDAY | GECKO COOLER

vodka, melon liqueur, lemonade

TUESDAY | CUBA LIBRE

white rum, coke, lime

WEDNESDAY | SUNRISE LEMONADE

vodka, strawberry puree, lemonade

THURSDAY | KĀ 'ANAPALI COOLER

coconut rum, pineapple juice, cranberry juice

FRIDAY | DA DALY

sweet tea vodka, lemonade

SATURDAY | ROYAL BLUE HAWAIIAN

coconut rum, blue curacao, pineapple juice

SPG HAPPY HOUR DAILY* 4-6pm

Classic Mai Tai 5
Draft Beer; 16oz for 5 and 22oz for 7
House Chardonnay & Cabernet 6
Any Drink of the Day 6
Featured Side Dishes 4

WINE

WHITE

7 glass, 30 bottle
chardonnay
sauvignon blanc
pinot grigio
underwood pinot gris 12oz can 16
underwood rose 12oz can 16

RED

8 glass, 32 bottle
cabernet sauvignon
pinot noir
underwood pinot noir 12oz can 16

SPARKLING

house sparkling 8 glass; 32 bottle

SOFT DRINKS

red bull 5
red bull sugarfree 5
fountain sodas and juices 5
hawaiian water, still 2
bottled sparkling water 5
coconut water 7



@PailoloBar



BITS

POKE 'N MELON

fresh 'ahi, watermelon, citrus shoyu, sea asparagus
red curry cracker 18

HOT HONEY SRIRACHA WINGS



lime, local honey, green goddess, kale kimchi 14

SHRIMP TEMPURA DYNAMITE

tempura shrimp, spicy tnt sauce 16

FOOD TRUCK NACHOS

blue corn tortilla chips, maui cattle® beef chili
pepperjack queso sauce, jalapenos, chipotle cream
guacamole, pico 15

WHY KNOT?

jumbo german pretzel, hawaiian sea salt
mustard aioli, spicy tnt sauce 10

BLISTERED SHISHITO PEPPERS



macadamia, kabayaki 9

KIMO'S FIRE FRIES

togarashi, banana peppers, spicy tnt sauce 9

BITES

"BI BIM BAP STYLE" TOTS



kalua pork, tater tots, tobiko aioli, sesame seeds
micro cilantro, kale kimchi, farm fresh egg 19

ISLAND FISH TACOS*

local fresh catch, cilantro lime crema, charred
pineapple pico, marinated cabbage, cotija cheese
soft corn tortilla, blue corn chips, salsa 17

COLD SAIMIN NOODLE SALAD*

maui cattle® tenderloin tips, napa cabbage
green onions, carrots, gochujang, roasted peanuts
edamame, piquillo pepper, purple cabbage
orange sesame dressing 20

KĀ ' ANAPALI GREENS SALAD



local mixed greens, kale, shaved hearts of palm
cherry tomato, maui onion, herb vinaigrette 12
all natural chicken breast add 6
local fresh catch* add 11

CEVICHE LETTUCE WRAPS*

shrimp, local fresh catch, lime juice, cilantro
pico de gallo, avocado, corn, moloka ' i sweet potato
yuzu coconut crema, waipoli butter lettuce
blue corn chips 15



Pailolo Favorites



A portion of the proceeds from each Kā ' anapali Greens Salad served
is donated to the Growing Future Farmers Program, supporting
mentorship and agricultural education for our local island youth.

For gluten-free selections or any other dietary restrictions, please ask your server for options.
For your convenience, an 18% gratuity is automatically added to parties of six or more.

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

BREADS

DA DITKA



smoked cheddar jalapeno wild boar bratwurst
sauerkraut, diced tomato, whole grain mustard aioli
fries 17

THE MARLEY

jerk pork, chili lime slaw, sweet hawaiian roll
fries 17

DOWN UNDER HALF POUNDER*

½ lb greg norman wagyu beef burger, boar's head®
applewood smoked bacon, boar's head® vermont
cheddar, kula tomato, onion, waipoli butter lettuce
pretzel bun, fries 18

BEACH SAMMY*

grilled pineapple, ponzu aioli, local mixed greens
kula tomato, sweet hawaiian roll, fries
choice of local fresh catch, all-natural chicken breast
or maui taro patty 18

THE OLYMPIAN



gyro-style naan flatbread, confit lamb, curried tzatziki
kula tomato, maui onion feta, waipoli lettuce
oregano, fries 19

SIDES 7 each (4 each during happy hour)

FRENCH FRIES

TATER TOTS

PINEAPPLE SPEARS

CHIPS & SALSA

FOR THE KEIKI children 12 and under fries or baby carrots

JUNIOR BURGER*

quarter pounder with cheese 9

CHICKEN FINGERS

bbq sauce 9

CORN DOG

on a stick 9

Children 3 years and under eat free; one child per adult entrée.
Dine-in only.

SWEET SPOT

CHURROS

salted chocolate sauce 8

DIPPIN' DOTS

assorted flavors 6

SMOOTHIES

a portion of the proceeds from every smoothie
benefits our local charity program
chocolate chip, pineapple, strawberry, mango
vanilla, chocolate, banana 8