

MAKANA TERRACE

SIGNATURE COCKTAILS 16

Lilikoi Sangria

Gewurstraminer, triple sec,
ginger, orange juice

Tanqueray Mojito

Tanqueray Gin, cucumber, mint,
fresh lime, brown sugar, soda water

West Side

Absolut Citron, fresh lemon juice, mint

Fresh Idea

Lychee liquor, Chambord, Prosecco

Cucumber Martini

Hendricks, fresh cucumber water, lime

Mango Bellini

Malibu, mango, prosecco

El Diablo

Hornitos Reposado, lime juice,
ginger ale, black current liquor

Old Fashioned

Bulleit Rye, allspice liqueur,
macadamia nut liqueur, bitters

BEER SELECTION 8

Big Wave Golden Ale

Coconut Porter

Fire Rock Pale Ale

Corona Extra

Bikini Blonde Lager

Long Board Lager

Budweiser

Bud Light

Stella Artois

Big Swell IPA

Heineken

Blue Moon

Sapporo

SPECIALITY BEER 16

Wanderlust IPA 22oz

NON-ALCOHOLIC ELIXIRS 8

Melon Spritz

Lilikoi Mint Cooler

Fruit Slushies

Mango, Strawberry,
Coconut-Pineapple

Parties of 8 or more will have an 18% gratuity applied to their bill.

"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."

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PRIX-FIXE MENU 85 WITH WINE PAIRING 135

Lobster Papaya Hearts of Palm Salad

Green peppercorn vinaigrette, burnt vanilla essence

Far Niente Chardonnay, Napa Valley 2015



Seared Scallops

Papaya relish, crispy cassava, lobster cream sauce

En Route, Pinot Noir, Russian River Valley, 2014



Beef Short Ribs

Osso buco, spring asparagus and shiitake,
black garlic, marrow jus

Bella Union, Cabernet Sauvignon, Napa Valley 2013



Kauai Coffee Chocolate Tart

Whipped milk, malted powder, salted caramel brittle

Dolce, Late Harvest, Napa Valley, 2010

Served for the entire table, no substitutions

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STARTERS

Grilled Romaine Hearts

Aged parmesan cheese,
toasted garlic croutons,
Caesar dressing 16

Kona Lobster Cobb Salad

Smoked bacon, toasted macadamia,
pickled and crispy Maui onion,
green goddess dressing 26

North Shore Greens ^{GF}

Kailani mesclun, local cucumber,
hibiscus champagne vinaigrette 17

Coconut Corn Soup ^{GF}

Molokai sweet potato,
basil oil, kettle corn 15

SIGNATURE APPETIZERS

Seared Scallops

Papaya relish, crispy cassava,
lobster cream sauce 24

Kauai Ginger Crab Cakes

Thai basil emulsion,
pineapple salsa 21

Hawaiian Rancher

Beef Carpaccio

Macadamia nut, local arugula,
garlic parmesan cream, avocado oil 22

Local Ahi Tuna Poke

mango, avocado, taro chip 22

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ENTRÉES

Macadamia Hawaiian Swordfish*

Corn chowder, garlic butter clams
Maui chorizo sausage 37

North Shore Zucchini ^{VG}

Sweet potato ravioli, local vegetables,
bell pepper coulis 31

Black Angus Beef Tenderloin*

Whipped potatoes, asparagus spears,
Bordelaise sauce 49

Kauai Chicken & Taro Waffle

Braised spinach, fried mac n cheese,
maple peppercorn jus 37

Pan Seared Blackened Ahi *

Coconut rice, Asian pear chutney,
sweet soy brown butter emulsion 39

10 oz. Island Pork Chop * ^{GF}

Wild rice pilaf, long beans,
pineapple BBQ Sauce 41

Makana “Ke Kai” Signature Dish

A seafood medley of scallop, prawn, local clams,
mussels, onaga on a bed of vegetables
with a Kauai Panang coconut emulsion 51

ADDITIONS

Grilled Asparagus ^{GF}

Lemon zest, sea salt, olive oil 14

Buffalo Cauliflower “Wings”

Sweet and spicy,
buttermilk bleu cheese 12

Mashed Potatoes ^{GF}

Kunana goat cheese, roasted garlic 14

Crispy Green Beans Fries

Mint, Basil, Ginger chili soy glaze 13

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