

Water Features

Island Tropicals

Mai Tai	Our own version of an island favorite	\$8
Pina Colada	A refreshing concoction of blended pineapple, coconut, and rum	\$8
Planter's Punch	Exotic mix of tropical fruit juices and dark rum	\$8
Blue Hawaii	Blue as the ocean ~ Rum, Blue Curacao and fruit juices	\$8
Mojito	Blend of light rum, Kula lime juice, fresh mint, and seltzer	\$8
Fruit Smoothies	Strawberry and Pineapple	\$6

House Special Martinis

Mai tini	A refreshing blend of light and dark rums, and a splash of pineapple and lime juice served cold on-the-stem	\$9
Nenetini	Traditional vodka martini made with Grey Goose vodka	\$9
Lemon Drop	A sweet Absolut Citron martini with a splash of Cointreau, fresh lemon juice and Hawaiian sugar cane rim	\$9

White Wine

	Glass	Bottle
Chandon Brut Classic 1.87ml		\$14
Campanile Pinot Grigio	\$7	\$28
Chateau Souverain Chardonnay	\$9.50	\$38

Red Wine

Echelon Merlot	\$9	\$34
Greg Norman Cabernet Sauvignon	\$10	\$40

Beer

Domestic	\$4.50
Hawaiian Beers	\$5.50
Imports	\$5.50
O'Doul's - Non-alcoholic	\$3.50

Non-Alcoholic Beverages

Soft drinks, Coffee, Tea, Cocoa, Juices	\$2.50
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Appete-zers

Ahi Sashimi	\$12
Thin slices of premium Hawaiian Ahi & wasabi shoyu	
Crab Filled Spring Rolls	\$10
Served crisp with sweet Thai chili sauce	
New York Steak Pupu	\$12
With grilled Maui onions and mushrooms	
Panko Chicken Strips	\$9
With carrot and celery sticks and homemade Bleu cheese dip	
Coconut Shrimp	\$11
And Upcountry Orange marmalade sauce	
Soup du Jour	\$6
Homemade daily creation using fresh local ingredients	

Legendary Greens

House Salad	\$6
Haleakala Mist Garden Salad	\$9
Upcountry greens, sweet Maui onions, vine-ripened tomatoes & citrus vinaigrette	
With grilled Chicken	\$12
With grilled Ahi	\$17
Caesar Salad	\$9
Hearts of Romaine, creamy Caesar dressing, Parmesan cheese, Anchovies and croutons	
With grilled Chicken	\$12
With grilled Ahi	\$17
Chef's Salad	\$11
Assorted Green's, Julienne Ham, Turkey, Cheddar or Swiss cheese, hard-boiled eggs and Kamuela tomatoes served with Balsamic vinaigrette	

The Fairway Deli

Mahimahi Sandwich	\$11
Lightly battered fish and homemade Maui onion tartar sauce, served on toasted whole wheat Hoagie bun	
Clubhouse Sandwich	\$11
Turkey, Ham, Cheddar cheese, bacon, lettuce and tomato on toasted whole wheat bread	
Soup and Sandwich ~ cup of soup with your choice of ham and Swiss cheese or sliced breast of turkey with lettuce and tomato on freshly baked petite croissant	\$10
Charbroiled Half-Pound Burger	\$11
Choice of one: Grilled Maui onion, bacon, Cheddar, American, Swiss or Provolone on a Sesame Seed bun Extra toppings add .50¢	
Chicken Sandwich	\$11
Louisiana Cajun spiced chicken breast with roasted pepper aioli, grilled onions, Pepper Jack cheese on Foccacia bread	

All sandwiches served with Salad or French fries

Eagle's Choice Entrée

Eggs Any Style	
Choice of ham, bacon or Portuguese sausage with toast and breakfast potatoes	\$9
Fresh Catch of the Day: Caught locally and prepared in a unique style each day	\$20
Homemade Thin Crust Pizza	
Fresh tomato, mozzarella and Waikapu basil	\$11
Hole-in-one Special	
Chef Robert Sinclair showcases his talents daily	Market price

Japanese Specialties

Starters

Edamame	\$3.50
Young green soy beans in the pod boiled on the stalk with sea salt	
Hiyayakko	\$4
Chilled tofu, minced scallion, grated ginger root and freshly shaved bonito flakes	
Agedashi Tofu	\$6.50
Deep-fried tofu served with homemade tempura sauce, freshly grated daikon and squeeze of ginger juice	

Zen Lunch Entrées

Seafood and Vegetable Tempura	\$20
Daily assortment of seafood and fresh upcountry vegetable tempura	
Tonkatsu	\$18
Crispy panko breaded pork cutlet served on a bed of finely shredded cabbage	
Unadon	\$16
Baked fresh water eel with homemade Unagi drizzle	

All Zen Lunch Entrées served with Miso soup, pickled vegetables and rice

Tempura Udon Bowl	\$12
Tempura Jumbo Shrimp, Udon noodles, scallions and homemade broth	

Caddie's Treats

Desserts

Apple Almond Tartlet	\$8
Spiced Granny Smith Apple filling in a crushed almond crust served with Häagen Daz vanilla ice cream	
Chocolate Brownie Sundae Ala Mode ~ with vanilla ice cream and whipped cream	\$8
Homemade Asian Ice Cream	\$5
Green Tea or Sesame Seed	