



# BREAKFAST MENU

7:30-10:30AM

## Breakfast Buffet

29 per adult

14 per child aged 5-12 (with the purchase of an adult buffet or entree)

Silky Scrambled Eggs

Home-style Breakfast Potatoes

Chef Special

Daily Breakfast Meat

Boar's Head Smoked Bacon

Daily Griddle Item

Island Papaya, Berries  
Hawaiian Gold Pineapple

Bagels, Sliced Tomato,  
Sliced Onion, Cream Cheese

Fresh Baked Pastries, Honey,  
Home Maid Bakery Bread,  
Fruit Preserves, Butter

Oatmeal, Brown Sugar,  
Raisins

Assorted Cereal

## A La Carte

### KAHEKILI LOCO MOCO\*

Two Wagyu beef patties, furikake rice, roasted mushroom gravy, grilled onions, sunnyside eggs 24

### EGGS BENEDICT\*

Two poached organic eggs, Canadian bacon, lemon hollandaise, English muffin, breakfast potatoes 24

### SMOKED SALMON BAGEL

Smoked salmon, cream cheese, avocado, melted tomatoes, micro greens, red onion, lemon, capers, toasted bagel, EVOO 24

### KA'ANAPALI BEACH BREAKFAST\*

Two organic eggs your way, breakfast potatoes, choice of bacon, Portuguese sausage or pork sausage, toast 23

### AVOCADO TOAST\* VG

Maui Crunch multigrain bread, smashed avocado, melted cherry tomatoes, cotija cheese, radish, Ka Lei local egg, micro greens, chili oil 20

## Sides

Island Papaya & Lime Wedge 9 

Hawaiian Gold Pineapple 9 

Buttermilk Pancake 9

Bagel & Cream Cheese 9

Breakfast Potatoes 9

Two Eggs 9

Applewood Smoked Bacon,  
Pork Sausage Links, or  
Portuguese Sausage 10

EARLY BIRD  
DRINK SPECIALS  
\$12

7:30-9:30AM

Bloody Mary  
Mimosa

## EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to nutritional balance and quality of ingredients.

### OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible



\$8 split entrée charge - includes additional sides  
V Vegan, VG Vegetarian, GS Gluten-Sensitive

\*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering.  
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## Tropical Classics 18

### LAVA FLOW

light rum, strawberry purée,  
pineapple, coconut

### PINA COLADA

light rum, pina colada mix, pineapple

### TROPICAL MONKEY

vodka, Baileys, Kahlua, coconut,  
banana

### MAI TAI

light rum, POG juice, dark rum float

## Drinks of the Day

14 on its featured day.  
16 any other day.

### SUNDAY - MANGO MONSOON

vodka, mango purée, pineapple juice,  
club soda

### MONDAY - BLUE HAWAIIAN

light rum, blue curacao, pineapple  
juice

### TUESDAY - TROPICAL COLLINS

vodka, mango purée, lime, soda

### WEDNESDAY - SUNRISE LEMONADE

vodka, strawberry purée, lemonade

### THURSDAY - KA'ANAPALI COOLER

coconut rum, pineapple juice,  
cranberry juice

### FRIDAY - DA DALY

sweet tea vodka, lemonade

### SATURDAY - LIME 'N DA COCONUT

coconut rum, lemon-lime soda,  
pineapple juice

## Backyard Cocktails 17

### CUCUMBER & MINT MULE

Ketel One Cucumber & Mint vodka, fresh  
lime juice cucumber slices, ginger beer

### FROZEN MOJITO

Bacardi lime rum, Monin mojito mix,  
margarita mix

### LEMON-BERRY SOUR

Deep Eddy lemon vodka, blueberry-infused  
syrup, citrus sour, plum bitters

### MARGARITA ORGANICA

Tres Agaves organic reposado tequila,  
Agalima organic margarita mix, fresh lime

## Wine 6oz. gls/bottle

### BUBBLES

#### LA MARCA PROSECCO ITALY 15

#### ROSÉ

#### LA JOLIE FLEUR ROSÉ 13/42

### WHITE

#### TALBOTT KALI HART CHARDONNAY 15/49

#### PEJU LEGACY SAUVIGNON BLANC 17/55

#### FRANK FAMILY CARNEROS CHARDONNAY 20/72

### RED

#### ARGYLE PINOT NOIR 15/49

#### J VINEYARDS CA PINOT NOIR 17/55

#### STAGS' LEAP MERLOT 19/67

#### PENFOLDS BIN 389 CABERNET/SHIRAZ 20/72

#### BERINGER KNIGHTS VALLEY CABERNET 19/67

## Drafts 16 oz./22 oz.

#### BLUE MOON 10/12

#### BUD LIGHT 10/12

#### DESCHUTES MIRROR POND PALE ALE 11/13

#### KONA BREWING LONGBOARD LAGER 11/13

#### STELLA ARTOIS 10/12

#### WAIKIKI BREW CO. SKINNY JEANS IPA 11/13

## Cans 9

### ANGRY ORCHARD HARD CIDER

### HIGH NOON

### TRULY HARD SELTZER

### WHITE CLAW

### BUDWEISER

### COORS LIGHT

### CORONA EXTRA

### CORONA PREMIER

### MAUI BREWING CO. BIG SWELL IPA

### MAUI BREWING CO. BIKINI BLONDE

### MAUI BREWING CO. COCONUT PORTER

### MICHELOB ULTRA

### MILLER LITE

### MODELO ESPECIAL

### VOODOO RANGER IPA

### HEINEKEN 0.0 NON-ALCOHOLIC

## Non-Alcoholic Beverages

**SMOOTHIES** - VANILLA, CHOCOLATE,  
STRAWBERRY, MANGO, BANANA,  
COCONUT, PINEAPPLE, BLUEBERRY 10  
*(a portion of the proceeds of every smoothie will  
be donated to Children's Miracle Network)*

### COCONUT WATER 8

### RED BULL 8

### PERRIER SPARKLING WATER 6

### BOTTLED WATER 500ML 5 / 1 LITER 8

### JUICE 6

### SODA 6

### ICED TEA 6

### MILK 6

## Coffee

### COFFEE OR TEA 6

### ESPRESSO 5

### AMERICANO 8

### CAPPUCCINO 8

### LATTE 8

### NON-DAIRY MILK 1

### FLAVORED SYRUP 1



LUNCH/DINNER 11AM-9PM

Pupus

TRUFFLE PARMESAN FRIES VG

White truffle oil, parmesan 14

SHRIMP LETTUCE WRAPS GS

Lomilomi tomato, avocado mojo, butter lettuce 20

SEASONED FRIES V 11

CHILLED EDAMAME V

Sweet soy sambal glaze, sea salt 13

ONION RINGS VG

Panko-crust, ranch dressing 15

Salads

KA'ANAPALI MIXED GREENS V

Waipoli lettuce, cucumber, Ho Farm cherry tomatoes, sweet Maui onion, papaya seed vinaigrette 15

Add chicken 9, shrimp 10 or fresh catch 11

MAUI NICOISE SALAD\*

Waipoli lettuce, Kula green beans, Ho Farm cherry tomatoes, black olives, Ka Lei soft boiled egg, baby potatoes, seared local 'ahi tuna, basil dressing 24

CAESAR SALAD

Baby romaine lettuce, garlic croutons, parmesan cheese, classic caesar dressing 17

Add chicken 9, shrimp 10 or fresh catch 11

From the Sea

SHOYU POKE BOWL\*

Fresh island 'ahi tuna, red onion ogo, sesame, kukui nuts, kimchee, cucumber, furikake rice 28  
Make it a Wrap 1

SPICY POKE BOWL\*

Fresh island 'ahi tuna, sambal mayo, tobiko, avocado mojo, kimchee, cucumber, furikake rice 28  
Make it a Wrap 1

FRESH CATCH SANDWICH\*

Grilled fresh local catch, mango chili aioli, pineapple chili slaw, charred pineapple, brioche bun, fries 28

GARLIC SHRIMP

Black tiger shrimp, garlic butter, cabbage, kimchee, cucumber, furikake rice 27

ISLAND FISH TACOS

Cajun fresh local catch, avocado mojo, pickled red onion slaw, arbol salsa, corn tortilla 24

POKE NACHOS

Fresh island 'ahi tuna, avocado mojo, spicy tobiko aioli, corn chips 28

From the Land

STACK WAGYU BURGER\*

Two wagyu beef patties, sauteed Maui onion, American cheese, butter lettuce, Auntie's special sauce, brioche bun, fries 26  
Beyond Burger plant-based patty available  
Add avocado 2, bacon 2

CHICKEN SANDWICH

Grilled chicken breast, Swiss cheese, lettuce, tomato, onion, citrus aioli, fried onions, sweet bread bun, fries 24  
Add avocado 2, bacon 2

KALUA PORK QUESADILLA

Mexican cheese blend, sour cream, arbol salsa, flour tortilla, fries 22

CRISPY CHICKEN TENDERS

Togarashi ranch, fries 22

Desserts

MANGO CHEESECAKE

Berries & whipped cream 16

FLOURLESS CHOCOLATE TART GS

Berries & whipped cream 15

SEASONAL FRUIT & BERRIES 15

LIVE MUSIC

Tuesday & Thursday  
5:30 - 8:30PM

HAPPY HOUR

Food & Drink Specials  
3:00-5:00PM

EAT WELL MENU

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\$8 split entrée charge - includes additional sides  
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## HAPPY HOUR 3PM - 5PM

### Cocktails 15

#### LAHAINA TOWN MAI TAI

light rum, mai tai mix, dark rum float

#### CLASSIC MARGARITA

tequila, agave syrup, lime juice

#### MOANA MULE

vodka, mango purée, ginger beer, lime

#### LIQUID LUNCH

tequila, peach schnapps, blue curaçao, sweet and sour

### Drafts 12 oz. 8

#### BUD LIGHT

#### WAIKIKI BREW CO. SKINNY JEANS IPA

#### KONA BREWING LONGBOARD LAGER

### Wine (Cans)

#### BUBBLES

**LA MARCA** PROSECCO 187ML BTL 13

**LUC BELAIRE** BLEU CHAMPAGNE 200ML 13

#### ROSÉ

**GRAHAM & FISK** ROSÉ WITH BUBBLES 13

#### WHITE

**GRAHAM & FISK** WHITE WINE 13

**COPPOLA DIAMOND** CHARDONNAY 14

#### RED

**GRAHAM & FISK** RED WINE 13

**COPPOLA DIAMOND** PINOT NOIR 14

### Small Bites

#### TRUFFLE PARMESAN FRIES **VG**

White truffle oil, parmesan 12

**SEASONED FRIES** **V** 9

#### CHILLED EDAMAME **V**

Sweet soy sambal glaze, sea salt 11

#### ONION RINGS **VG**

Panko-crusted, ranch dressing 13

#### FRIED CHEESE CURDS **VG**

Chili puree, creamy pesto 13

#### CAESAR SALAD

Baby romaine lettuce, garlic croutons, parmesan cheese, classic caesar dressing 15

Add chicken 9, shrimp 10 or fresh catch 11

**V** Vegan, **VG** Vegetarian, **GF** Gluten-Free

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#### LIQUID LUNCH

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### Drafts 12 oz. 8

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### Wine (Cans)

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# EAT WELL MENU FOR KIDS

At Westin, we believe that eating well isn't just for grownups. That's why we've teamed up with SuperChefs™, a group of doctors, dentists and dietitians dedicated to helping kids eat smart. These special kid-friendly meals are as delicious as they are nutritious, making the whole family happy **(for keiki 12 years old and under)**.

## BREAKFAST 7:30AM to 11:00AM

**PEANUT BUTTER & BANANA SANDWICH** 14   
Maui Crunch bread, pineapple


**QUESADILLA** 14   
Egg, ham, cheddar cheese, corn tortilla, pico de gallo


**CEREAL & BERRIES** 14   
Cereal, seasonal berries, milk

## LUNCH & DINNER 11:00AM to 6:00PM

**GRILLED CHEESE** 14  
Thick Hawaiian sweet bread, cheese medley, fries

**CHEESEBURGER** 16  
American cheese, brioche bun, fries

**KEIKI FISH** 23   
Fresh local catch, vegetables, rice

**KEIKI PASTA** 17   
Fresh vegetables, chopped tomatoes

**CHICKEN TENDERS** 15  
Ranch, fries

## DRINKS

**JUICE** 6  
Orange, pineapple, cranberry POG, guava

**MILK** 5  
2%, skim, oat

## DESSERT

**FRUIT SALAD** 10   
Seasonal fresh fruit



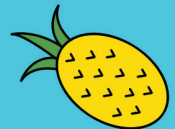
### OUR SOURCING PROMISE

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This menu item has been created and tested in the SuperChefs kitchens by the SuperChefs kids. If you have any concerns regarding food allergies, please alert your server prior to ordering.



Find the healthy foods hidden in the picture, or color in your favorite plants and animals.



pineapple



snap peas



kiwi



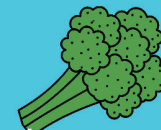
wheat



watermelon



asparagus



broccoli



fish



## POOL MENU 11AM-5PM

### Pupus

#### TRUFFLE PARMESAN FRIES **VG**

White truffle oil, parmesan 14

#### SEASONED FRIES **V** 11

#### CHILLED EDAMAME **V**


Sweet soy sambal glaze,  
sea salt 13

#### ONION RINGS **VG**

Panko-crusted, ranch dressing 15

### Salad

#### KA'ANAPALI MIXED GREENS **V**

Waipoli lettuce, cucumber,  
Ho Farm cherry tomatoes,  
sweet Maui onion, papaya seed  
vinaigrette 15 

Add chicken 9, shrimp 10 or  
fresh catch 11

### From the Land

#### STACK WAGYU BURGER\*

Two wagyu beef patties,  
sauteed Maui onion, American  
cheese, butter lettuce, Auntie's  
special sauce, brioche bun,  
fries 26

*Beyond Burger plant-based patty  
available*

*Add avocado 2, bacon 2*

#### CHICKEN SANDWICH

Grilled chicken breast, Swiss  
cheese, lettuce, tomato, onion,  
citrus aioli, fried onions, sweet  
bread bun, fries 24

*Add avocado 2, bacon 2*

#### KALUA PORK QUESADILLA

Mexican cheese blend, sour  
cream, arbol salsa, flour tortilla,  
fries 22

#### CRISPY CHICKEN TENDERS

togarashi ranch, fries 22

### From the Sea

#### SHOYU POKE BOWL\*

Fresh island 'ahi tuna, red  
onion ogo, sesame, kukui nuts,  
kimchee, cucumber, furikake  
rice 28

*Make it a Wrap 1*

### Dessert

#### SEASONAL FRUIT & BERRIES 15

## HAPPY HOUR

### Food & Drink Specials

3:00-5:00PM

## LIVE MUSIC

Tuesday & Thursday

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## Tropical Classics 18

### LAVA FLOW

light rum, strawberry purée,  
pineapple, coconut

### PINA COLADA

light rum, pina colada mix, pineapple

### TROPICAL MONKEY

vodka, Baileys, Kahlua, coconut,  
banana

### MAI TAI

light rum, POG juice, dark rum float

## Drinks of the Day

14 on its featured day.

16 any other day.

### SUNDAY - MANGO MONSOON

vodka, mango purée, pineapple juice,  
club soda

### MONDAY - BLUE HAWAIIAN

light rum, blue curacao, pineapple  
juice

### TUESDAY - TROPICAL COLLINS

vodka, mango purée, lime, soda

### WEDNESDAY - SUNRISE LEMONADE

vodka, strawberry purée, lemonade

### THURSDAY - KA'ANAPALI COOLER

coconut rum, pineapple juice,  
cranberry juice

### FRIDAY - DA DALY

sweet tea vodka, lemonade

### SATURDAY - LIME 'N DA COCONUT

coconut rum, lemon-lime soda,  
pineapple juice

## Backyard Cocktails 17

### CUCUMBER & MINT MULE

Ketel One Cucumber & Mint vodka, fresh  
lime juice cucumber slices, ginger beer

### FROZEN MOJITO

Bacardi lime rum, Monin mojito mix,  
margarita mix

### LEMON-BERRY SOUR

Deep Eddy lemon vodka, blueberry-  
infused syrup, citrus sour, plum bitters

### MARGARITA ORGANICA

Tres Agaves organic reposado tequila,  
Agalima organic margarita mix, fresh lime

## Wine (Cans)

BUBBLES

LA MARCA PROSECCO 187ML BTL 15

LUC BELAIRE BLEU CHAMPAGNE 200ML 15

ROSÉ

GRAHAM & FISK ROSÉ WITH BUBBLES 15

WHITE

GRAHAM & FISK WHITE WINE 15

COPPOLA DIAMOND CHARDONNAY 16

RED

GRAHAM & FISK RED WINE 15

COPPOLA DIAMOND PINOT NOIR 16

## Drafts 16 oz./22 oz.

BLUE MOON 10/12

BUD LIGHT 10/12

DESCHUTES MIRROR POND PALE ALE 11/13

KONA BREWING LONGBOARD LAGER 11/13

STELLA ARTOIS 10/12

WAIKIKI BREW CO. SKINNY JEANS IPA 11/13

## Cans 9

ANGRY ORCHARD HARD CIDER

TRULY HARD SELTZER

WHITE CLAW

HIGH NOON

BUDWEISER

COORS LIGHT

CORONA EXTRA

CORONA PREMIER

MAUI BREWING CO. BIG SWELL IPA

MAUI BREWING CO. BIKINI BLONDE LAGER

MAUI BREWING CO. COCONUT PORTER

MICHELOB ULTRA

MILLER LITE

MODELO ESPECIAL

VOODOO RANGER IPA

HEINEKEN 0.0 NON-ALCOHOLIC

## Non-Alcoholic Beverages

**SMOOTHIES** - VANILLA, CHOCOLATE,  
STRAWBERRY, MANGO, BANANA,  
COCONUT, PINEAPPLE, BLUEBERRY 10  
*(a portion of the proceeds of every smoothie will  
be donated to Children's Miracle Network)*

COCONUT WATER 8

RED BULL 8

PERRIER SPARKLING WATER 6

BOTTLED WATER 500ML 5 / 1 LITER 8

JUICE 6

SODA 6

ICED TEA 6

MILK 6

## Coffee

COFFEE OR TEA 6

ESPRESSO 5

AMERICANO 8

CAPPUCCINO 8

LATTE 8

NON-DAIRY MILK 1

FLAVORED SYRUP 1