



WELCOME TO THE GARDEN

Kitchen Specials

SPICY EDAMAME • 5.0

sesame oil ~ oyster sauce ~ crushed chili flakes

KANAKA SLIDERS • 8.0 (2 ea.)

kalua pork ~ housemade kimchee ~
toasted taro bun

CRISPY POPCORN SHRIMP • 9.0

wasabi aioli ~ furikake

PANIOLO BURGER • 11.0

chipotle pineapple bbq sauce ~ applewood bacon ~
cheddar cheese ~ seasoned fries ~ brioche bun

HUMMUS PLATTER • 10.0

port salute cheese ~ cucumber ~ pepperoncini
cherry tomatoes ~ grilled rustic bread

MADAME PELE'S NACHOS • 10.0

wonton chips ~ lava cheese ~ black olives~
jalapeno ~ sour cream ~ guacamole ~ pico de gallo

MAHI MAHI TEMPURA FISH TACOS • 11.0

siracha aioli ~ pineapple salsa ~ coconut slaw

STEAMED MANILA CLAMS • 12.0

garlic-herb beer broth ~ parmesan bread

MACNUT PESTO CHICKEN FLATBREAD • 12.0

caramelized onions ~ mozzarella cheese

PULEHU 10 OZ. (GRILLED) RIBEYE • 18.0

alae red salt ~ housemade teriyaki sauce ~ asian
slaw

On-property special, not disseminated, or endorsed by Hilton Garden Inn Brand.

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

Ask about our chefs daily fresh catch!



WELCOME TO THE GARDEN

Bar Specials

SUNSET DRINK SPECIALS 4PM-6PM

COCKTAILS

KAUAI-TAI • 14.0/ **SS 10.0**

koloa rums ~ lilikoi ~ pineapple ~ macnut ~ fresh lime

SKINNY LYCHEE • 12.0/ **SS 8.0**

ketel citron ~ st germaine ~ soda

KU'IKEPA • 12.0/ **SS 8.0**

muddled basil & pineapple ~ koloa spice rum ~ coconut

PURPLE SAPPHIRE • 13.0/ **SS 9.0**

sapphire gin ~ muddled blueberries, mint & lime ~
st germaine ~ ginger beer & soda

GUAVARITA • 11.0/ **SS 7.0**

tequila ~ guava ~ triple sec ~ fresh lime ~li hing mui rim

TAHITIAN TRACE • 12.0/ **SS 8.0**

buffalo trace bourbon ~ cointreau ~ strawberry ~
pineapple ~ lime & orange bitters

CHOCOLATE MACNUT~TINI • 12.0/ **SS 8.0**

vanilla vodka ~ macnut liqueur ~ milk chocolate godiva

KOLOA STORM • 14.0/ **SS 10.0**

koloa dark rum ~ canton ginger ~ muddled lime ~ soda

ANGRY WOOGIE (sweet & spicy) • 11.0/ **SS 7.0**

tequila ~ mango ~ lime ~ gingerbeer ~ siracha

MAUI MULE • 11.0/ **SS 7.0**

vodka ~ muddled pineapple & lime ~ ginger beer

HAPA LATTE • 12.0/ **SS 8.0**

koloa kauai coffee rum & coconut rum ~ crème

HIPA HIPA • CHEERS IN HAWAIIAN

daily drink special~ ask our team for today's offering

BEERS ON TAP

LONG BOARD LAGER S/L • 7.0/9.0 **SS 5.0/7.0**

WAILUA WHEAT ALE • S/L • 7.0/9.0 **SS 5.0/7.0**

On-property special, not disseminated, or endorsed by Hilton Garden Inn Brand.

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. Please note that some of our dishes may contain traces of nuts. For guests with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a member of the restaurant team.

More creative beverages available