

# HANDCRAFTED COCKTAILS

Revive with an artisanal elixir from the Crafted at Westin menu, a fresh selection of expertly mixed cocktails infused with natural ingredients and local flavors.

1954 MAI TAI 13  
Cruzan Rum. Orange Curacao. Orgeat. Lime.  
Pineapple. Dark Rum.

BOURBON MANGO MULE 13  
Bulleit Bourbon. Mango. Orange  
Lemon Juice. Ginger Beer.

KUMU PUA 13  
Beefeater Gin. St. Germaine. Passion Fruit.  
Soda Water.

\*LI HING PINEAPPLE MARGARITA 15  
Milagro Reposado Tequila. Agave.  
Lime Juice. Pineapple. Li Hing Mui.

KAUAI TAI 15  
Koloa Gold Rum. Koloa Dark Rum. Combier.  
Orgeat. Dragon Fruit. Fresh Lime.

COCONUT MOJITO 12  
Kai Coconut. Mint. Fresh Lime.  
Coconut.

LYCHEE HIBISCUS MARTINI 13  
Kai Coconut Sochu. Soho Lychee. Lemon.  
Candied Hibiscus Flower.

NEGRONI SBAGLIATO 15  
Campari. Sweet Vermouth. Prosecco

\*Can Be Prepared Non-Alcoholic



## SPECIALTY COCKTAILS

HANAIEI BAY BREEZE	13
Coconut Vodka. Cranberry Juice. Pineapple Juice.	
THE DON'S CADDIE	14
Don Julio Reposado. House Made Sweet-Sour. Fresh Squeezed Orange Slices. Grand Marnier Float.	
TAI CHI	13
Spiced Rum. Malibu Coconut Rum. Float 151.	

## WINE BY THE GLASS

### SPARKLING

Adami. <b>Prosecco</b>	12
Chandon. <b>Brut</b>	15

### WHITES

August Kessler <b>Riesling</b>	10
Bollini. <b>Pinot Grigio</b>	11
Elk Cove <b>Pinto Gris</b>	12
Kim Crawford <b>Sauvignon Blanc</b>	14
Marc Bredif <b>Vouray</b>	14
Jean-Marc Brocard <b>Chardonnay</b>	14
Hess Shirttail Ranch <b>Chardonnay</b>	12
Sonoma-Cutrer <b>Chardonnay</b>	12
Hartford Court <b>Chardonnay</b>	12

### ROSE

Whispering Angel <b>Rose</b>	12
------------------------------	----

### REDS

DeLoach. <b>Pinot Noir</b>	12
Boen. <b>Pinot Noir</b>	12
Felino <b>Malbec</b>	13
Dashe. <b>Zinfandel</b>	14
Tamarack. <b>Red Blend</b>	11
Alamos Red <b>Blend</b>	11
Ancient Peaks <b>Cabernet Sauvignon</b>	12
Hess Shirttail Ranch <b>Cabernet Sauvignon</b>	12
Tally <b>Cabernet Sauvignon</b>	12
Obsidian <b>Cabernet Sauvignon</b>	17

# WHISKEY

## SCOTISH

Dimple Pinch <b>15 Year.</b> Blend	10
Laphroaig. <b>10 Year.</b> Single Malt	12
Glenfiddich. <b>12 Year.</b> Single Malt	16
Glenlivet. <b>12 Year.</b> Single Malt	16
Macallan. <b>12 Year.</b> Single Malt	14
Macallan. <b>18 Year.</b> Single Malt	45

## AMERICAN

Maker's Mark	10
Knob Creek. <b>9 Year</b>	11
Booker's. <b>8 Year</b>	18
Van Winkle. Special Reserve	45

## JAPANESE

Ohishi. <b>Sherry Cask</b>	18
----------------------------	----

# BEER

DOMESTIC	7
Budweiser	
Bud Light	
Coors Light	
St. Pauli Girl n/a	

HAWAIIAN CRAFTED BEER	8
Maui Brewing CO. Coconut Porter	
Maui Brewing CO. Big Swell	
Maui Brewing CO. Bikini Blonde Lager	
Kona Brewing Longboard Lager	
Kona Brewing Fire Rock Pale Ale	

Big Island Brewhaus Golden Sabbath 22oz.	24
Big Island Brewhaus Overboard IPA 22oz.	22

SPECIALTY	8
Sam Adams Boston Lager	
Heineken. Heineken Light	
Corona Extra. Corona Light	
Stella Artois	
Blue Moon	

## BAR MENU

---

<b>Taro &amp; Sweet Potato Chips</b>	12
Hanalei Taro Hummas	
<b>Cheese Plate</b>	12
Kunana Goat Cheese, Le Gruyere, Smoked Gouda, Brie, Pita, Nuts, Dried Fruit, Seasonal Monkeypod Jam	
<b>Chili Pepper Chicken Wings</b>	13
Cucumber Namasu	
<b>Chicken Potstickers</b>	13.5
Steamed or Fried Crispy, Lemongrass Shoyu Dipping Sauce	
<b>Crispy Vegetable Spring Rolls</b>	12.5
Cilantro Sweet Chili Sauce, Pickled Vegetables	
<b>Nanea 8oz. Kunoa Burger*</b>	25
Smoked Gouda, Bacon, Pickles, Frisee & Arugula, Island Tomato, Herb Mustard Aioli, Steak Fries, Aunty Lilikoi Chili Ketchup	

## DESSERT

---

<b>Nanea's Signature Chocolate Macadamia Nut Lumpia</b>	
Chocolate Ganache Filling, Warm Chocolate Brownie, Lappert's Chocolate Ice Cream <i>suggested wine pairing- <b>Blandy's Madeira 5 Year</b></i>	
<b>Kunana Farms Cheesecake</b>	
Kunana Farms Chevre, Honey Almond, Cheesecake, Lemon Cream <i>suggested wine pairing - <b>Chandon, Sparkling, California NV</b></i>	
<b>Banana Bread Pudding</b>	
Coconut Crème Anglaise, Candied Macadamia Nuts, Lappert's Vanilla Ice Cream <i>suggested wine pairing - <b>Fonseca Terra Bella, Organic Port</b></i>	
<b>Lappert's Ice Cream</b>	
Seasonal Ice Cream, Fresh Berries <i>suggested wine pairing - <b>Adami, Prosecco, Italy</b></i>	
<b>Lappert's Sorbet Trio</b>	
Seasonal Sorbets, Fresh Berries <i>suggested wine pairing - <b>Adami, Prosecco, Italy</b></i>	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness specially if you have certain medical conditions. Please alert your service staff to any food allergies or dietary concerns. We will gladly adjust preparation (where possible) to accommodate your request.