



NANEA

restaurant and bar

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.

*Can be prepared Non-Alcoholic



WINE BY THE GLASS

SPARKLING

Adami. Prosecco	12
Chandon. Brut	15

WHITES

Anew. Riesling	12
Bollini. Pinot Grigio	9
Kim Crawford. Sauvignon Blanc	14
Fiddlehead Sauvignon Blanc	17
Magnolia Grove. Chardonnay	10
Harken. Chardonnay	10
Austerity. Chardonnay	12

ROSE

Day Owl. Rose	10
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REDS

Alamos. Red Blend	10
DeLoach. Pinot Noir	10
King Estate. Pinot Noir	19
Seghesio. Zinfandel	13
Wild Horse. Merlot	14
Magnolia Grove. Cabernet Sauvignon	10
Austerity. Cabernet Sauvignon	12
Obsidian Ridge. Cabernet Sauvignon	17

Whisky

SCOTISH

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

AMERICAN

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

JAPANESE

Ohishi. Sherry Cask	18
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BEER

DOMESTIC	6.5
Budweiser	
Bud Light	
Coors Light	
St. Pauli Girl n/a	

HAWAIIAN CRAFTED BEER

Maui Brewing CO. Coconut Porter	8
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

Sam Adams Boston Lager	7.5
Heineken. Heineken Light	
Corona Extra. Corona Light	
Stella Artois	
Blue Moon	

BAR MENU

LOCAL GREEN SALAD Mixed Kailani Greens. Local vegetables. Roasted Tomato Vinaigrette.	12
NANEA CAESAR* Baby romaine. Garlicky caesar dressing. White anchovy. Herbed tomato crostini.	12
AHI TATAKI* Seared Ahi Sashimi. Cabbage Slaw. Sweet soy reduction. Wasabi aioli.	16
HONSHIMEGI RISOTTO Hamakua farms funghi. Arborio rice. White truffle oil. Arugula.	14
CRAB CAKES Crispy crab cake. Pineapple Relish. Sweet chili butter.	17
SEARED SCALLOPS Cabbage Slaw. Coconut Papaya Dressing.	18
SHORT RIB CROSTINI Hoisin braised short ribs. Toasted French Bread. Pickled Vegetables.	15
NANEA BURGER* 1/2# beef. Mushrooms. Onions. Bacon.	20

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.