

Relish Oceanside

Handcrafted Cocktails

Classic, simple and island inspired

ELDERFLOWER PUNCH | 17

Maui's own organic Ocean vodka, St. Germain elderflower liqueur, liliko'i, Kula strawberries and agave.

LAVENDER LEMONADE | 16

Absolut Citron, lavender, liliko'i, lemon and Luxardo maraschino.

OCEANSIDE MULE | 16

Absolut Elyx, lemongrass, ginger, ginger beer. Served in Absolut's signature copper mug, available for purchase.

THE NIGHT MARCH | 17

"Matthew's signature cocktail" inspired by the Hawaiian Night March. Jameson, Aperol, honey, pineapple and blackberries.

ELDERFLOWER CUCUMBER REFRESHER | 16

Absolut Elyx, St. Germain elderflower liqueur, cucumber and lime.

OCEANSIDE OLD FASHIONED | 15

Makers Mark, liliko'i, honey, orange and Angostura bitters.

Westin Maui Favorites

Maui ingredients, with a touch of tiki and made with Aloha

NO KA `OI MAI TAI | 14

"Junior's winning Mai Tai" Cruzan pineapple and coconut rum, Grand Marnier, pineapple and orange juices, citrus infused cane syrup, with a float of Old Lahaina Dark rum.

DRAGONBERRY BOMB | 14

"Freddie's award winning cocktail". Bacardi Dragonberry, St. Germain elderflower liqueur, fresh lime juice and blackberries.

AKALA MARTINI | 16

"An island variation of the Cosmo". Ocean Vodka, St. Germain elderflower liqueur, lemon, hibiscus syrup, and house-made orgeat.

MANA MULE | 17

"A spicy tiki-twist on the Moscow Mule". Don Julio Reposado, lime, agave, ginger-peppercorn syrup and ginger beer.

LAVARITA | 17

Mexico meets Maui in our lavender simple house Margarita. Don Julio Blanco, Grand Marnier, lime and lemon juice, and lavender bitters.

THE TAHITIAN | 17

"Our version of Tahiti's best cocktail". Jack Daniels, honey, pineapple and mint.

ULTIMATE SPRITZER | 17

"An Oceanside twist on a beachside cocktail". Prosecco, Aperol and Cointreau.

LAVA "WHOA" | 17

Hawaiian Classic as a Martini". Pineapple and coconut rum, banana liqueur, pineapple juice and strawberry puree.

Mocktails

NAPO`O `ANA O KA LĀ | 12

Inspired by the beautiful Maui sunset. Vanilla, lemon juice, ginger ale with a passion fruit drizzle and raspberries.

MAI`A LILIKO`I | 12

Passion fruit puree, spiced syrup, banana and condensed milk.

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Wine By The Glass

	GLASS	BOTTLE
BUBBLES		
Ruffino, Prosecco, Italy	9	45
Brut, Chandon, CA	11	44
Lokelani, Maui, HI	12	48
Moët, Chandon Imperial, NV, France	20	120
WHITES		
White Blend, Kula, Maui, HI	10	40
Chardonnay, Ferrari-Carano Tre Terre, CA	12	48
Chardonnay, Hartford Court, Russian River Valley, CA	18	70
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	13	52
Sauvignon Blanc, Alta Maria, Santa Barbara, CA	11	44
Pinot Grigio, Santa Cristina, Italy	10	40
Pinot Gris, Willakenzie, Yamhill-Carlton, OR	10	40
Riesling, Anew, WA	10	40
REDS		
Cabernet Sauvignon, Olelo, Paso Robles, CA	10	40
Cabernet Sauvignon, Arrowood "Sonoma Estates", Sonoma, CA	15	60
Cabernet Sauvignon, Stonestreet, Sonoma, CA	18	72
Red Blend, Mele, Maui, HI	10	40
Pinot Noir, DeLoach, Santa Rosa, CA	11	44
Pinot Noir, Cambria "Benchbreak", Glen Ellen, CA	15	60
Merlot, Beringer Founder's Estate, St. Helena, CA	11	44
Zinfandel, Seghesio, Sonoma, CA	10	40

Local Craft Beer on Draft | 8

Kohola, Red Sand Irish-style Ale, IBU 26
Kohola, Lokahi German-style Pilsner, IBU 35
Kohola, Talk Story American Pale Ale, IBU 42
Maui Brewing Co. Bikini Blond Lager, IBU 20
Maui Brewing Co. Big Swell IPA, IBU 88
Kona Brewing, Longboard Lager, IBU 20

Bottled Beer

DOMESTIC | 6

Bud Light
Sam Adams Boston Lager

IMPORTED | 8

Stella Artois
Heineken

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Appetizers

SPICY AHI POKE TOSTADAS* | 19

Crispy wonton chip, avocado, Ahi poke, Hawaiian chili pepper aioli

LOBSTER CHOWDER | 14

Cold water lobster, bacon, chives, Tabasco® butter, crostini

OHANA SASHIMI* | 24

Ahi, Salmon and Ono, daikon sprout salad, wasabi vinaigrette, yamasa shoyu

TARO FOCACCIA | 8

Kimchee butter, shallot and garlic confit

MISO YAKITORI | 14

Miso-shoyu seared bamboo chicken skewers, sambal pickled pineapple

ONO AND CRAB CEVICHE* | 18

Lime and rock salt cured Ono, lump crab, local avocado, Togarashi plantain chips

PORK BELLY BUNS | 16

Crispy pork belly, house crafted steam buns, pickled daikon, sweet-spicy gastrique

GARLIC PRAWNS* | 22

Flash fried head on Kauai prawns, Hawaiian garlic chili sauce

CHARCUTERIE BOARD | 20

Chef's selection of imported cheese, paté, house crafted toasts and lavosh

Salads

TOYBOX TOMATO AND BURRATA | 12

Upcountry toybox tomato, burrata, daikon sprouts, Maui onion, balsamic gastrique, Upcountry baby greens **GF**

RELISH HOUSE | 12

Haiku greens, Kula tomato, carrots, hearts of palm, avocado, papaya seed dressing

GF

CHAIOGA BEETS AND CHEESE | 14

Roasted baby beets, Fantasia goat cheese, kale chicharron, black vinegar gastrique

GF

CLASSIC CAESAR SALAD | 13

Romaine, cured tomato, asiago, sweet bread croutons, cracked black pepper



Indicates SuperFoodsRx™ dishes, which specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity.

GF


Gluten Free


*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

8/22/2017


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Entrees


LOBSTER MAC & CHEESE | 40 
6oz. Lobster tail two ways, artesian four-cheese sauce tossed with Italian lumache pasta and heirloom baby carrots


PAN SEARED FILET | 38 
Beef tenderloin, creamy mashed potatoes, Ali'i mushrooms, brussels sprouts and Olelo infused demi glace

MEYER LEMON CRISPY ROAST CHICKEN | 28
Brussels sprouts, house crafted bacon lardon, truffle honey vinaigrette

SEAFOOD RISOTTO | 36 
Kauai prawns, fresh catch, creamy Arborio rice, beurre blanc, cherry tomatoes and wilted spinach **GF**


HAWAIIAN STYLE BBQ RIBS | 28
Lliko'i bbq sauce, steamed rice and Asian slaw



TOGARASHI TOFU | 24 
Pohole fern salad with steamed brown rice **GF**

PORK CHOP | 36 
Local beer brined pork chop, roasted cauliflower, smoky wild boar hash and Kohola beer gastrique

HAWAII ALA'E RUBBED BONE-IN RIB EYE* | 44
12oz. Rib eye, heirloom baby carrots, grilled asparagus, whipped potatoes and garlic soy butter sauce

BLUE CRAB AND MACADAMIA NUT MAHI* | 38
Macadamia nut and blue crab crusted Mahi filet, hamakua mushrooms, shichimi seared asparagus, sake kabayaki cream

FURIKAKE SEARED AHI* | 34 
Rare-seared Ahi, yuzu spinach salad with bacon, local tomato, hearts of palm

CRISPY HIBACHI SALMON* | 32  
Japanese style crispy salmon, house-made hibachi sauce, bok choy, shitake mushrooms and kabocha

Sides

MASHED POTATOES | 7
STEAMED RICE | 7
BRUSSELS SPROUTS | 7

HEIRLOOM BABY CARROTS | 7
ALI'I MUSHROOMS | 8
ASPARAGUS | 8

Ask about our suggested pairings.



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Reserve Wine List

SPARKLING & CHAMPAGNE

Brut, Mumm, Napa, CA	40
Brut, Sommariva, Prosecco, Italy	48
Brut, Schramsberg Mirabelle, Rosé, CA	65
Brut, Veuve Clicquot Yellow Label NV, France	120
Brut, Dom Perignon Vintage, France	250

CHARDONNAY

Chateau Montelena, Napa Valley, CA	72
Chateau St. Michelle, Indian Wells, CA	45
Cakebread Cellars, Napa Valley, CA	90
Copain, Les Voisins, Anderson Valley, CA	75
Mer Soleil Reserve, St. Lucia, Highlands, CA	55

SAUVIGNON BLANC

Galerie, Naissance, Napa Valley, CA	70
Cakebread Cellars, Napa Valley, CA	68
Echo Bay, New Zealand	35
Twomey Sauvignon Blanc, Napa Valley, CA	67
Daniel Chotard, Sancerre, Loire, France	58

INTERESTING WHITES

Riesling, Eroica, WA	46
Riesling, Kung Fu Girl, WA	28
Pinot Grigio, Stellina di Notte, Italy	30
White Blend, Conundrum, CA	30
Pinot Gris, Vireton, Willamette Valley, CA	36

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Reserve Wine List

ROSÈ

M de Minuty Côtes De Provence, France	50
Sonoma-Cutrer Rose of Pinot Noir, Provence, France	55
E Guigal Côtes Du Rhône Rosé, France	48

PINOT NOIR

Erath, Oregon	48
Cherry Pie, Carneros, CA	38
MacMurray Estate, CA	40
Jackson Estate Pinot Noir, Anderson Valley, CA	45
Patz & Hall, Sonoma Coast, CA	90

CABERNET & BORDEAUX

Smith & Hook, Central Coast, CA	48
Earthquake Cabernet Sauvignon, Lodi, CA	45
Justin, Paso Robles, CA	65
Ciel du Cheval, Red Mountain, CA	82
Silver Oak, Alexander Valley, CA	120
Caymus, Napa Valley, CA	160
Jordan, Alexander Valley, CA	110
Red Blend, Stag's Leap Winery, "Hands of Time", Napa, CA	70

INTERESTING REDS

Merlot, Ancient Peaks, Paso Robles, CA	36
Merlot, Wild Horse Winery, Templeton, CA	36
Merlot, Stag's Leap Winery, Napa, CA	68
Malbec, Terrazas Mendoza, Argentina	56
Malbec, Achaval Ferrer, Mendoza, Argentina	60
Saia Nero d'Avola, Sicily, Italy	60
Shiraz, Mollydooker, Blue Eyed Boy, South Australia	70