



## Pupus

- \*CRISPY KOREAN SHRIMP** **\$9.50**  
5 Crispy Shrimp drizzled with mild Korean pepper sauce and miso garlic
- \*AMP POKE** **\$14.75**  
Fresh Hawaiian Ahi with sweet Maui onions with our secret poke sauce
- SPICY CHICKEN DRUMMETTES** **\$7.50**  
Crispy, tangy, savory wings and drummettes
- FURIKAKE GARLIC FRIES** **\$6.50**  
Seasoned fries tossed in garlic butter and furikake
- KIM CHEE** **\$3.50**  
House pickled spicy cabbage

## Noodles

- FRIED NOODLES** **\$9.50**  
Pan fried, housemade saimin noodles with char siu pork, bean sprouts, kamaboko (fishcake) and egg omelet
- CHOW FUNN** **\$9.00**  
Fresh chow funn noodles, ground pork, bean sprouts and green onions. Maui County Fair Style!
- SAIMIN DELUXE** **\$9.25**  
Housemade saimin noodles with char siu pork, hard-boiled egg, and choi sum in a flavorful dashi broth

## Sandwiches & Salads

Our sandwiches are served with French fries

- \*ISLAND FRESH CATCH SANDWICH** **MRKT**  
Only the freshest locally caught fish is good enough for our house made potato buns, served with local lettuce, tomato and sweet Maui onions
- GRILLED CHEESE** **\$7.50**  
Not just a keiki favorite, American cheese grilled on Leoda's fresh bread
- TERI BEEF SANDWICH** **\$10.50**  
Thinly sliced beef marinated in house made teriyaki sauce on our potato bun
- \*AMP BURGER** **\$10.50**  
Sweet Maui onion, local lettuce and local tomato with cheese if you like. If you're interested ask about our handmade local style patty.
- HULI CHICKEN SANDWICH** **\$10.50**  
Grilled chicken breast marinated in our Huli Sauce
- KALUA PIG SANDWICH** **\$10.50**  
Slow cooked pork in our Imu (underground oven) with guava BBQ sauce and caramelized sweet Maui onions
- CAESAR SALAD** **\$8.00**  
Maui Baby Romaine Lettuce tossed in classic Caesar Dressing with Housemade croutons and cheese
- UPCOUNTRY GARDEN SALAD** **\$7.75**  
Waipoli greens, served with locally grown tomatoes, cucumbers, Housemade croutons and Sweet Maui Onion Dressing
- CHINESE CHICKEN SALAD** **\$10.75**  
Grilled chicken breast with chopped won bok and red cabbage, Waipoli greens, cucumbers, crispy wontons, orange slices and soy sesame dressing
- add a grilled sliced chicken breast to any salad **\$5.00**
- add a 3 oz fish filet to any salad **\$6.00**
- TOFU STIRFRY** **\$9.50**  
Wok tossed broccoli, shiitake mushrooms, carrots, Sweet Maui Onions and choi sum with oyster sauce and fried Tamashiro Tofu

Water Available Upon Request

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

# Local & Mixed Plates

Each plate comes with two scoops of white rice and a scoop of mac salad

<b>SHOYU CHICKEN</b>	<b>\$9.75</b>	<b>*FRESH ISLAND FISH</b>	<b>MRKT</b>
Boneless chicken thighs slow braised in sweet soy sauce		Prepared on a flat top grill seasoned with salt and pepper	
<b>MOCHIKO CHICKEN</b>	<b>\$10.75</b>	<b>ALI'I PLATE</b>	<b>\$18.75</b>
This island style fried chicken is dipped in sweet rice flour and deep fried 'til golden		A traditional Hawaiian feast: kalua pig, laulau, lomi lomi salmon, Hoaloha Farm's poi and haupia.	
<b>*ALOHA MIXED PLATE</b>	<b>\$15.50</b>	<b>LAULAU</b>	<b>\$11.25</b>
Our most popular combination - shoyu chicken, island fish & teriyaki beef		A taste of old Hawaii. We make our laulau with pork, beef, and Taro wrapped in luau and ti leaves and steamed until tender	
<b>*LOCO MOCO</b>	<b>\$11.25</b>	<b>KALUA PORK &amp; CABBAGE</b>	<b>\$11.25</b>
Our homemade "local style" hamburger patty and two Eggs smothered with brown gravy (a favorite in Hawaii)		Slow cooked pork in our Imu (underground oven), Seasoned with Hawaiian Sea Salt and sautéed with cabbage.	
<b>TERIYAKI BEEF</b>	<b>\$11.25</b>	<b>*CHOPPED STEAK</b>	<b>\$15.25</b>
Slices of grilled beef marinated in house-made teriyaki sauce and quick grilled		Flat Iron steak, Maui onions and scallions all tossed in a raging wok and seasoned with a savory oyster sauce	
<b>KALBI RIBS</b>	<b>\$18.75</b>	<b>BEACHSIDE MIXED PLATE</b>	<b>\$15.25</b>
An Aloha Mixed Plate specialty! Charbroiled Korean Style beef short ribs.		A combination of shoyu chicken, teriyaki beef and grilled Kalbi ribs	
<b>HAMBURGER STEAK</b>	<b>\$11.25</b>		
Two local style beef patties topped with grilled mushrooms, Maui onions and brown gravy. So ONO (delicious)!			

## Specialty Cocktails

<b>HAWAIIAN ANGEL</b>	<b>\$6.50</b>
Coconut rum, cranberry & pineapple juice	
<b>MAI TAI</b>	<b>\$6.50</b>
A house specialty: dark rum, light rum & a blend of tropical juices	
<b>NUTTY MANGO</b>	<b>\$6.50</b>
Passion-orange-guava & mango juices, coconut rum	
<b>FUZZY PINEAPPLE</b>	<b>\$6.50</b>
Coconut rum, pineapple juice & sprite	
<b>MANGO LEMONADE</b>	<b>\$6.50</b>
Mango puree, lemonade & vodka	
<b>SASSY WAHINE</b>	<b>\$7.50</b>
Mango margarita with strawberry swirl & li hing mui rim (plum powder)	
<b>PINA COLADA</b>	<b>\$7.50</b>
Coconut cream, pineapple juice & rum	
<b>LAVA FLOW</b>	<b>\$7.50</b>
A pina colada with a strawberry swirl	
<b>DIRTY BANANA</b>	<b>\$7.50</b>
Dark rum, POG, banana	

## Beer & Wine

<b>MAUI BREWING COMPANY</b>	<b>\$6.00</b>
Bikini Blonde Lager      Big Swell IPA	
<b>KONA BREWING COMPANY</b>	<b>\$6.00</b>
Pacific Golden Ale      Long Board Lager Wailua Wheat Beer      Hanalei IPA	
<b>DOMESTIC BEERS</b>	<b>\$4.50</b>
Budweiser, Bud Light, Coors Light, O'Doul's, Primo	
<b>HEINEKEN</b>	<b>\$6.00</b>
<b>BERINGER</b>	<b>\$7.00</b>
Chardonnay (5 oz)      Cabernet Sauvignon (5oz)	
<b>ECCO DOMANI</b>	<b>\$7.00</b>
Pinot Grigio (5 oz)	

## Desserts

<b>BANANA LUMPIA</b>	<b>\$6.00</b>
Ripe bananas rolled in cinnamon & sugar wrapped in a crispy lumpia wrapper with whipped cream and powdered sugar	
<b>CHOCOLATE CHOCOLATE CAKE</b>	
<b>\$6.00</b> Rich chocolate cake, alternated by layers of rich chocolate ganache	
<b>PINEAPPLE UPSIDE DOWN CAKE</b>	<b>\$7.00</b>
Moist yellow cake baked with pineapple, caramel and Aloha from our Hoaloha Bake Shop. Served with whipped cream	