



Est. 1996

PUPUS

CRISPY KOREAN SHRIMP - 5 crispy shrimp drizzled w/ a mild Korean pepper sauce w/ miso garlic mayo.	\$8.95	AMPOKE - 4 oz of fresh Hawaiian Ahi with sweet Maui onions and AMP's secret poke sauce.	\$13.95
FURIKAKE GARLIC FRIES - Basket of seasoned fries tossed in garlic butter and furikake.	\$5.95	SPICY CHICKEN DRUMMETTES - Crispy chicken drummettes dipped in a sweet and spicy garlic soy sauce	\$6.95
KIMCHEE - house pickled spicy cabbage	\$2.95		

SALADS & HEALTHY CHOICES

CAESAR SALAD - Maui baby romaine lettuce tossed in classic caesar dressing with Leoda's Kitchen croutons and parmesan cheese.	\$7.50	TOFU STIRFRY - Wok tossed broccoli, shiitake mushrooms, carrots, sweet Maui onions, and choi sum with oyster sauce and fried Tamashiro tofu.	\$8.95
UP COUNTRY GARDEN SALAD - Waipoli greens, served with locally grown tomatoes, cucumbers, Leoda's Kitchen croutons and sweet Maui onion dressing.	\$6.95	CHINESE CHICKEN SALAD - Grilled chicken breast with chopped won bok cabbage, red cabbage, Waipoli greens, cucumbers, crispy wontons, orange slices and soy sesame dressing.	\$9.95
add a grilled sliced chicken breast to any salad	\$5.00		
add a 3 oz fish filet to any salad.	\$5.00		

LOCAL & MIXED PLATES

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

SHOYU CHICKEN - Boneless chicken thighs slow braised in sweet soy sauce.	\$8.95	FRESH ISLAND FISH Ask your server for Chef's daily preparation.	MRKT
MOCHIKO CHICKEN - This island style fried chicken is usually found in bento boxes. Boneless chicken thighs are marinated, dipped in a sweet rice flour batter, and deep fried 'til golden brown.	\$9.95	ALI PLATE - A traditional Hawaiian feast: kalua pig, lau lau, lomi lomi salmon, Hoaloha Farm's poi and haupia. A luau on a plate!	\$17.95
ALOHA MIXED PLATE Our most popular combination - shoyu chicken, island fish, & teriyaki beef.	\$14.95	LAU LAU - A taste of old Hawaii. We make our lau lau with pork, beef and taro wrapped in lauau & ti leaves then steamed until tender.	\$10.50
LOCO MOCO - Our home made "local style" hamburger patty and two eggs on a bed of white rice, smothered with brown gravy (a favorite in Hawaii).	\$10.95	KALUA PORK & CABBAGE Slow cooked pork in our Imu (underground oven), seasoned with Hawaiian sea salt and sautéed with cabbage.	\$10.50
TERIYAKI BEEF - Thinly sliced grilled beef marinated in house made teriyaki sauce & grilled to perfection.	\$10.95	CHOPPED STEAK - Flat Iron steak, Maui onions, and scallions all tossed in a raging wok and seasoned with savory oyster sauce.	\$14.95
KALBI RIBS - An Aloha Mixed Plate specialty! Char broiled Korean style beef short ribs.	\$17.95	BEACH SIDE MIXED PLATE A combination of shoyu chicken, teriyaki beef and grilled kalbi ribs.	\$14.95
HAMBURGER STEAK - Two local style beef patties with grilled mushrooms and Maui onions topped with brown gravy. So ONO (delicious)!	\$10.95		

SANDWICHES

All 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 - Not just a keiki favorite, \$7.50
American cheese grilled on Leoda's fresh bread

TERI BEEF SANDWICH - Thinly sliced beef \$9.95
marinated in house made teriyaki sauce on our potato bun

AMP BURGER - sweet Maui onion, local lettuce and local tomato with cheese if you like. If you're interested, ask about our handmade, local style patty. \$9.95

Avocado and bacon available upon request each for \$1.50

KALUA PIG SANDWICH - Slow cooked pork in our Imu (underground oven), With guava BBQ sauce and caramelized sweet Maui onions \$9.95

HULI CHICKEN SANDWICH - Grilled chicken breast marinated in our Huli sauce. \$9.95

NOODLES

CHOW FUNN - Fresh chow funn noodles with Uncle Louie's ground pork, bean sprouts, and green onions. Maui County Fair style! \$8.50

FRIED NOODLES - Pan fried, house made saimin noodles with char siu pork, bean sprouts, kamaboko (fishcake) and egg omelet. \$9.00

SAIMIN DELUXE - Saimin Noodles with char siu pork, hard boiled egg, and choi sum in a flavorful dashi broth. \$8.95

DESSERTS

BANANA LUMPIA \$5.95
Ripe bananas rolled in cinnamon & sugar wrapped in a crispy lumpia wrapper with whipped cream and powdered sugar

CHOCOLATE CHOCOLATE CAKE \$5.95
Rich chocolate cake, alternated by layers of rich chocolate ganache

PINEAPPLE UPSIDE DOWN CAKE \$6.95
Moist yellow cake baked with pineapple, caramel and Aloha from our Hoaloha Bake shop. Served with whipped cream

SPECIALTY COCKTAILS

FUZZY PINEAPPLE \$5.75
coconut rum, pineapple juice & sprite

DIRTY BANANA \$6.75
dark rum, POG, banana

LAVA FLOW \$6.75
a pina colada with rum and a strawberry swirl

HAWAIIAN ANGEL \$5.75
coconut rum, cranberry & pineapple juice

MANGO LEMONADE \$5.75
mango puree, lemonade & vodka

MAITAI \$6.00
a house specialty: dark rum, light rum & a blend of tropical juices

PINA COLADA \$6.75
coconut cream, pineapple juice & rum

NUTTY MANGO \$5.75
passion-orange-guava & mango juices, coconut rum

SASSY WAHINE \$6.50
mango margarita with strawberry swirl & li hing mui rim (plum powder)

BEER & WINE

MAUI BREWING COMPANY \$5.50
Bikini Blonde Lager Big Swell IPA

HEINEKEN \$5.50

KONA BREWING COMPANY \$5.50
Pacific Golden Ale Long Board Lager
Wailua Wheat Beer

PRIMO \$5.50

DOMESTIC BEERS \$3.75
Budweiser, Bud Light, Coors Light, O'Doul's

BERINGER
Chardonnay \$5.50
Cabernet Sauvignon \$5.50

ECODOMANI PINOT GRIGIO \$5.50

Ask your server about menu items that are cooked to order or served raw.

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