

PLANTATION SPECIALTIES

HAND CRAFTED HOUSE DRINKS

\$9.25

MOIR MARGARITA

Tangerine Sauza Tequila, Island Fresh Sweet n Sour
Served Frozen over Prickly Pear Purée

GARDEN ISLAND TEA

Green Tea Fris Vodka, Agave Nectar, Fresh Mint Leaves
Hand Shaken

PEACHY DA KINE

Captain Morgan Spiced Rum, Amaretto, White Peach Purée
Island Fresh Pineapple Juice

MANGO MADNESS

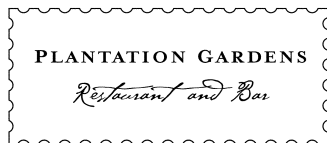
Absolut Citron Vodka, Mango Purée,
Hand Squeezed Lime Juice Hand Shaken and Served Up

PLANTATION BREEZE

Absolut Mandrin Vodka, Crème de Banana,
Peach Schnapps Passion Fruit & Guava Juice

NINJA GINJA - TINI

Created and Tagged by the
Daughters of the Wine Shop in Koloa



PG CLASSIC COCKTAILS

HAND CRAFTED HOUSE DRINKS

\$9.25

SWEET LI HING MUI MARGARITA

Li Hing Mui Sauza Tequila, Fresh Pineapple & Orange Juice
Hand Squeezed Lime Juice

CUCUMBER MOJITO

Cucumber Cruzan Estate Rum, Ginger Infused Simple Syrup,
Fresh Mint Leaves and Hand Squeezed Lime Juice

LAVENDER PIÑA COLADA

Lavender Cruzan Estate Rum, Absolut Karunt, Coconut Syrup
Island Fresh Pineapple Juice

LYCHEE & PEAR COSMO

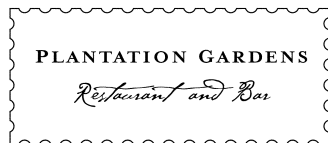
Lychee Vodka, Pear Vodka, Hand Squeezed Lime Juice
Hand Shaken and Served Up

POMEGRANATE DROP

Absolut Citron Vodka, Limoncello, Pomegranate Juice
Hand Shaken and Served Up

VIRGIN TROPICAL SMOOTHIES \$5.75

Choice of Flavor: Passion Fruit, Strawberry or Guava
Blended with Frosty Vanilla Ice Cream



WINES BY THE GLASS

SPARKLING BY THE GLASS

J Roget Sparkling, California 6.75

Mumm Sparkling, Napa 13.00

WHITE WINE BY THE GLASS

House Label PG Chardonnay, California 6.75

Four Vines Chardonnay, Santa Barbara 8.00

Buena Vista Chardonnay, Carneros 9.50

Chateau St. Jean, Sonoma County 11.00

Placido Pinot Grigio, Italy 6.75

Estancia Pinot Grigio, California 8.00

Dry Creek 'Fume Blanc', Sonoma County 8.00

Geyser Peak Sauvignon Blanc, California 8.00

House Label PG White Zin, California 6.75

Chateau Ste Michelle Dry Riesling, Columbia Valley 8.00

RED WINE BY THE GLASS

House Label PG Cabernet, California 6.75

Red Truck Cabernet, Central Coast 8.00

Geyser Peak Cabernet, Alexander Valley 11.00

House Label PG Merlot, California 6.75

14 Hands Merlot, Washington State 8.00

Gnarly Head "Old Vine", Lodi 6.75

Four Vines Zinfandel, California 8.00

Estancia Pinot Noir, Monterey 8.00

David Bruce Petite Sirah, Central Coast 11.00

BEER

DRAFT

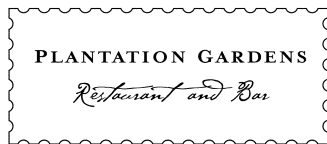
Maui Blonde 5.00

Maui Big Swell I.P.A. 5.00

Maui Coconut Porter 8.00

NON ALCOHOLIC

St.Pauli 4.00



PUPUS

Full Dinner Menu Available in the Bar
Bar Opens at 5 PM, Dinner Nightly from 5:30 PM

AHI TUNA TACOS

Taro Root Taco Shell and Avocado Mousse 8.95

SHRIMP SPRING ROLLS

Chinese Cabbage, Peppers, Shiitake Mushrooms
and Sweet Hawaiian Sweet Chili Sauce 11.95

HOUSE MADE GUAVA B.B.Q. BEEF SLIDERS

Papaya & Jicama Slaw 9.95

AHI TUNA PLATE

Traditional Raw Ahi, Daikon, Pickled Ginger
And Pacific Farms Wasabi 11.95

PLANTATION STYLE SAMPLER

House Made BBQ Kalua Pork Manapua, Pork Potstickers,
Shrimp Spring Roll and Raw Ahi Tuna 21.95

MARINATED SATAY SELECTION

Island Jerk Chicken and Kalbi Beef 5.95

PLANTATION GARDENS EMPLOYEE FAVORITES

KALUA PORK & RICE or AHI POKE & RICE 7.95

TRADITIONAL RAW AHI

Hearts of Romaine, Macadamia Nut-Basil Croutons,
Parmesan Cheese and Caesar Dressing 10.95

BABY BACK RIBS LOCAL STYLE

Sliced Ribs, Steamed White Rice
and House Made Barbeque Sauce 13.95

GRILLED RIB-EYE LOCAL STYLE

Sliced Rib Eye, Steamed White Rice
and Caramelized Maui Onion-Shiitake Mushroom Jus 13.95