

## **PLANTATION SPECIALTIES**

### **HAND CRAFTED HOUSE DRINKS**

\$9.25

#### **MOIR MARGARITA**

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

#### **GARDEN ISLAND TEA**

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

#### **PEACHY DA KINE**

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

#### **MANGO MADNESS**

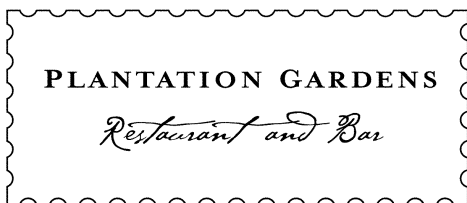
Absolut Citron Vodka, Mango Purée and Hand Squeezed Lime Juice  
Hand Shaken and Served Up

#### **PLANTATION BREEZE**

Absolut Mandrin Vodka, Crème de Banana,  
Peach Schnapps, Passion Fruit and 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  
and 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  
and Island Fresh Pineapple Juice

#### **LYCHEE & PEAR COSMO**

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

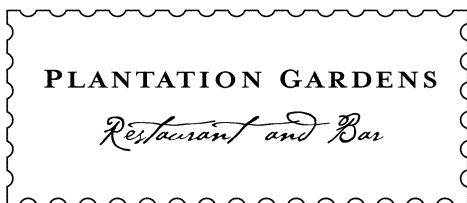
#### **POMEGRANATE DROP**

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

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#### **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**

Featured Wine	A.Q.
House Label PG Chardonnay, California	6.75
Haras Chardonnay, Maipo Valley	8.00
Chateau St. Jean, Sonoma County	11.00
House Label 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**

Featured Wine	A.Q.
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
Estancia Pinot Noir, Monterey	8.00
David Bruce Petite Sirah, Central Coast	11.00

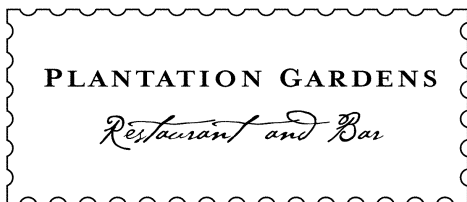
## **B E E R**

### **LOCAL ISLAND DRAFT**

Mauí Blonde	5.00
Mauí Big Swell I.P.A.	5.00
Mauí Coconut Porter	8.00

### **NON ALCOHOLIC**

St.Pauli	4.00
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## **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 BBQ 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,  
Shrimp Spring Roll, Corn Fritter and Raw Ahi Tuna 21.95

## **PLANTATION GARDENS EMPLOYEE FAVORITES**

**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 Brown Rice  
and House Made Barbeque Sauce 13.95

### **PEPPERCORN RUBBED SKIRT STEAK LOCAL STYLE**

Sliced Steak and Steamed Brown Rice 11.95