

AFTER HOURS BAR SNACKS

CHOCOLATE SALTED BARK | \$7 GF, V

SPICED MACADAMIA NUTS | \$7 GF, VG

TARO CHIPS & WHIPPED SPAM DIP | \$14, GF



PANIOLO BAR HOURS

Join us Wednesday-Saturday nights for handcrafted cocktails, island-inspired flavors, and the easygoing spirit of Hāna after dark.

Open 5:00 PM until 10:00 PM

For an afternoon sip, visit The Hāna Ranch Restaurant for Happy Hour, offered daily from 2:00 PM – 4:00 PM.



CRAFT COCKTAILS

KIAWE EMBER | \$25



Buffalo Trace Bourbon, House Banana Syrup, Angostura Bitters, Natural Kiawe Smoke

Taste: Bourbon-rich, gently sweet, and aromatic, with a warm banana finish and a whisper of smoke.

Story: An ode to Hāna's wild, rain-washed landscape, where woodsmoke and tropical sweetness meet.

SUGARCANE SADDLE | \$23



Kualoa Hawaiian Vodka, Triple Sec, Fresh Lemon

Taste: Bright, citrusy, and lightly tropical, with a crisp vodka base and a soft coconut-sugarcane finish.

Story: A spirited nod to Hāna's sugarcane past, where sweet cane fields and paniolo country came together.

HĀNA PANIOLO | \$24



Patrón Reposado Tequila, Triple Sec, House Hawaiian Chili Syrup, Lime, Pacifico, Grand Marnier

Taste: A spicy-sparkling tequila drink with fresh lime, orange, lager, and a savory chili edge.

Story: Hawai'i's paniolo tradition began with Mexican vaqueros; this is Hāna's saddle-season toast.

KALO CANDY* | \$24



Hanalei Taro Vodka, Gionelli Coffee Liqueur, Espresso, House Simple Syrup

Taste: Silky, roasty, and gently sweet, pairing earthy taro with the deep aroma of espresso.

Story: Inspired by a beloved local treat, blending the comforting flavors of sweetened poi, creamy coconut milk, and tender taro.

KA'UIKI BLOOM | \$23



Aperol, House Hibiscus Syrup, Sparkling Wine, Soda Water

Taste: A floral, bittersweet spritz with bright hibiscus color, orange lift, and a lively sparkle.

Story: Named for Ka'uiki, the storied volcanic landmark that watches over Hāna Bay.

LINDBERGH'S PLANE | \$24



Woodford Reserve Bourbon, Aperol, Amaro Nonino Quintessentia, Fresh Lemon

Taste: Balanced and bittersweet, with bourbon warmth, citrus snap, and a long amaro finish.

Story: An ode to Charles Lindbergh, who found peace in Kīpahulu and was laid to rest at Palapala Ho'omau Church.

WAILUA BLUE | \$23



Fords Gin, Kiwi, Blue Ginger Pineapple Elixir

Taste: Cool, tropical, and refreshing, with kiwi brightness, pineapple sweetness, and a clean herbal finish.

Story: Inspired by East Maui's rain-fed valleys, cascading water, and the deep blue of the Hāna coast.

KĪPAHULU RAIN | \$23



Joto Junmai Sake, Joto Yuzu Sake, Sūro Elderflower Liqueur, Fresh Basil

Taste: Soft, fragrant, and lightly tart, with basil freshness and a delicate elderflower finish.

Story: A quiet toast to Kīpahulu, where mountain rain gathers, runs to the sea, and keeps the valley green.

END OF THE ROAD | \$24



Jose Cuervo Blanco Tequila, Coconut Rum, Aperol, House Macadamia-Nut Syrup, Pineapple, Lime

Taste: Tropical and citrus-forward, balancing pineapple and lime with a lightly bitter orange backbone.

Story: For the place where the road narrows, the trade winds settle, and Hāna opens into the ocean.

SPIRITS

VODKA

Nikolai
Wheatley
Smirnoff
Smirnoff Citrus
Ketel One
Tito's
Hapa Lilikoi
Belvedere
Hanalei Taro
Ko'ola Hawaiian

GIN

Crystal Palace
Beefeater London
Kupu Spirits
Fords
Ko'ola Dry
Hendrick's
Monkey 47 Dry

TEQUILA

Torada White
Jose Cuervo Blanco
Patron Tequila Silver
Patron Tequila Reposado
Don Julio Blanco
Don Julio Anejo
Mi Jente Tequila GR Anejo
Don Julio Anejo 1942
Clase Azul Reposado

MEZCAL

Los Vecinos
Montelobos

RUM

Barbarossa Silver
Captain Morgan Spiced
Goslings, Black
Bacardi
Bounty White
Kuleana White
The Kraken Gold Spiced
Haven Coconut

SCOTCH

Dewar's White Label
Johnnie Walker Red
Laphroaig
Glenlivet 12yo
Jonny Walker Black
Macallan 12yo
Oban Single Malt 14yo
Johnnie Walker Blue Label
Macallan 25yo

WHISKEY / BOURBON

Kentucky Gentlemen Bourbon
Maker's Mark Straight Bourbon
Redemption Rye Whiskey
Redemption Bourbon
Old Forester Bourbon
Kupu Whiskey
Woodford Reserve Bourbon
Knob Creek Rye Whiskey
Crown Royal Canadian Whiskey
Buffalo Trace Whiskey
Bardstown Silver Oak Bourbon
Bushmills Irish Whiskey
Seagrams 7 Whiskey

JAPANESE WHISKEY

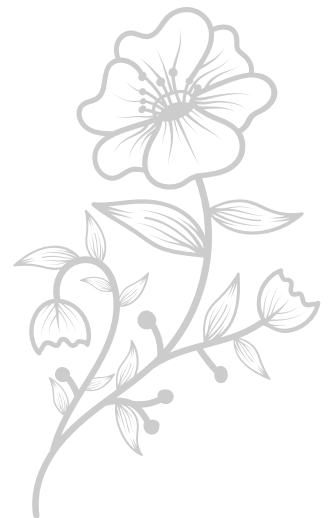
Suntory Toki

COGNAC

Hennessy VS
Martell VS
Hennessy VSOP
Courvoisier VSOP

FREE SPIRITS

Free Spirit Tequila
Free Spirit Bourbon
Free Spirit Gin
Free Spirit Aperitivo Milano



WINE & CHAMPAGNE

BUBBLES | GLS / BTL

Prosecco Benvolio, Friuli Italy | \$15 / \$70
Brut Decoy Cuvée, CA | \$17 / \$80
Brut NV Almacita, Argentina | \$18 / \$85
Rosé Segura Viudas Cava Brut, Penedes Spain | \$15 / \$70
Rosé Raventós i Blanc, Cava De Nit, Spain | \$19 / \$90
Brut Louis Roederer "Collection 246", France NV | \$270
Dom Pérignon Champagne 2015, France | \$520

WHITE & ROSÉ | GLS / BTL

Pinot Grigio Ruffino "Lumina", Veneto Italy | \$14 / \$65
Pinot Grigio Massican, CA | \$17 / \$80
Riesling Von Buhl Kabinett, Germany | \$18 / \$85
Sauv. Blanc Dashwood, Marlborough New Zealand \$16 / \$75
Sauv. Blanc Duckhorn, North Coast, CA | \$17 / \$80
Rosé La Crema, Monterey, CA | \$15 / \$70
Rosé Mas de Valeriole Grenache Blend, France | \$17 / \$80
Chardonnay Giralan Alto Adige, Italy | \$16 / \$75
Chardonnay Truchard, Napa Valley | \$20 / \$95
Chardonnay Patz & Hall, Sonoma | \$22 / \$105
Rosé Costa Lazaridi Adriani, Greece | \$108
Chardonnay Cakebread, Napa Valley | \$162
Sauv. Blanc Twomey Silver Oak, Napa Valley | \$135

REDS | GLS / BTL

Pinot Noir La Crema, Monterey, CA | \$16 / \$75
Pinot Noir Elk Cove Willamette Valley, OR | \$21 / \$100
Merlot Alexander Valley, CA | \$15 / \$70
Malbec Don Miguel Gascon, Argentina | \$17 / \$80
Red Blend The Prisoner, CA | \$26 / \$125
Zinfandel Edmeades, Mendocino, CA | \$15 / \$70
Syrah Piedrasassi, Santa Barbara | \$24 / \$115
Cabernet Sauvignon McPrice Myers "Bull by the Horns,
Paso Robles | \$16 / \$75
Cabernet Sauvignon Imagery, CA | \$18 / \$85
Elizabeth Rose Cabernet, Napa Valley | \$22 / \$105
Cabernet Sauvignon Quilt Alexander Valley, Napa Valley
\$26 / \$125
Pinot Noir Flowers, Sonoma Coast, CA | \$130
Cabernet Sauvignon Silver Oak Alexander Valley, CA | \$325
Cabernet Sauvignon Plumpjack Winery, CA | \$520

SAKE | BTL

Joto Sake, The Green One Junmai | \$75

OLD WORLD | BTL / GLS

Casa Garcia Vinho Verde White, Portugal | \$14 / \$65
Olema Cotes de Provence, Rose, France | \$15 / \$70
Tornatore Etna Rosso, Italy | \$22 / \$105
Bodega Lanzaga Rioja LZ, Red, Spain | \$122

PORTS | BTL / GLS

Taylor Fladgate LBV | \$22 / \$107

NON-ALCOHOLIC WINES | GLS / BTL

Villa A La Mer Chardonnay, France | \$12 / \$55
Yes Way Rose, France | \$13 / \$60
Pierre Chavin Sparkling Chardonnay, France | \$65

SPIRIT FREE COCKTAILS

HĀNA'S FIRST LIGHT* | \$20



Free Spirit Milano, Free Spirit Gin, Fresh Lemon,
House Sweet & Sour, Egg White, Bitters

Taste: Bright, tart, and softly foamy, with bitter-orange complexity and a clean citrus finish.

Story: A sunrise pour catching the first light over Hāna Bay.

HAMOA MULE | \$20



Free Spirit Bourbon, Lime Juice, Peach Purée,
Ginger Beer

Taste: Juicy peach and fresh lime meet a crisp ginger-beer lift in a refreshing zero-proof mule.

Story: Built for a cool-down after the long, winding road through East Maui's rain country.



BEER

Lagunitas A Little Sumpin' Sumpin' | \$9
Modelo Oro | \$9
Pacífico | \$9
Sierra Nevada Pale Ale | \$9
Kona Seltzer Lychee Lemonade | \$10
Kona Seltzer POG Seltzer | \$10
Kona Seltzer Straw Shaved Ice | \$10
Mahea Haze IPA, Draught | \$11
Kamuela Kolch, Draught | \$11
Kohola Lahaina Pale Ale | \$9
Kohola Lahaina Haze IPA | \$9
Maui Brewing Pau Hana | \$9



PANIOLO PROVISIONS

PIPI KAULA | \$19 GF

Marinated Short Rib, Guava & Shoyu Glaze,
Green Onion Ash

Story: The Original Paniolo snack. Seasoned beef cured with island flavors and prepared in a time-honored tradition passed down through generations.

SMOKED KĀLUA PORK CROQUETTES | \$17

Liliko'i Mustard, Charred Green Onion Aioli

SMOKED BRISKET NACHOS | \$21 GF

House-Smoked Brisket, Papaya Pico de Gallo,
Shaved Jalapenos, Smoked Gouda Cheese
Sauce, Spicy BBQ Crema

SHISHITO PEPPERS | \$13 GF

Hawaiian Sea Salt, Lemon, Bonito Flakes

WARM MARINATED OLIVES | \$15 GF, VG

Roasted Garlic, Sesame Oil, Macadamia Nuts

COCONUT-LIME SHRIMP CEVICHE* | \$21 GF

Pineapple-Cucumber Relish, Ulu Chips

Story: A tribute to old Hawai'i, where ranch and ocean meet. Fresh shrimp, lime, and coconut come together in a refreshing taste of island life.

SPEAKEASY PLATES

MIDNIGHT MAC & CHEESE | \$19

Smoked Gouda, Bacon, Herb crumb

PANIOLO WEDGE | \$18 GF

Baby Romaine, Bacon, Tomato Jam, Pickled
Maui Onions, Bleu Cheese Crema

'ULU FLATBREAD | \$21 V

Roasted 'ulu Spread, Goat Cheese, Mushrooms,
Truffle Herb Oil

Story: A modern island favorite featuring Hawai'i's treasured breadfruit ('Ulu), bringing a subtly sweet, earthy flavor to a handcrafted flatbread that celebrates local tradition.

THE RANCHER'S TABLE

VOLCANO LAMB SHANK | \$39 GF

Moloka'i Sweet Potato, Roasted Baby Carrots,
Lamb Jus Demi

SEARED MAHI* | \$47 GF

Fire Roasted Corn Purée, Arugula and Fennel
Salad, Macadamia & Corn Crumble,
Liliko'i-ginger Chili Oil

PANIOLO HARVEST STEAK* | \$55 GF

10 oz Prime Striploin, Roasted Garlic Baby
Potatoes, Big Island Mushrooms, Chimichurri Sauce

FROM SADDLE TO SWEETS

LILIKO'I CRÈME BRULEE* | \$13 V

Fresh Berries, Shortbread Crumble, Smoked
Sea Salt

Story: A sweet nod to Hawai'i's paniolo life, where long days on the range are met with the bright flavor of island liliko'i folded into rich custard and finished with a crackling caramelized sugar crust.

BLACK LAVA TORTE | \$13 GF, V

Macadamia Nut Praline, Sea Salt Caramel
Add Vanilla Bean Ice Cream | + \$5

MALASADAS | \$10 V

Tossed in Granulated Sugar, served with a
choice of caramel, chocolate or guava sauce

Story: Reminiscent of plantation gatherings and paniolo pau hana, these warm, sugar-dusted pastries evoke cherished memories of simpler times, shared stories, and the sweet comforts of old Hawai'i.

GF = Gluten Free | V = Vegetarian | VG = Vegan

Large parties of 6 or more will include an 18% service charge.

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