

COCKTAILS

ALL 19

AURUM MANHATTAN Au
bourbon • cocchi di torino • luxardo
herbal liqueur

AURUM OLD FASHIONED Au
rittenhouse rye • dry curaçao
luxardo • smoked orange bitters

AURUM MAUI MAI TAI
white & dark rum • orgeat
pineapple • lilikoi honey • clarified

ROSÉGRONI
tequila • cocchi americano
strawberry • amaro

P.O.G. COLLINS
gin • lilikoi • guava • lemon • soda

¡ÁNDALE! TORO
tequila • pineapple • lime
curaçao

KE ALA HŌKŪ
mezcal • pineapple
lime • midori
inspired by the stars that
guided polynesian wayfinders
across the pacific ocean, the ke
ala hōkū is a guest favorite.

LYCHEE LANI
vodka • lychee • plum wine
sparkling sake

1944 MAI TAI
c. 1944 • BY VICTOR "TRADER VIC" BERGERON
OAKLAND, CA
appleton & worthy park rum
macadamia orgeat • lime

BLUE HAWAII(AN)
c. 1957 • BY HARRY YEE • KAISER HAWAIIAN
VILLAGE HOTEL • HONOLULU
vodka • coconut • pineapple
blue curaçao

THE HALEKULANI
c. 1930 • HOUSE WITHOUT A KEY LOUNGE
HALEKULANI HOTEL • WAIKIKI
bourbon • falernum
pineapple • citrus

ZERO PROOF

ALL 12

MAUI SPRITZ
island apero • jasmine tea
white grape • citrus

CHILI PALOMA
grapefruit • lime • hawaiian chili

PIMM'SLESS CUP
strawberry • cucumber
mint • ginger

NADA G&T
na gin cordial • elderflower • tonic

N/A BEER

ALL 9

ATHLETIC BREWING ROTATING
ask your server

BEER

ALL 10

DRAFT

LAHAINA BREWING • lokahi pilsner
ALOHA BEER COMPANY • hop lei ipa
KONA BREWING • lilikoi kea wit bier
MAUI BREW CO • lahaina town brown
ROTATING • local seasonal
PARADISE CIDERS • seasonal cider

BOTTLES + CANS

STELLA ARTOIS • pale lager
ESTRELLA JALISCO • pilsner
LAHAINA • haze ipa

JOIN US FOR HAPPY HOUR
DAILY 2–5PM

SHAREABLES

ROSEMARY PARKER ROLLS 14 Au
hawaiian sea salt • honey-allspice butter

SMOKED HAWAIIAN
FISH DIP 17
lemon • dill • lavash crackers
GLUTEN FREE OPTION AVAILABLE

BLACK GARLIC HUMMUS ^{GF V} 20
seasonal vegetable crudité • lime zest

FRIED CHICKEN ^{GF N} 22 Au
korean BBQ sauce • toasted macadamias
NUT FREE OPTION AVAILABLE

ISLAND OKONOMIYAKI 22
(savory japanese pancake)
prawns • bacon • slaw • fried garlic
kewpie mayo • furikake

HOUSE MEATBALLS 22
local pork & beef • lemon yogurt
spiced red pepper & garlic sauce

KONA CRUDO* 27
tomato water • avocado purée
basil oil • fresno chile
sashimi-grade kampachi, ocean-
raised in the pristine waters of kona.

CRISPY CURRIED ^{GF N VOA}
CAULIFLOWER 18 Au
shishito peppers • sweet & sour glaze
lemon yogurt • spiced nut crumble

ROASTED BONE MARROW* ^{GFO} 25
sourdough • roasted garlic parsley
marinated tomatoes
ADD A LUGE • OLD GRAND-DAD BOURBON +10
BANHEZ MEZCAL +12 • CASA NOBLE BLANCO +18

LOBSTER TOAST ^{GFO} 30
shaved fennel salad • whipped avocado

HAND ROLLED RICOTTA GNOCCHI 35
mushrooms • kale • lemon • calabrian chili
white wine foam
LOBSTER MEAT +15 • FENNEL SAUSAGE +9

SOUPS + SALADS

LOCAL PUMPKIN SOUP ^{GF VOA} 14
coconut cream • mint • pepitas crunch

FARM GREENS ^{GFO VOA} 17
local fresh lettuces • parmesan
roasted garlic

ROASTED BEET SALAD ^{GFO N VOA} 22 Au
whipped goat cheese • olive crumble
candied macadamias

Au AURUM GUEST FAVORITES
GF GLUTEN FREE
GFO GLUTEN FREE OPTION AVAILABLE
N CONTAINS NUTS
V VEGAN
VOA VEGAN OPTION AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions. Your well-being is important to us. Not all ingredients
are listed on the menu. Please inquire with your server for further details and
notify us of any allergies.

A 3% employee benefit surcharge is added to the check. This allows us to
provide a more robust benefits package for our valued team members so they
are better equipped to meet the high cost of living in our resort community.

Fresh Local Fish

KONA KAMPACHI* 55 Au
cauliflower purée • seasonal vegetables
citrus brown butter

FRESH ISLAND CATCH* ^{GF} MKT
chef's daily preparation

PAN SEARED FISH
SANDWICH 30
aioli • slaw • ginger scallion sauce • fries

SIGNATURES

PANIOLO SMASH BURGER* ^{GFO} 26 Au
local beef • caramelized maui onions • bacon
american cheese • burger sauce • fries
SUBSTITUTE LOADED FRIES +6

AURUM HOUSEMADE PASTA MKT Au
ask your server about today's feature

SIMPLE ROOTS FARM CHICKEN ^{GF} 45
roasted potatoes • caramelized onions
lemon butter

HERITAGE PORK CHOP ^{GF} 65
mushrooms • charred seasonal cabbage
truffle mustard jus

ROASTED CABBAGE ^{GF V} 36
miso black garlic • seasonal vegetables
rice • ginger scallion sauce

GRILL SELECTIONS

served with: smoked potato mash
local vegetables • proper jus

PRIME BONE-IN 32oz RIBEYE* ^{GF} 140

CHEF'S FEATURED CUT* ^{GF} MKT

BISTRO TENDER* ^{GF} 48

Make it a Surf + Turf

THE BEST OF BOTH WORLDS, ON ONE PLATE
LOBSTER TAIL 28
FRESH CATCH 20

SWEETS

APPLE BANANA CAKE 14
vanilla ice cream • hawaiian chili caramel

DARK CHOCOLATE ^{GF}
GANACHE BAR 16
valrhona chocolate • whipped espresso caramel
strawberry • sea salt

WARM CHOCOLATE CHIP
COOKIES 12 Au
served with chocolate milk

ICE CREAM ^{GF} & SORBET ^{GF V} 10
seasonal selections • spun in-house

BAR MANAGER // **RYAN DUNTON**
THANK YOU TO OUR LOCAL FARMS & SOURCING
HUA MOMONA FARMS LOCAL HARVEST
WAIALUA EGGS LOPES FARMS
KAUA'I PRAWNS RIMFIRE IMPORTS
SIMPLE ROOTS CHICKEN SUGAR CANE DANE
BLUE OCEAN MARICULTURE MAUI OMA
FRESH ISLAND FISH ESKIMO CANDY
BLUE DOOR BAKERY MAHI PONO
LAPA/AU FARM