



Specialty Cocktails \$14

Deconstructed Mai Tai

Pyrat XO Rum and French almond syrup topped with our signature Mai Tai foam. Served over ice.

Frozen Coconut Mojito

A refreshing favorite from one tropical island oasis to another. *Cruzan Coconut Rum*, lime and fresh mint.

Basil Rita

Patrón Tequila, a splash of *St. Germain Elderflower*, lime juice and fresh basil leaves shaken and strained over ice into a pre-rimmed bucket

Not Yo Kid's Lemonade

Ketel One Oranje with lemon juice and simple syrup. Served blended. Choice of lemon or strawberry.

Modern Mule

Tito's Vodka, Campari, grapefruit juice, and ginger beer.

Pineapple Martini

Infused *Skyy Pineapple Vodka* mixed with *Disaronno Amerrto* and a splash of pineapple juice.

Elderflower 75

A delicate version of a classic French 75. Made with *St. Germain liqueur*, *Hendrick's Gin*, lemon and topped with Prosecco.

Cucumber Spice

Fresh muddled cucumber and lemon mixed with *Nolet's Gin*, soda, simple syrup and a pinch of chili pepper.

La MODERN Paloma

A combination of smooth, *Don Julio Silver Tequila*, tangy grapefruit juice and a Li Hing Mui rim.

Spiked Iced Espresso

Patron XO and *Baileys* with a dash of cream sugar cane syrup, served tall over ice.

Whiskey Smash

Bulleit Bourbon, fresh lemon juice, sugar cane syrup and fresh mint finished with a splash of elderflower liqueur and ginger beer.

White Sangria

Cîroc Peach, apple juice, white wine and fresh fruit.

Hennessey Black Sangria

Hennessey Black, red wine, fresh fruit and orange liqueur.

Kauai Mai Tai

A classic Mai Tai using *Koloa Gold Rum*, guava juice, orgeat syrup and a float of *Koloa Dark Rum*.

Lychee Martini

Pau Vodka mixed with *Soho Lychee Liqueur*, served chilled with a lychee garnish.

Bloody Maui

Ocean Vodka, Maui tomatoes, sea salt, and spices garnished with celery, bleu cheese-stuffed olives, and bacon,

Make It a Party with a Pitcher \$55 (Pitchers serve 5 people)

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Beer

Domestic Bottle Selections \$7

Bud Light	Budweiser
Coors Light	Miller Lite

Import Bottle Selections \$8

Corona	Stella Artois
Guinness	St. Pauli Girl *NA
Heineken	

Draft Beer Selections \$8

Kona Big Wave Ale	Kona Longboard
The MODERN- Blonde Ale	Kona Hanalei IPA

Sparkling Wine

Da Luca Prosecco Veneto, Italy	12	48
Chandon Brut California	14	56
Chandon Rosé California	19	76
Moët & Chandon Imperial Champagne, France	27	108
Taittinger Brut La Française Champagne, France	27	108

White Wine

Drumheller Chardonnay Columbia Valley, Washington	10	38
Talbot "Logan" Chardonnay Santa Lucia Highlands, California	16	59
Giesen Sauvignon Blanc Marlborough, New Zealand	13	47
Santa Cristina Pinot Grigio Friuli-Venezia Giulia, Italy	13	47
Leeuwin Artist Riesling Margaret River, Australia	13	47
Ceretto Moscato D'Asti Piedmont, Italy	16	59

Pink

Sacha Lichine Rosé France	13	47
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Red Wine

Drumheller Cabernet Sauvignon Columbia Valley, Washington	10	38
Four Graces Pinot Noir Willamette Valley, Oregon	16	59
Markham Merlot Napa Valley, California	16	59
Michael David Petite Petit Sirah Champagne, France	16	59

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Bottle Service

Served with your choice of 3 mixers:
Juice or soda and includes 4 Red Bull Energy Drinks

Vodka

Absolute	260	Ketel One	285
Belvedere	285	Stolichnaya	260
Ciroc	300	Skyy	250
Grey Goose	310	Tito's	235
Ocean	275	Pau	275

Gin

Bombay Sapphire	260	Nolets	275
Hendricks	300	Tanqueray	250

Rum

Bacardi Superior	250	Malibu	275
Koloa	275		

Tequila

Don Julio Blanco	310	Patron Silver	310
Don Julio 1942	550		

Whiskey

Bulleit	275	Jameson	310
Crown Royal	310	Makers Mark	285
Jack Daniels	260		

Scotch

Chivas Regal	300	Glenlivet	300
Dewars	250	Johnnie Black	300
Glenfiddich	300	Macallan 18	500

Cognac

Hennessy VS	300
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Champagne

Ace of Spades	550	Luc Belaire Rose	275
Dom Perignon	550	Veuve Yellow	285

A service charge of 20% will be added to parties of 6 or more, daybeds and bottle service. Item availability and pricing subject to change.

Happy Hour

Morning Specials - 9AM -12PM

\$5 Draft Beer

\$7 Mimosa's

\$8 Bloody Mary

Afternoon Specials - 3PM -5PM

\$5 Draft Beer

\$6 Well Drinks

\$7 House Wine

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Appetizers

Hummus and Naan Bread	15
Balsamic tomatoes, salted cucumber and Greek feta.	
Sesame Seared Ahi	20
Sweet potato and corn succotash, smashed Edamame and crispy wontons.	
Shrimp Cocktail	16
Green papaya salad, heirloom tomatoes, with a Thai horseradish cocktail sauce.	
Spicy Chicken Wings *G	12
Six wings with bleu cheese dressing	20
Twelve wings with bleu cheese dressing.	
Capicola and Brie Bruschetta *G	16
Grilled baguette, fig jam and arugula.	
Spicy or Regular Fries *V	7
Chips and Salsa *G/*V	9
4oz. House-Made Guacamole *V	6
Boiled Edamame *G/*V	6
With sea salt.	

Lunch Entrees

Choice of fries, spicy fries, fruit, or salad.
(Not including pizzas, tacos & soba noodle)

Smoked Portobello Sandwich	19
Portobello mushroom, Swiss cheese, arugula, sun-dried tomato aioli, and sourdough bread.	
The Grove Burger*	19
Toasted Brioche bun, frisée, cheddar, tomato, and bacon marmalade.	
Chicken Sandwich *G	17
Arugula aioli, provolone cheese, prosciutto, tomatoes, and pickled vegetables.	
Turkey Club *G	17
Toasted 12 grain bread, oven roasted turkey, Honey-Dijon mustard, BLT, and avocado.	
King Salmon & Soba Noodle	21
Mixed bell peppers, pickled ginger, snow peas, carrots, dashi dressing, and buckwheat soba noodle.	
Fish Po Boy	18
Breaded fish, hoagie roll with coleslaw.	
Soft Tacos *G	16
With salsa, guacamole and sour cream. Choice of fish, steak or pork carnitas.	
Classic Margherita Pizza *V	16
San Marzano tomato sauce, mozzarella and fresh basil.	
Sausage and Pepperoni Pizza	18
Sautéed mushrooms and green bell pepper.	

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Salads

Burrata and Beet Salad G*/*V	16
Roasted beets, arugula, feta cheese, candied pistachio, seasonal fruit, grilled baguette, macadamia nut vinaigrette.	
Caesar Salad *G	14
Chopped romaine lettuce, radicchio, shaved parmesan, anchovy, and focaccia.	
Grain Salad *G/*V	16
Kale, farro, feta cheese, quinoa, sunflower seed, pumpkin seed, seasonal fruit, lemon vinaigrette.	
Chopped Salad *G/*V	18
Waipoli lettuce, heirloom tomatoes, avocado, cucumbers, pickled onions, bacon, eggs, feta, sweet potato and green goddess dressing.	
Add Grilled Protein to any Salad *G	
4 Prawns	8
4oz. Fish	8
4oz. Ahi	10
4oz. Chicken Breast	6
6oz. Hanger Steak*	10

Dinner Entrées

Served 6:00pm - 9:30pm

Catch of The Day	Market Price
Seasonal Set.	
Chicken Breast *G	30
Airline chicken breast served with warm quinoa salad, steamed vegetables, and lemon scented chicken jus.	
Grilled Vintage Ribeye Steak *G	40
Ali'i mushrooms, asparagus, mashed potatoes and bordelaise sauce.	
Braised Pork Shoulder *G	34
Pappardelle pasta, broccolini, cherry tomato and pork jus.	
Crab Carbonara	28
Fettuccini, smoked bacon, arugula, crushed red peppers and shaved parmesan cheese.	
Braised Short Ribs *G	28
Mashed potatoes, asparagus, carrots, local greens, and bordelaise sauce.	
Kabocha Pumpkin Agnolotti *V	23
Pine nuts, kale, wild mushroom brown butter and balsamic.	

Desserts

S'moreswich	12
Chocolate sable, graham cracker ice cream, house-made vanilla marshmallow, and milk chocolate sauce.	
Popcorn Parfait	12
Popcorn ice cream, caramelized popcorn, chocolate covered mac nuts, and strawberry Mocha.	
Choux Stack	12
Cream Puffs: Raspberry, coconut-lime, and kona coffee.	
Matcha Churro Bites	12
Dipping Sauces: Cream cheese icing, miso caramel, and Grand Marnier chocolate.	
Pineapple Pavlova	12
Pineapple shave ice, basil meringue, compressed pineapple, and coconut sorbet.	

*G - Can be made Gluten Free
 *V - Can be made Vegetarian
 Items on this menu may take longer
 As special preparation is required.
 Please allow an additional 15-20 minutes

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Friday Night Lights

Enjoy Fireworks every Friday at 7:45pm



Daybed Reservations

Daybeds are available either:
Morning or Evening

7:00am - 5:00pm
\$60 Rental Fee

5:00pm - 9:30pm
\$50 Rental Fee

Daybed Experience Packages

24 hour notice needed for tastings and are designed for 2 guests; extra charges will apply for additional guests.



Modern Mie \$500

5 Course Blind Tasting Menu, Wine or Cocktail Pairings, and a 20 Minute Couples Massage.

Parhelion \$350

5 Course Blind Tasting Menu, One Cocktail each, and a Bottle of Prosecco.

Afterglow \$250

3 Course Blind Tasting Menu, Two Cocktails each and a fresh sliced Maui Gold Pineapple.

For Reservations or more information please email us at Derly.Pena@diamondresorts.com

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