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EMAIL THIS MENU AT:  
[WWW.YOURRESTAURANTCONNECTION.COM](http://WWW.YOURRESTAURANTCONNECTION.COM)

**HALI'IMAILE**  
GENERAL STORE





## LUNCH

No substitutions. For your convenience, a gratuity of 18% will be added to all parties of six or more.

### APPETIZERS

- BEV'S FAMOUS CRAB PIZZA** 9  
~ Handmade six-inch pizza crust with the "I'll never tell" crab topping.
- BRIE AND GRAPE QUESADILLA** 10  
~ With cilantro Macadamia nut pesto and sweet pea guacamole.
- SASHIMI NAPOLEON** 18  
~ Crispy won tons layered with smoked salmon, Ahi tartar, sashimi and wasabi vinaigrette.
- SASHIMI PIZZA** 14  
~ Thin flour crust with edamame hummus, sashimi Ahi, toasted sesame seeds and soy sesame aioli.
- ASIAN DUCK TOSTADA** 12  
~ Asian spiced duck confit with ginger chili cream slaw, carrots, sun dried cranberries and macadamia nuts.
- HOMEMADE SOUP** 8

### SALADS

- HOUSE SALAD** 9  
~ Fresh local greens, onions, oranges, & walnuts tossed with our tangy balsamic vinaigrette.  
*With buttermilk blue cheese crumbles.* 10
- UPCOUNTRY CAESAR SALAD** 10  
~ Our version, close to the original with homemade garlic croutons & freshly grated Asiago cheese.  
*With grilled chicken* 12  
*With fresh catch* Mkt
- CHINESE CHICKEN SALAD** 14  
~ Grilled chicken breast sliced over island greens, tossed with baby corn, water chestnuts, curried coconut, raisins and cashews with a sweet oriental dressing.
- CRISPY CALAMARI SALAD** 13  
~ Cajun crusted calamari over baby spinach tossed with Thai garlic dressing, shaved red onions, cherry tomatoes and a citrus aioli.
- GRILLED AHI PANZANELLA SALAD** 22  
~ Fresh grilled tuna with a marinated salad of white beans, cucumber, Kalamata olives, extra virgin olive oil, red onions, capers, summer tomatoes, green beans, garlic croutons and parmesan cheese.

## ENTREES

- BEV'S "INFAMOUS" BABY BACK RIBS** 18  
~ Served with French fries and Asian Slaw.
- KALUA PORK ENCHILADA PIE** 14  
~ Slow roasted Kalua pork layered with our homemade mole sauce, and corn tortillas. Served with guacamole, salsa verde and cilantro lime sour cream.
- CRAB AND ROCK SHRIMP CAKE OVER ASIAN SLAW** 16  
~ Honey sesame dressing and mango remoulade.
- SUMMER SHRIMP PASTA**
- PRIMAVERA** 18  
~ Jumbo Tiger shrimp, asparagus, corn, tomatoes, lemon, basil and parmesan cheese, tossed with farfalle pasta.
- GRILLED WILD SALMON "BLT" TOSTADA** 17  
~ Grilled wild salmon atop crispy fried corn and flour tortillas, baby spinach, smoked Applewood bacon, grape tomatoes, and roasted garlic with a lemon dill aioli.
- FRESH CATCH** MKT  
~ Ask your server for details.

### SANDWICHES AND WRAPS

- CHICKEN COBB SANDWICH** 14  
~ Crispy Applewood smoked bacon, avocado, blue cheese, hard boiled egg, summer tomatoes, roasted garlic mayonnaise, on Focaccia.
- PULLED PORK SANDWICH ON A HOAGIE** 13  
~ Kalua style pork shredded and tossed with HGS BBQ sauce, piled high on a hoagie bun, crispy slaw, and seasoned French fries.
- BLACKENED AHI WRAP** 18  
~ Seared sashimi-grade ahi with house spices in a spinach tortilla with wasabi and tobiko tossed greens and Furikake rice. Served with sweet Thai chile sauce.
- MAHI MAHI MELT** 18  
~ Grilled Rye bread, caramelized onions and fennel, sharp white cheddar and a lemon dill mayonnaise, crispy slaw.
- KOBE BEEF BURGER** 16  
~ An 8 ounce Kobe beef patty topped with white cheddar and fontina cheese, lettuce, summer tomatoes, on a Komoda's bun, and seasoned French fries.

- SUMMER VEGETABLE SANDWICH** 14  
~ Grilled eggplant and zucchini, Heirloom tomatoes, smoked gouda, caramelized onions and fennel, macadamia nut pesto mayonnaise on Focaccia, served with tossed greens.
- LIFE'S A BOWL OF FRIES** 5

## DINNER

for your convenience, a gratuity of 18% will be added to all parties of six adults or more. Split plate charge: \$8.00

### APPETIZERS

- BEV'S "FAMOUS" CRAB PIZZA** 9  
~ Handmade six-inch pizza crust with the "I'll never tell" crab topping.
- CURRY CRAB WONTONS** 12  
~ Crispy wontons in bamboo basket with mango chutney dipping sauce
- BRIE AND GRAPE QUESADILLA** 10  
~ With cilantro Macadamia nut pesto and sweet pea guacamole.
- ASIAN DUCK TOSTADA** 12  
~ Asian spiced duck confit with ginger chili cream slaw, cilantro, green onions, carrots, sun dried cranberries, and Macadamia nuts.
- ROCK SHRIMP TEMPURA** 14  
~ A Chinese "to go" box filled with tempura rock shrimp. A trio of dipping sauces: truffle honey, spicy miso, and sweet soy tobiko aioli.
- CAJUN SPICE DUSTED CRISPY CALAMARI** 13  
~ Served on a bed of spinach tossed with Thai garlic dressing drizzled with a citrus aioli.

### RAW BAR

- SASHIMI NAPOLEON** 18  
~ Layers of smoked salmon, Ahi tartare, sashimi Ahi, and crispy wontons with wasabi vinaigrette.
- SASHIMI PIZZA** 14  
~ A thin flour crust spread with edamame hummus, topped with sashimi Ahi and toasted sesame seeds drizzled with soy sesame aioli.

### SALADS

- HGS HOUSE SALAD** 9  
~ Fresh island greens, oranges, toasted walnuts, shaved Maui onions, and balsamic vinaigrette.  
~ *With buttermilk blue cheese crumble.* Add 1.50

**CAESAR SALAD** 10  
 ~ Waipoli baby romaine lettuce tossed with our own homemade Caesar dressing, garlic sourdough croutons, and freshly grated Asiago cheese.

**LOBSTER & EDEMAME SALAD** 19  
 ~ Maine lobster meat, edamame, basil, cilantro, and a lemon herb aioli.

**ROASTED BEET AND GOAT CHEESE SALAD** 14  
 ~ Local Beets with caramelized onions, golden raisins, crushed Marcona almonds, arugula, and honey bacon vinaigrette.

## ENTREES

**BLACKENED AHI** MKT  
 ~ Sweet Thai chili sauce, wasabi, tobiko tossed greens, mashed potatoes.

**MACADAMIA NUT CRUSTED FRESH CATCH** MKT  
 ~ Tropical fruit salsa, mashed purple sweet potatoes, mango lilikoi butter sauce.

**GRILLED LAMB CHOPS** 32  
 ~ Two double cut chops with our classic black bean Hunan sauce, wasabi mashed potatoes, seasonal vegetables.

**SEARED DIVER SCALLOPS** 32  
 ~ Butternut squash puree, micro greens, lemon beurre blanc, and chive oil.

**COCONUT SEAFOOD CURRY** 32  
 ~ Fresh island fish, shrimp and diver scallops, steamed in coconut milk mixed with home made green curry paste, Jasmine rice.

**PANILO RIBS** 25  
 ~ Baby back pork ribs with our homemade barbeque sauce, Asian slaw, mashed potatoes.

**DYNAMITE SALMON** 30  
 ~ Seasonal wild salmon fillet baked with spicy tobiko aioli, coconut braised Asian vegetables, crispy shrimp chips.

**BRAISED BONELESS SHORT RIBS** 30  
 ~ Roasted root vegetables and truffle white cheddar "Mac and cheese".

**MEYER LEMON ROSEMARY CHICKEN** 26  
 ~ Pan roasted boneless half chicken with caramelized onion blue cheese tart, wine poached pear and prosciutto wrapped grilled asparagus.

**12 OUNCE MAUI CATTLE COMPANY RIB-EYE** 36  
 ~ Marinated in garlic, fresh herbs and olive oil, charbroiled, served with crispy potato strings.

## KIDS MEALS

**CHEESY CHEESE PIZZA** 9  
**GRILLED TERIYAKI FISH KABOB** 14  
**BARBEQUED RIBS** 12  
**SHRIMP COCKTAIL** 14  
**KEIKI PASTA** 9  
**BARBEQUED CHICKEN** 12  
**COOKIE AND ICE CREAM** 5

## KIDS COCKTAILS - \$3.50

**THE BABY BLUE WHALE**  
 ~ Lemonade and Blue Oranges  
**GREEN GECKO**  
 ~ Kiwi Soda  
**FRUIT LOOP**  
 Strawberry, Banana and Cherry Soda  
**CHOCOLATE & BANANA MONKEY**  
 ~ chocolate milk with banana syrup

## MORE DRINKS - \$3.00

ASSORTED SODAS,  
 LEMONADE AND MILK

## DESSERTS

**HALI'IMAILE PINEAPPLE UPSIDE-DOWN CAKE** 9.00  
 ~ A caramelized Maui Gold pineapple baked with a buttery vanilla pound cake. Served warm with whipped cream.  
**ESPRESSO ECSTASY** 8.00  
 ~ Espresso flavored mousse, dark chocolate cake and Bailey's Irish Cream caramel nestled in a coffee cup. Not too much - not too little!  
**LILIKOI BRÛLÉE AND ALMOND BRITTLE CUP** 10.00  
 ~ A rich Lilikoi Brûlée served in an almond brittle cup over fresh berries in a raspberry coulis.  
**THE QUINTESSENTIAL HAWAIIAN VANILLA BEAN CAKE** 9.00  
 ~ Premium vanilla bean ice cream with layers of vanilla cake topped with a deep ruby warm fresh cherry compote.

**THE ENDING TRIO: "HEAVEN IN BITE SIZES"** 10.00  
 ~ **Chocolate Macadamia Nut Tart** - A gooey chocolate, macadamia nut filling on a chocolate short bread cookie crust.  
 ~ **Fresh roasted plum crisp** topped with oatmeal crumble.  
 ~ **Coconut crème caramel** - smooth and creamy with a hint of the tropics.  
**SORBET OR ICE CREAM** 6.00  
 ~ Ask your server for daily selection  
**ALA MODE** 3.00

## SPARKLING WINES AND CHAMPAGNES

	GLS	BTL
<b>LOUIS ROEDERER - CRISTAL - Reims - 1999</b>		375
<b>MUMM - CUVEE - SPLIT - Napa - NV</b>	11	
<b>ROEDERER ESTATE - BRUT - Anderson Valley - NV</b>		45
<b>SCHRAMSBERG - BLANC DE BLANC - Calistoga - 2004</b>		60
<b>TAITTINGER - BRUT - France - Half Bottle - NV</b>		40
<b>VEUVE CLICQUOT PONSARDIN - Epernay - NV</b>		85

## WHITE WINES

### SAUVIGNON BLANC

<b>BABCOCK - Santa Rita Hill - 2006</b>		40
<b>DOG POINT - Marlborough - 2007</b>	11	44
<b>JOSEPH PHELPS - Napa - 2003</b>		45

### CHARDONNAY

<b>ANCIEN - Carneros - 2005</b>		65
<b>AU BON CLIMAT - Santa Barbara - 2005</b>		55
<b>BISHOPS PEAK - Edna Valley - 2006</b>	8	32
<b>B.R. COHN - Sonoma - 2006</b>		65
<b>CAKEBREAD CELLAR - Napa - 2006</b>	17	68
<b>CAMBRIA - KATHERINE'S VINEYARD - Santa Maria - 2005</b>		32



	GLS	BTL
<b>DUTTON GOLDFIELD - DUTTON RANCH -</b> Rued Vineyard - 2005		70
<b>HANZELL -</b> Sonoma Valley - 2005		110
<b>H.D.V - HYDE VINEYARDS -</b> Carneros - 2006		85
<b>LUCA -</b> Argentina - 2006	13	52
<b>MELVILLE -</b> Santa Rita - 2006		45
<b>RAMEY - HYDE VINEYARDS -</b> Napa - 2005		105
<b>SANFORD -</b> Santa Barbara - 2006		40
<b>SILVER - SANTA LUCIA HIGHLANDS -</b> Unoaked - 2006		60

## OTHER SPECIALTY

### WHITES

<b>B. CELLARS - BLEND #23 -</b> Napa - 2007		54
<b>BERINGER - WHITE ZINFANDEL -</b> Napa - 2007	8	32
<b>BONNY DOON -</b> Vin Gris de Cigare - 2006		32
<b>CHATEAU D' EPIRE - CHENIN BLANC -</b> Savennieres - Loire - 2005		48
<b>COLD HEAVEN - VIOGNIER -</b> Santa Barbara - 2006	14	56
<b>GUNDERLOCH - NACKENHEIM</b>		
<b>ROTHENBERG - SPATLESE-</b> Germany - 2005		65
<b>KRIS - PINOT GRIGIO -</b> Italy - 2006		32
<b>LUNA - FREAK OUT - TABLE WINE -</b> Napa-2005		65
<b>MARK BREDIF - CHENIN BLANC -</b> Vouvray - 2004		50
<b>MONCHOFF - MOSEL SLATE -</b> Germany - Spatlese - 2006	11	44
<b>LAIRD FAMILY ESTATE - PINOT</b>		
<b>GRIGIO -</b> Napa -2006	11	44

## RED WINES

### PINOT NOIR

	GLS	BTL
<b>ANCIEN - CARNEROS -</b> Toyon - 2005		65
<b>CALERA - RYAN VINEYARD -</b> Mt. Harlan - 2004		80
<b>COSTA DE ORO - GOLD COAST -</b> Santa Maria - 2006	11	44
<b>DEL DOTTO - CINGHIALE VINEYARD -</b> Sonoma Coast - 2006		110
<b>LITTORAI -</b> Sonoma Coast - 2006		90
<b>MOLNAR FAMILY - POSEIDONS</b> Vineyard - Napa - 2006	16	64

## CABERNET SAUVIGNON

### AND BLENDS

<b>ASH HOLLOW -</b> Washington - 2005		50
<b>B. CELLARS - BLEND #25 -</b> Napa - 2005		80
<b>BLUEPRINT - LAIL VINEYARDS -</b> Napa - 2005		70
<b>CHAPPELLET WINERY -</b> Mountain Cuvee - 2005	16	64
	GLS	BTL
<b>CHATEAU MARGENE -</b> Paso Robles - 2004		85
<b>CROCKER STARR - STONE PLACE -</b> Napa - 2002		90
<b>DAVID ARTHUR - ESTATE -</b> Napa - 2003		120
<b>HESS -</b> Napa - 2005	9	36
<b>LUNA VINEYARDS -</b> Napa - 2004		75
<b>MARTIN RAY -</b> Napa - 2005		40

### MERLOT

<b>FRANCISCAN -</b> Napa - 2004	10	40
<b>FROGS LEAP -</b> Napa - 2005		75
<b>NORTH STAR -</b> Columbia Valley - 2004		85

GLS BTL

<b>PEDESTAL -</b> Columbia Valley - 2005		90
<b>SHAFFER -</b> Napa - 2005		85

### ZINFANDEL

<b>CAROL SHELTON -</b> Russian River - 2004		75
<b>JOEL GOTT -</b> Oakville - 2006	13	52
<b>OPOLO VINEYARDS -</b> Paso Robles - 2006		60
<b>ROSENBLUM -</b> Paso Robles - 2006		50
<b>TURLEY - RATTLE SNAKE VINEYARD</b> - Paso Robles - 2006		110

## OTHER SPECIALTY

### REDS

<b>B. CELLARS - BLEND #24 -</b> Napa - 2005		65
<b>DRY CREEK - MARINER -</b> Dry Creek Valley - 2004		70
<b>FAILLA - SYRAH - PHOENIX RANCH -</b> Napa - 2004		80
<b>HDV - SYRAH -</b> Carneros - 2005		80
<b>METTLER - PETITE SYRAH -</b> Lodi - 2004	15	60
<b>MORGAN - SYRAH -</b> Monterey - 2005	12	48
<b>NOZZOLE - CHIANTI CLASSICA -</b> Reserva - 2003		52
<b>OJAI -</b> Santa Barbara County - 2003		70
<b>PALMINA - ALISOS - SANG/MERLOT -</b> Santa Barbara - 2005		55
<b>PUNK DOG - SOPHIES RIDDLE -</b> Sonoma - 2001		55
<b>SEQUEL - SYRAH -</b> Columbia valley - 2004		85

*We strive to keep our vintages current.  
However, we feel that the style from  
good producers remains consistent  
throughout vintage changes.*