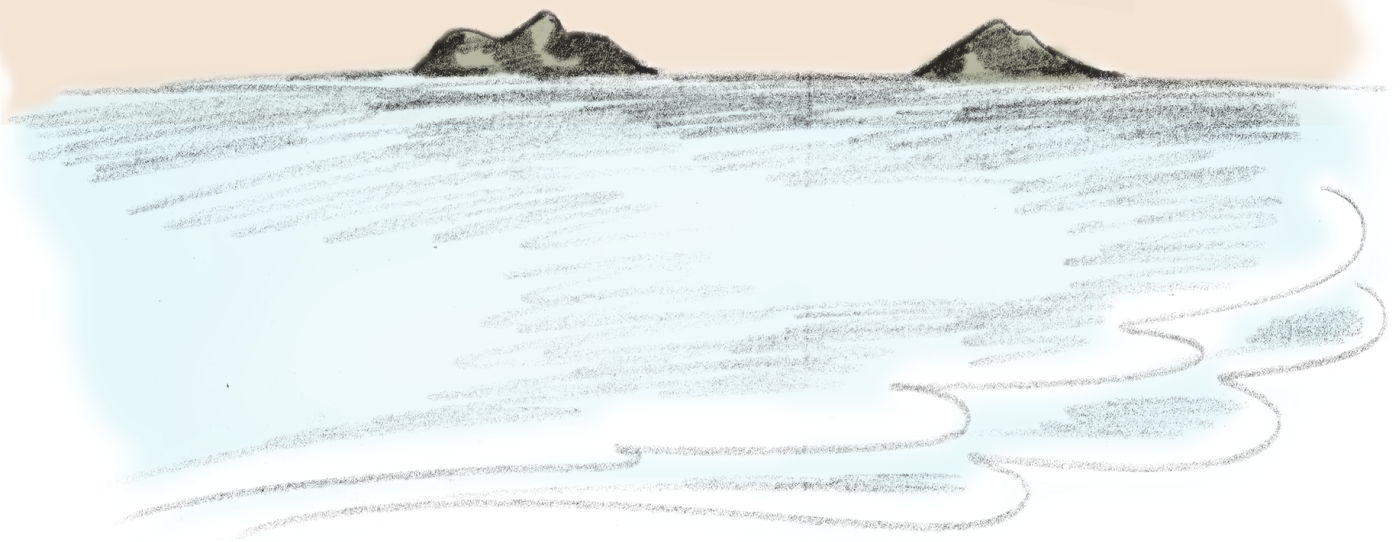


*I love New York and the exhilarating energy of the city,
but I grew up on Hawaii and I am an island girl at heart.
My favorite drinks are the Manhattan and the Mai Tai,
and I have always wanted to create a destination that
blends the two places I call home.*

*Lani Kai pairs the tropical beauty and flavors of the
Pacific with the pulse and edge of Gotham.*

*So sip a cocktail, maybe have a slider or two... and
experience a little Aloha.*

Cheers! Juli Reiner



Eats

RAW

Oysters

East and west coast oysters served with a sake mignonette and spicy Asian cocktail sauce. Served by the piece (3 piece minimum). MP

Hamachi

Yellowtail sashimi served over a yuzu soy with an edamame puree. \$14

Tuna Poke

Ahi tuna done poke style with chilies, sesame, soy, macadamia nuts and cucumber, served with taro root chips. \$15

Steak Tartare

Grass fed beef with scallion, soy, sesame, Japanese mustard and quail egg, served with taro root chips. \$14

SMALL PLATES

Crab Wontons

Lump crab mixed with mascarpone cheese in a crispy wonton, served with a creamy mustard sauce. \$8

Char Su Baby Back Ribs

Ribs roasted in Chinese barbeque sauce, garnished with crushed macadamia nuts and scallion. \$13

Duck Potstickers

Long Island duck roasted and wrapped in a crispy pot sticker, served with a spicy soy ginger sauce. \$8

Delicata Squash Tempura

Rings of delicata squash lightly battered and served with a spicy honey mustard. \$8

Grilled Chili Squid

Octopus tossed in citrus and chilies then grilled and dressed in a Vietnamese vinaigrette and served over mezuna greens. \$12

Chicken Wings

Naturally raised, spiced wings, roasted and served crispy with a creamy Thai-basil sauce. \$10

Pupu Platter

Choose four from the small plates section...

SLIDERS

Order per piece...

Pork Bun

Five spiced pork belly confit in a house-made bun with Lani Kai secret sauce, pickled Japanese cucumber and bibb lettuce. \$4

Ahi

Ahi burger grilled and served on a house-made pate a choux bun with wasabi aioli and pickled ginger. \$8

BBQ Short Rib

Braised short rib dressed with ginger barbeque sauce and topped with a crunchy slaw. \$5

Lobster Roll

'Nuff said... \$7

Grass-fed Beef

A classic, served on a brioche bun with house made pickles, red onion, lettuce and secret sauce. \$5

LUAU PLATTERS

These platters are intended for table sharing, please allow a few extra minutes for preparation.

Snapper

Whole Red Snapper prepared Tempura style and served over a salad of daikon, beet, carrot and lotus root chips. \$65

Ribeye

2lb grilled bone-in Ribeye, sliced and served with lettuce cups, fried shallots, Hawaiian purple sweet potato chips and bean sprouts. \$85

SOMETHING SWEET

Poi Doughnuts

Doughnuts served with a warm caramel & rum dipping sauce. \$8

Cocktails

SPICE & TROPICAL TEA

Pacific Swizzle

White Rum infused with rosehip, lemongrass and hibiscus tea, lime juice, and passion fruit. \$13

8 Days A Week

Jamaican, Haitian, Guyanan Rums, toasted coconut milk, demerara, vanilla syrup and Donn's spices. \$13

Hawaiian Iced Tea

Vodka infused with tropical black tea, mint tea syrup, lemon juice and H₂O. \$13

Mi Changito

Cognac, Aged Martinique Rum, Amaro, vanilla, coffee and banana. \$13

ANOTHER DAY IN PARADISE

Hotel California

Dried apricot infused Old Tom Gin, Pisco, lime and pineapple juice, toasted almond orgeat, and Peychaud's bitters. \$13

Leilani's Fizz

Lychee, Gin, lime juice, lemongrass syrup, and club soda. \$13



The Tides

Cachaça, Falernum, Cane Syrup, lime and grapefruit juice, Peychaud's Bitters. \$13

La Tropicalia

White and Aged Rum, Curacao, toasted almond orgeat, mango, lime, Absinthe and aromatic bitters. \$13

Isle Of Islay Swizzle

Blended Scotch, coconut liqueur, house falernum, passion fruit, and lemon juice. \$13

The Lone Palm

Gin, ginger syrup, melon, basil and lime juice. \$13

BOOZY AND STIRRED

The Black Pearl

Bourbon, Black Strap Rum, Demerara, Aromatic Bitters. \$13

The Tree House

Rye Whiskey, Dark Rum, Macadamia Nut Orgeat, Mole Bitters. \$13

Witchy Woman

Reposado Tequila, Aged Rum, 5 spice infused Amaro, Sherry. \$13

Crystal Skull

Jalapeno infused tequila, Mezcal, Dry Vermouth, Arrack, Maraschino, Absinthe and orange bitters. \$13

Cocktails

OHANA (COCKTAILS BY OUR FRIENDS AND FAMILY)

Green Destiny (Brad Farran)

Shiso leaves, Gin, Dry Vermouth, Grapefruit, and lemon juice. \$13

E Kipa Mai – Come To Me (Eric Alperin)

Mezcal, Agave Syrup, Pineapple and lime juice, Amaro. \$13

LIQUID LUAU

Large profile beverages meant for sharing...

Gold Coast Punch

Aged Rum, Pineapple, lime, allspice and Champagne. \$65

Lani Kai Planters Punch

Raisin infused aged rum, Jamaican Rum, lime, demerara and Angostura Bitters. \$52

South Maui Sangria

A tropical white sangria with mango, lemongrass, Cognac, Amaretto and Lychee juice. \$52

The Maya Well (Phil Ward)

Raspberry tea infused blanco tequila, ginger, pineapple, and lime juice. \$13

The Sugarhill Gang (Brian Miller)

Aged Rum, Calvados, toasted almond orgeat, cinnamon bark syrup, lemon and orange juice. \$13

RUM FLIGHTS

Intro to Cane

La Favorite Blanc
Appleton V/X
Zafra 21 ... \$20

Reserve

Mt Gay XO
Rhum JM 1997
Goslings Family Reserve ... \$35

OLD SCHOOL

Ti Punch

White Martinique Rhum, cane syrup, lime. \$13

Queen's Park Swizzle

Aged rum, Mint, demerara, lime and Angostura bitters. \$13

Mai Tai

Aged Martinique and Jamican Rums, lime juice, toasted almond orgeat and Curacao. \$13

Knickerbocker Royale

Aged Rum, Orange curacao, lemon, fresh raspberries, and Champagne. \$13

BRAIN FREEZE

Bermuda Triangle

Cachaça, coconut, kalamansi and lychee juice. \$13



Beer & Pours

BEER

Hitachino White \$10

Pilsner Urquell \$8

Anchor Steam Porter \$8

Abita Light \$7

Ballast Point IPA \$8



WHITE (BY THE GLASS)

Ermita del Nieve Verdejo

Medium-bodied & crisp with loads of citrus.

Recommended if you like: Sauvignon Blanc, citrusy whites. \$10

Stadlmann Zierfandler

Light and lively on the palate, great tropical and floral notes.

Recommended if you like: Riesling or Gewurtztraminer, floral whites. \$13

Re Manfredi Bianco di Basilicata

Full-bodied and rich with golden apple and Meyer lemons on the palate.

Recommended if you like: Roussanne, full whites. \$9

BUBBLES (BY THE GLASS)

Gruet Blanc de Noirs \$12

Moet Brut 375 \$14

RED (BY THE GLASS)

Perene Douro Tinto

Medium to full-bodied, loads of ripe red fruits.

Recommended if you like: Merlot. \$11

Heartland Dolcetto/Lagrein

Full-bodied and dark with tobacco, cigar box and dark fruits.

Recommended if you like: Cabernet Sauvignon, bold spicy reds. \$13

Chateau Fuisse Morgon "Charmes"

Light-bodied with tart red fruits and dried flowers.

Recommended if you like: Burgundy, lighter red wines. \$13

Castello Monaci Negroamaro

Medium-bodied with black cherry and blackberry notes.

Recommended if you like: Chianti. \$10

Bottles

BUBBLES

Jacquesson Brut NV Cuvee 734 \$105

Pol Roger Brut Reserve 1999 \$134

Domaine Francois Baur Cremant d'Alsace \$42

H. Billiot Brut 2004 \$86

Moet Brut 375 ml \$40

Veuve Rosé 375 ml \$47

Veuve Yellow Label \$110

Dom Pérignon 2000 \$245

Dom Pérignon Rosé \$575

WHITE

Chateau de Chamboureau Savennieres \$45

Ametza Txakoli \$34

Vincent "Marie Antoinette" Pouilly Fuisse \$36

Neyers Napa Valley Chardonnay \$48

Rudi Pichler Fiederspiel Gruner Veltliner \$49

Francois Baur "Herrenweg" Gewurtztraminer \$47

Romain Bouchard Chablis "Le Grand Bois" \$52

JJ Prum Wehlener Sonnenuhr Kabinett \$59

SAKE

Hideyoshi Honjozu \$42

Manabuto Junmai \$38

RED

Tenuta Rapitala Nadir Syrah \$29

*Domaine Jacques Prieur Beaune 1er Cru
"Champs Pimont"* \$54

Mastroberardino Radici Taurisi 1999 \$58

Domaine A. Clape Connas 2007 \$96

Rombauer Vineyards Merlot 2006 \$52

Huber Spaetburgunder \$49

Il Palazzone Brunello di Montalcino 2003 \$120

Joseph Swan "Zeigler Vineyard" Zinfandel \$54

