

Relish Oceanside

Handcrafted Cocktails

Classic, simple and island inspired

ELDERFLOWER PUNCH | 17

Maui's own organic Ocean vodka, St. Germain elderflower liqueur, lilikoi, Kula strawberries and agave

LAVENDER LEMONADE | 18

Absolut Citron, lavender, lilikoi, lemon and Luxardo maraschino

MEZCAL AVIATION | 18

Del Maguey Vida, lavender, Luxardo maraschino and lemon

FUYU MARGARITA | 18

Don Julio Reposado, persimmon, lime and agave

PINEAPPLE CAIPIRANHA | 16

Leblon Cachaças, Hawaiian chili pepper, lime, pineapple and agave

OCEANSIDE OLD FASHIONED | 18

Dickle #12, persimmon, honey, orange and Angostura bitters

ELDERFLOWER CUCUMBER REFRESHER | 17

Absolut Elyx, St. Germain elderflower liqueur, cucumber and lime

Westin Maui Favorites

Maui ingredients, with a touch of tiki and made with aloha

NO KA OI MAI TAI | 14

"Junior's winning Mai Tai". Cruzan pineapple and coconut rum, Grand Marnier, pineapple, orange juices, citrus infused cane syrup, with a float of Old Lahaina dark rum.

DRAGONBERRY BOMB | 14

"Freddie's award winning cocktail". Bacardi Dragonberry, St. Germain elderflower liqueur, fresh lime juice and blackberries

AKALA MARTINI | 17

"An island variation of the Cosmo". Ocean vodka, St. Germain elderflower liqueur, lemon, hibiscus syrup, house made orgeat and burlesque bitters

MANA MULE | 17

"A spicy tiki-twist on the Moscow Mule" Don Julio Reposado, lilikoi, lime, agave, Falernum, ginger-peppercorn syrup and ginger beer

OKOLE WOW | 17

The revival of "Hawaiian Moonshine" Okole Hao, hibiscus syrup, pineapple and lime.

HOUSE OF THE SUN | 17

"Almost as beautiful as its namesake, the Haleakala Sunrise". Del Maguey Mezcal, Aperol, grapefruit, cane syrup with an Olelo cabernet float

KULA SMASH | 17

"Inspired by the strawberry fields of Kula" Dickle #12, St. Germain elderflower liqueur, strawberry, honey and fresh mint

PELE'S REVENGE | 17

"Fiery yet heavenly, much like Tutu Pele" Leblon Cachaça, Orange Curacao, ginger peppercorn syrup, Hawaiian chili pepper, lemon, Burlesque Bitters and pineapple

Shrub Spritzers

All local, all natural, non-alcoholic refreshers. Beautifully made by Maui Shrub Farm | 8

GINGER and HAWAIIAN CHILI, LILIKOI, or PINEAPPLE SAGE

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Wines By The Glass

	GL	BT
BUBBLES		
Ruffino, Prosecco, Italy	9	45
Brut, Chandon, CA	11	44
Moët, Chandon Imperial, NV, France	20	120
WHITES		
Chardonnay, Louis Latour Ardèche, France	10	40
Chardonnay, Ferrari-Carano Tre Terre, CA Russian River Valley, CA	12	48
Chardonnay, Mer Soleil, Reserve, St. Lucia Highlands, CA	16	64
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand	13	52
Domaine du Pre Semele Sancerre, Loire Valley, France	16	64
Pinot Grigio, Santa Cristina, Italy	10	40
Pine Ridge, Chenin Blanc-Viognier, CA	10	40
Riesling, Anew, WA	10	40
REDS		
Centine Rosé, Banfi Tuscany, Italy	9	36
Cabernet Sauvignon, Olelo, Paso Robles, CA	10	40
Cabernet Sauvignon, Beringer, Knights Valley, CA	14	56
Cabernet Sauvignon, Hess, Allomi Vineyard, Napa Valley, CA	18	72
Perrin, Côtes du Rhône, France	10	40
Pinot Noir, DeLoach, St. Helena, CA	11	44
Pinot Noir, B.R. Cohn Silver, North Coast Glen Ellen, CA	14	56
Merlot, Beringer Founder's Estate, St Helena, CA	11	44
Zinfandel, Ravenswood Old Vine, Sonoma, CA	11	44

Indigenous - Craft Beer Draft | 8

Kohola, Smooth Tied American Amber Ale, IBU 26
Kohola, Lokahi German-style Pilsner, IBU 35
Kohola, Talk Story American Pale Ale, IBU 42
Maui Brewing Co. Bikini Blond Lager, IBU 20
Maui Brewing Co. Big Swell IPA, IBU 88
Kona Brewing, Longboard Lager, IBU 20

Bottle Beer

DOMESTIC | 6

Bud Light
Sam Adams Boston
Lager

IMPORTED | 8

Stella Artois
Heineken

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Reserve Wine List

SPARKLING & CHAMPAGNE

Brut, Mumm, Napa, CA	48
Brut, La Francaise, Tattinger, France	85
Brut, Veuve Cliquot Yellow Label NV, France	120
Brut, Dom Perignon Vintage, France	250

CHARDONNAY

Stag's Leap Wine Cellar, Kaira, Napa, CA	72
Chateau St. Michelle, Indian Wells, CA	45
Cakebread Cellars, Napa Valley, CA	90
Jordan, Napa, CA	75

SAUVIGNON BLANC

Uppercut, North Coast, CA	45
Sea Glass, Santa Barbara, CA	38
Cakebread Cellars, Napa Valley, CA	68
Eco Bay, New Zealand	35

INTERESTING WHITES

Riesling, Eroica, WA	46
Pinot Grigio, Stellina di Notte, Italy	30
E Guigal, Côtes du Rhône Blanc, France	55
White Blend, 14 Hands, Hot to Trot, WA	35

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ROSÈ

M de Minuty Côtes De Provence, France	55
E Guigal Côtes Du Rhône Rosé, France	48

PINOT NOIR

Erath, Oregon	48
Chandon, CA	57
MacMurray Estate, CA	40
Meiomi, CA	40
Patz & Hall, Sonoma Coast, CA	90
Belle Glos Clark & Telephone, Rutherford, CA	100

CABERNET & BORDEAUX

B.R. Cohn Silver Label, Glen Ellen, CA	60
Justin, Paso Robles, CA	65
Heitz, Napa Valley, CA	80
Silver Oak, Alexander Valley, CA	120
Caymus, Napa Valley, CA	160
Red Blend, Stag's Leap Winery, "Hands of Time", Napa, CA	70

MERLOT | MALBEC | SHIRAZ

Merlot, Hanaili'i, Napa Valley, CA	62
Merlot, Wild Horse Winery, Templeton, CA	36
Merlot, Stag's Leap Winery, Napa, CA	68
Malbec, Terrazas, Mendoza, Argentina	56
Shiraz, Mollydooker, Blue Eyed Boy, South Australia	70
Petite Sirah, Stag's Leap Winery, CA	68

ITALIAN REDS

Fontanafredda, Barbera Briccotondo	47
Bolla Amarone della Valpolicella	90
Col d'Orcia, Brunello di Montalcino	110
Antinori Chianti Peppoli	56

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Lounge Menu

TARO FOCACCIA | 10

Herb infused olive oil, Chinese black vinegar

CHARCUTERIE BOARD | 20

Chef's selection of imported cheese, pipikaula (Hawaiian cured beef) and pate, house crafted toasts and lovash

ONO AND CRAB STRATA* | 22

Ono ceviche, blue crab, rock salt avocado, Plantain crisps

PORK BELLY STEAM BUN | 18

Vietnamese caramel glazed pork belly, pickled daikon julienne, sambal-herb aioli

OHANA OF SASHIMI* | 28

Ahi, salmon and ono, tobiko wasabi salad, ginger

Relish Oceanside Happy Hour

5:00pm -7:00pm Daily

\$5 Draft Beer

\$7 Wine

\$10 Westin Maui Favorite Cocktails

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

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Dessert

HAWAIIAN CHOCOLATE TORTE | 11

Chocolate sponge cake, house crafted caramel, macadamia nut and coconut topping, vintage chocolate ganache, chocolate croquant

CARAMELIZED PINEAPPLE CHEESE CAKE | 11

Macadamia and cinnamon crust, charred pineapple coulis, sour cream chantilly

KULA STRAWBERRY SHORTCAKE NAPOLEAN | 11

Local orange zest and poppy seed scented savarin, fresh whipped vanilla bean cream, upcountry strawberries, basil syrup

BANANA CREAM PIE TRIFLE | 11

Maui rum soaked vanilla cake, banana slices, Kula vanilla bean pastry cream, toffee chunks, whipped cream

RELISH FUDGE PIE | 11

Macadamia nut ice cream, layered with cookie crumbs, fudge topping, chocolate ganache and croquant

SUPER COOKIE BARS with ACAI GREEK YOGURT | 10

Quinoa, dark chocolate, oatmeal and coconut cookies, with Greek yogurt dip 

After Dinner Drinks

Dows Port Tawny 20 yr | 16

Ramos Pinto Port Tawny 10 yr | 13

Chateau Graves Sauternes 2010 | 18

Glenfiddich Scotch 12 yr | 13

Macallan Scotch 12 yr | 13

Aberlour Scotch 16 yr | 18

Glenmorangie Scotch nectar d'or 12 yr | 18

Oban Scotch 14 yr | 14

Ardbeg Scotch 10 yr | 14

Hennessy VS | 12

Hennessy Privilege | 16

Baileys | 10

Grand Marnier | 12

Frangelico | 10