

# A Taste of Italy

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**FIG & DE NEGRIS BALSAMIC PEARLS TOAST 16**  
mascarpone cheese, figs, prosciutto, **BARBERA OLIVE OIL**

**KALE CAESAR DI MARTINO PENNE PASTA SALAD 18**  
🍷 baby kale, crispy garbanzo beans, cherry tomatoes, radish, hummus caesar dressing  
with chicken **26** | with salmon\* **28**

**RISO BUONO CARNAROLI RICE PUDDING 8**  
🌿🍊 orange, **LORENZO #3 OLIVE OIL**, **DI CAMILLO TRIPLE CHOCOLATE BISCOTTI**

## Specialty Cocktails

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**NEIMAN MARCUS MARGARITA 14**  
herradura reposado tequila, cointreau, midori,  
vanilla, basil

**PEAR PERFECTION 14**  
grey goose la poire, st. germain elderflower, lemon,  
q spectacular soda

**RASPBERRY COLLINS 12**  
aviation american gin, mint raspberry, steorra brut

**ORANGE DREAMSICLE 14**  
deep eddy orange, cointreau, coconut cream,  
pineapple and oj

**APEROL PASSIONFRUIT SPRITZ 14**  
aperol, passionfruit, nino franco prosecco,  
q spectacular soda

**GORGEOUS MARY 12**  
absolut peppar, house bloody mary mix,  
slender carrot pickle, old bay rim

**BRAMBLE 15**  
1792 small batch bourbon, wildberry, disaronno,  
lemon and oj

**BASIL COLLINS 14**  
belvedere grapefruit vodka, st. germain, lemon sour, basil

**SPICED PINEAPPLE DAIQUIRI 12**  
don q spiced rum, pineapple, fresh lime

**SEASONAL SANGRIA 12**  
belle de brilllet pear liqueur, white wine, peach, citrus  
juices

**MELON MULE 14**  
absolut elyx, cantaloupe, lime, mint,  
q spectacular ginger beer

# *Mariposa Cocktails*

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## **MERMAID MAI TAI 14**

bacardi superior rum, coruba dark, orange curaçao  
pineapple, guava and orange juice

## **MANGO MINT COLADA 15**

rum, mango purée, mint, cream of coconut,  
pineapple juice

## **NORTH SHORE BREEZE 14**

maui's own ocean vodka, ruby red grapefruit juice,  
pomegranate, elderflower liqueur

## **SPARKLING PINEAPPLE 12**

sparkling sake, pineapple fusion rum,  
domaine de canton, pineapple juice

## **MANGO MARGARITA 14**

el jimador silver, solerno blood orange liqueur,  
fresh mango

## **ISLAND SPARKLING COCKTAIL 14**

malibu island spiced rum, honey syrup, lime,  
orange bitters, sparkling wine

## **THE "ONE" COCKTAIL 16**

elit vodka, bombay sapphire, lillet

## **NM MANHATTAN 14**

rye whiskey, luxardo, cherry bitters

# *Beer Selections*

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## **LOCAL**

PRIMO 8

MAUI BIKINI BLONDE LAGER 8

MAUI BIG SWELL IPA 8

BIG ISLAND BREWHAUS  
OVERBOARD IPA 22oz. 18

## **DOMESTIC**

COORS LIGHT 8

ANCHOR STEAM IPA 8

## **IMPORTED**

CORONA 8  
Mexico

HEINEKEN 8  
Holland

SAPPORO 8  
Japan

CHIMAY BLUE LABEL ALE 12  
Belgium

KOSHIHIKARI ECHIGO 17oz. 8  
Japan

ERDINGER ALCOHOL-FREE 8  
Germany

# Wine Selections

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## CHAMPAGNE & SPARKLING

- Steorra Brut, Russian River Valley NV **glass 12 | bottle 58**
- Rinaldi Moscata d'Asti, Piedmont 2015 **bottle 50**
- Nino Franco "Rustico" Prosecco di Valdobbiadene, Italy NV **glass 12 | bottle 58**
- Bisol Brut Prosecco di Valdobbiadene, Italy 2016 **glass 14 | bottle 65**
- Wolfberger Brut Rosé, Crémant d'Alsace NV **glass 16 | bottle 73**
- Domaine Chandon Étoile Brut Rosé, North Coast NV **glass 15 | bottle 80**
- Nicolas Feuillatte Brut, Épernay NV **glass 16 | bottle 80**
- Henriot Brut Souverain, Reims NV **glass 26 | bottle 95**
- Waris-Hubert Brut, Avize NV **bottle 110**
- Veuve Clicquot Brut "Yellow Label", Reims NV **glass 25 | bottle 125**
- Bollinger Special Cuvée Brut, Aÿ NV **glass 28 | bottle 140**
- Nicolas Feuillatte "Palme d'Or" 2002 **bottle 230**
- Dom Pérignon, Épernay 2009 **bottle 350**

## LIGHT WHITES

- Pinot Gris, Elk Cove Vineyards, Willamette Valley 2017 **bottle 50**
- Picpoul de Pinet HB, Languedoc-Roussillon 2017 **glass 12 | bottle 50**
- Terlato Pinot Grigio, Friuli, Italy 2017 **glass 14 | bottle 68**
- Chenin Blanc, Domaine Champalou Vouvray, Loire Valley 2017 **glass 12 | bottle 50**
- Albariño, Bodegas Del Palacio de Fefiñanes, Rias Baixas 2017 **glass 14 | bottle 65**

## AROMATIC WHITES

- Viognier, Domaine de Triennes, Provence 2016 **glass 12 | bottle 50**
- Garganega, Pieropan Soave Classico, Veneto 2017 **glass 12 | bottle 50**
- Grüner Veltliner, Prager, Wachau 2015 **bottle 70**

## RIESLING

- Weingut Robert Weil Tracken, Rheingau 2015 **glass 12 | bottle 50**
- Dönnhoff Estate, Nahe 2015 **bottle 60**
- Weingut Pffeffingen Estate Dry, Pfalz 2015 **glass 16 | bottle 78**
- Franz Kunstler Estate Dry, Rheingau 2017 **glass 18 | bottle 88**

## SAUVIGNON BLANC

- Kenzo Estate "Asatsuyu", Napa Valley 2017 **half bottle 79 | bottle 150**
- Loveblock, Marlborough 2017 **glass 12 | bottle 52**
- Fiddlehead Cellars "Happy Canyon", Santa Ynez Valley 2014 **bottle 54**
- Delaporte Sancerre, Loire Valley 2017 **glass 15 | bottle 61**
- Cliff Lede, Napa Valley 2017 **glass 15 | bottle 70**

# Wine Selections

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## CHARDONNAY

- ~~Neiman Marcus~~ Sonoma County 2016 **glass 13 | bottle 60**  
William Fevre Chablis, Champs Royaux, Burgundy 2017 **glass 18 | bottle 88**  
Jean-Jacques Vincent Bourgogne Blanc, Burgundy 2014 **glass 16 | bottle 78**  
Laguna Ranch Vineyards, Russian River Valley 2015 **glass 13 | bottle 60**  
Patz & Hall, Dutton Ranch, Russian River Valley 2016 **glass 17 | bottle 85**  
Jordan, Russian River Valley 2016 **glass 24 | bottle 110**  
Neyers Ranch 304, Napa Valley 2017 **bottle 68**  
Chateau Montelena, Napa Valley 2015 **bottle 125**  
Cakebread, Napa Valley 2017 **glass 26 | bottle 130**

## ROSÉ

- Fleur de Mer Rosé, Côtes de Provence 2018 **glass 12 | bottle 58**  
Red Car, Sonoma Coast/Mendocino 2017 **glass 14 | bottle 68**  
Joguet Chinon Rosé, Loire Valley 2015 **bottle 50**

## PINOT NOIR

- Cherry Pie, California 2016 **glass 12 | bottle 50**  
Au Bon Climat, Santa Barbara County 2017 **glass 15 | bottle 65**  
Craggy Range “Te Muna Road”, Martinborough 2015 **bottle 70**  
FEL, Anderson Valley 2015 **glass 16 | bottle 90**  
Belle Glos, Clark & Telephone, Santa Maria 2017 **glass 20 | bottle 95**  
Clos Du Val, Carneros Estate 2016 **glass 22 | bottle 95**  
Domaine Joseph Roty Marsannay, Burgundy 2013 **bottle 120**  
Raen, Sonoma Coast 2016 **bottle 150**

## BEAUJOLAIS

- Jean-Paul Thevenet Vieilles Vignes Morgon 2015 **bottle 70**  
Domaine Dupeuble 2017 **glass 15 | bottle 72**  
Guy Breton Chiroubles 2017 **bottle 85**

## ITALIAN REDS

- Nebbiolo, Vietti “Perbacco”, Piedmont 2015 **glass 12 | bottle 50**  
Sangiovese, Col d’Orcia Rosso di Montalcino, Tuscany 2015 **glass 15 | bottle 60**  
Merlot/Syrah/Sangiovese, Gaja “Ca’Marcanda Promis”, Tuscany 2015 **bottle 85**  
Schioppettino, Vignai da Duline “La Duline” Venezia-Giulia 2015 **bottle 92**  
Barbera d’Asti, Michele Chiarlo “La Court”, Piedmont 2013 **bottle 120**  
Cabernet/Sangiovese, Sassicaia “Guidalberto” Bolgheri 2015 **bottle 135**

# Wine Selections

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## GRENACHE

Kermit Lynch Côtes du Rhône, Southern Rhône 2017 **glass 12 | bottle 50**

## ZINFANDEL

Frank Family Vineyards, Napa Valley 2015 **glass 15 | bottle 70**

Neal Family Vineyards, Napa Valley 2013 **glass 18 | bottle 85**

## MERLOT

Peju Winery, Napa Valley 2015 **glass 18 | bottle 92**

Rombauer, Napa Valley 2015 **bottle 92**

Château Beau-Séjour Bécot Premier Grand Cru Classé, St.-Emilion 2006 **bottle 215**

## CABERNET SAUVIGNON

Stag's Leap Wine Cellars "Artemis", Napa Valley 2015 **half bottle 75**

Chateau Ste. Michelle "Artist Series", Columbia Valley 2012 **bottle 80**

Ancient Peaks Paso Robles 2016 **glass 14 | bottle 60**

Edge, Alexander Valley 2016 **glass 15 | bottle 79**

Jordan, Alexander Valley 2016 **bottle 115**

William Hill Estate, Napa Valley 2015 **glass 15 | bottle 79**

Frank Family Vineyards, Napa Valley 2015 **glass 18 | bottle 90**

Turnbull, Napa Valley 2016 **glass 24 | bottle 110**

Heitz Cellar, Napa Valley 2013 **bottle 120**

Overture by Opus One, Napa Valley NV **3oz. glass 25 | bottle 195**

Silver Oak, Napa Valley 2013 **bottle 290**

Caymus Special Selection, Napa Valley 2014 **bottle 320**

Joseph Phelps "Insignia", Napa Valley 2015 **bottle 390**

Opus One, Napa Valley 2014 **bottle 450**

## SYRAH

Stags' Leap Winery Petite Sirah, Napa Valley 2015 **bottle 70**

Penfolds Bin 28 "Kalimna", Barossa Valley 2014 **bottle 73**

## SAKE & SHOCHU

Ichiko "Blu" Shochu, Japan **bottle 50**

Sake Kubota "Manjyu" Junmai Daiginjyo, Niigata, Japan **bottle 100**


# Starters

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## DAILY SOUP **cup 8 | bowl 11**

seasonally inspired.

## MARIPOSA POKE\* **22**

 hamachi, salmon, ahi, cucumber, maui onion, ogo, garlic-chile, brown rice.

## HURRICANE SEASONED FRIES **10**

truffle yuzu aioli.


## KAHUKU CORN CHOWDER **cup 8 | bowl 11**

 monkey bread crouton, celery, potato, chive.


## AHI TUNA SASHIMI\* **24**

wasabi, soy, micro greens salad.


## MARIPOSA SALAD **14**

 mari's greens, toasted almonds, sweet onions, cherry tomatoes, mariposa dressing.

## PORTOBELLO MUSHROOM "FRIES" **16**

 tempura battered portobello mushrooms, tossed with parmesan and fresh herbs, roasted garlic aioli.


## ASSORTED CHEESES FROM AROUND THE WORLD **3 for 15 | 5 for 18**

 served with house-baked lavash, fruits, nuts.

# Salads

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## APPLEWOOD SALMON\* **26**

 lightly smoked, mari's greens, shaved maui onion, sweet land farms goat cheese, spiced pecans, champagne-papaya vinaigrette.


## GRILLED CHICKEN SALAD **25**

soy-marinated chicken, mari's baby romaine, carrots, peppers, bean sprouts, cilantro, crispy wonton, miso vinaigrette.

## CAESAR SALAD **18**

 mari's baby romaine, capers, ho farm tomatoes, sunflower "parmesan", garlic crostini, plant-based caesar dressing.  
with chicken **26** | with salmon\* **28**



## CHILLED KING CRAB SALAD **30**

 big island hearts of palm, mari's butter lettuce, avocado, green goddess dressing.

## FENNEL SEARED AHI SALAD\* **26**

mari's greens, fingerling potatoes, red onions, ho farm tomatoes, haricot verts, niçoise olives, hard boiled local organic egg, lemon herb dressing.

## MEDITERRANEAN SALAD **18**

  mari's baby romaine, cucumber, red onions, ho farm tomatoes, avocado, niçoise olives, fresh herbs, sweet land farms feta cheese, light greek dressing.  
with chicken **26** | with salmon\* **28**

## A LA CARTE POPOVER & CONSOMMÉ **15**

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 6 or more adults, a 20% service charge will be added.

Before placing your order, please inform your server if a person in your party has a food allergy.



**VEGAN**



**VEGETARIAN**




**GLUTEN-FREE**

# Sandwiches

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## SMOKED PORTOBELLO MUSHROOM WRAP 20

 whole wheat tortilla, lettuce, sprouts, tomatoes, roasted red onions, avocado aioli, petite mari's greens salad.

## LOBSTER CLUB 30

bacon, roasted peppers, avocado, lettuce, mayonnaise, hurricane fries.

## AHI TUNA MELT\* 24

grilled tuna, caper aioli, grilled red onions, lettuce, fontina cheese, whole wheat potato roll, petite mari's green salad.

## THE MARIPOSA BURGER\* 22

grass fed wagyu beef patty, melted cheddar, basil-tarragon aioli, grilled onions, lettuce, tomato, potato kaiser bun, sweet potato fries.

## PULLED PORK SANDWICH 22

smoked pulled pork, slaw, guava barbecue sauce, pickled jalapeño, french roll, sweet potato fries.


# Main Selections

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## CHICKEN MILANESE 24

herb parmesan breaded chicken, israeli couscous, hamakua mushrooms, baby carrots, tomato-basil sauce, arugula, olive oil.

## ROASTED BEET "POKE" BOWL 21

 red and golden beets, sweet onions, edamame, ogo, radish, carrots, avocado, japanese pickled daikon, furikake brown rice, sesame dressing.

## TAGLIATELLE BOLOGNESE 25

slow-cooked meat sauce, porcini mushrooms, red wine, fresh pasta, crispy parmesan salad.


## LAKSA SEAFOOD CURRY 30

clams, kauai prawns, fresh fish, vegetable julienne, steamed rice.


## ADOBO STYLE BABY BACK RIBS\* 26

smoked then grilled with adobo glaze, pandan fried rice with peppers and peas, marinated ho farm tomatoes.

## BUTTERNUT SQUASH PASTA 20

 shaved butternut squash, onions, garlic, fresh sage, white wine parmesan cream, penne pasta. with chicken 28 | with kauai prawn\* 32

## APPLE & MUSTARD BRINED PORK CHOP 28

 roasted sweet potato hash, garlic haricot verts, herb jus.

## MISOYAKI KONA KAMPACHI\* 28

multigrain risotto, garlic ginger choy sum, king crab namasu, kabayaki butter.

## MARIPOSA LOCO MOCO\* 21

grass fed wagyu beef patty, steamed white rice, local organic sunny side up eggs, hamakua mushroom truffle gravy.

## SEARED DIVER SCALLOPS\* 34

U-10 diver scallops, ginger scallion cauliflower "fried rice", sesame kale, soy caramel.

# Chilled

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**MARIPOSA PLANTATION TEA 6**  
guava and pineapple juices, cassis tea

**MARIPOSA PUNCH 6**  
guava, orange and pineapple juices

**OLD-FASHIONED LEMONADE 6**  
freshly squeezed

**TEXAS COOLER 6**  
prickly pear, citrus flavors, fresh mint

**HALEAKALA 6**  
coconut and pineapple juices,  
swirled with strawberry

**ICED COCO COFFEE 6**  
coconut syrup, splash of cream

**ICED TEA SORBET FLOAT 7**  
mango, lemon or strawberry sorbet

**Q SPECTACULAR DRINKS 4**  
q ginger beer, q ginger ale, q tonic or q club soda

**ACQUA PANNA®**  
**PREMIUM STILL WATER 500mL 5 | 1L 8**

**S.PELLEGRINO®**  
**SPARKLING WATER 500mL 5 | 1L 8**

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TELL US HOW WE ARE DOING  
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