



POIPU, KAUAI

HOURS & LOCATION

2829 Ala Kalanikaumaka #42 Koloa, Kauai, HI 96756

HOURS

5:00 pm - 8:30 pm

HAPPY HOUR

4:00 pm - 5:00 pm

LIVE MUSIC

5:30 pm - 7:30 pm
Sunday - Thursday & Most Fridays

- Online reservations accepted for parties of 6 or less.

Event Information:
eventskauai@merrimanshawaii.com
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RESERVATIONS

RESERVATIONS

PRIVATE DINING

JOBS

PARKING

Mall parking

MENUS

DINNER

KEIKI

HAPPY HOUR

WINE LIST

DINNER MENU

APPETIZERS

SOUP Chef's Daily Selection	12
KALUA PORK & MAUI ONION QUESADILLA House-Made Kim Chee, Sweet Chili- Mango Sauce	17
DUNCENESS CRAB CAKES Kauai's Natural Spring Grown Watercress, Omaso Orange, Avocado, Salsa Verde	29
GARLIC ROASTED WILD SHRIMP Moroccan Spices, Lemon, Cherry Tomato, Olive Oil, House Baked Focaccia Bread	28
HAWAIIAN STYLE 'AHI POKE Maui Sweet Onion, 'Inamona, Ogo Jalapeno, Crushed Avocado, Soy Ginger Dressing, House Made Moloka'i Sweet Potato Chips	25
TAKO "À LA ESCARGOT" Octopus, Cognac Parsley Butter, House Baked Focaccia Bread	26
SMOKED TARO HUMMUS Crudité of Local Vegetables, Extra Virgin Olive Oil, Moloka'i Sweet Potato Chips	14

DIRT GROWN SALADS

CAESAR, PETER'S ORIGINAL Hirabara Farms Romaine, Fried Avocado Croutons, Shaved Parmesan	19
HIRABARA FARMS BEET SALAD (GF) Pu'uwai Organic Baby Arugula, Toasted Macadamia Nuts, Kunana Dairy Chèvre, Aged Balsamic-Citrus Vinaigrette	18
PU'UWAI GARDENS AVOCADO, PAPAYA TOMATO & FENNEL SALAD Koloa-grown baby arugula, local watercress, Point Reyes blue cheese spiced macadamia nuts, lemon-garlic dressing gluten free	18

ENTRÉES

MAKAI Caught trolling west Kauai waters - Captain Tony Consalves, FV Hoku Kai II From the ocean, farm-inspired	
MERRIMAN'S ORIGINAL WOK CHARRED 'AHI - Line Caught by Captian Kevin Yamase - Won Bok Slaw, Wasabi Soy Sauce	48
MACADAMIA NUT CRUSTED MAHI MAHI _ Caught Trolling Southern Kauai Waters by Captain Terry Daligdig, FV Kai'ea - Hamakua Ali'i Mushroom Sake Reduction, Garlic Jasmine Rice	49
KEAHOLE LOBSTER, SHRIMP & KALUA PORK Nāmīlu Fishpond Clams, Jason's Noodles, Pu'uwai Bok Choy, Dashi, Cilantro, Chili Tare	47
FILET MIGNON MP 7 oz. Grilled Steak, Taro Whipped Potatoes, Chili Garlic Green Beans, Hamakua Ali'i Mushrooms, Herb Compound Butter, Marinated Tomatoes	
HANALEI TARO FALAFEL Cilantro Crème Fraîche, Cucumber Tomato Relish vegetarian, vegetarian option	38
MERRIMAN'S DUO PLATE Macadamia Nut Crusted Mahi Mahi, Hamakua Ali'i Mushroom Sake Reduction & Petite Prime Filet Mignon, Herb Compound Butter, Marinated Tomatoes	68

SIDES TO SHARE

FRESH LOCAL VEGETABLE gluten free	8
GARLIC JASMINE RICE gluten free	8
TARO MASHED POTATOES gluten free	8
SEA SALT FRIES	8
TRUFFLE PARMESAN FRIES	10
BUTTERMILK BISCUITS	8

DESSERT

LILIKOI MOUSSE Fresh Fruit, Macadamia Nut Shortbread Cookie	14
HAWAIIAN CHOCOLATE PURSE Coffee Caramel, Candied Mac Nuts, House Made Tahitian Vanilla Ice Cream	15
PINEAPPLE MACADAMIA NUT BREAD PUDDING House Made Tahitian Vanilla Bean Ice Cream, Rum Butter Sauce	15
HOUSE MADE VANILLA ICE CREAM Waffle Cone	8
SORBET	14

Gluten-Free (GF) and Vegetarian (V) menu options
Certified Organic products used whenever possible
*Consuming raw or undercooked foods may increase your risk of food borne illness.
A 4% surcharge on food goes entirely to our hardworking culinarians. For parties of 6, a suggested gratuity of 20% will be added for your convenience.
Menu Subject to Change

COCKTAILS

MERRIMAN'S MAI TAI Kula Rum, Orange Curaçao, Fresh Lime House-Made Mac Nut Orgeat, Honey-Liliko'i Foam* raw egg	18
NO KA 'OI Ocean vodka, fresh lime, Thai basil Kauai honey-liliko'i puree*	18
SWEET ESCAPE Corralejo reposado, Aperol, fresh lime, cucumber	18
EXTENDED VACATION Rittenhouse Rye, Muddled Orange & Lemon, Ginger-Vanilla Simple, Bitters	18
COCO LOCO Botanist Gin, Toasted Coconut Creme, Lemongrass Simple, Lime	18
ALANI SPRITZ Hanalei Spirits Lilikoicello + Hawaiian Orange Curacao Prosecco, Soda, Pu'uwai Fresh Liliko'i	18
THE MOCKINGBIRD N/A Seedlip 'Grove' Non-Alcoholic Spirit, Yuzu, Muddled Cucumber, Lemongrass Simple, Soda	18

MOCKTAILS - NON-ALCOHOLIC DRINK'S

ZERO PROOF MAI TAI POG, Lime, Macadamia Nut Syrup, Liliko'i-Honey Foam* raw egg	12
TROPICAL DREAMS House Made Coconut Cream, Pineapple	10
CHERRY FIZZ Sprite, Amarena Cherry Syrup	10
LEMONADE Plain, Strawberry or Liliko'i	8

WINES BY THE GLASS

SPARKLING

CHAMPAGNE, COLLET BRUT Champagne, France NV	23
PROSECCO, BELE CASEL Canale, Italy	16
NON-ALCOHOLIC SPARKLING Weibel Vineyards, Ca	12
BRUT ROSE, LUCIEN ALBRECHT Alsace, France NV	16

ROSÉ WINE

MATTHIASSEN Napa Valley, CA	18
SALWEY Baden, Germany	16

WHITE WINE

RIESLING, MÖNCHHOF Mosel, Germany	17
ALBARIÑO, MARTIN CODAX Rias Baixas, Spain	15
VERDECA, ALICE Manduria, Italy	16
SAUVIGNON BLANC, HENRI BOURGEOIS Loire Valley, France	20
CHENIN BLANC, LUBANZI Swarthland, South Africa	15
CHARDONNAY FRANK FAMILY VINEYARDS Carneros, CA	20
PINOT BLANC CHARDONNAY BLEND, REBHOLZ Pfalz, Germany	18
GIESEN, NON-ALCOHOLIC SAUVIGNON BLANC New Zealand	12

RED WINE

PINOT NOIR, MELVILLE Sta. Rita Hills, Ca	18
PINOT NOIR, ZD Carneros, Ca	23
CINSAULT, LUBANZI Swarthland, South Africa	17
GRENACHE BLEND, LINNE CALODO Paso Robles, Ca	18
ZINFANDEL, FROGS LEAP Napa Valley, Ca	18
TEMPRANILLO, VINA ALBERDI Rioja, Spain	18
CABERNET SAUVIGNON, OBSIDIAN RIDGE North Coast, CA	22
CABERNET SAUVIGNON, SEQUOIA GROVE Napa Valley, CA	30

DRAFT BEER

Wine Glass Portions are 5oz. & Tap Beers are 14oz.

P.G.B. EXTRA PALE ALE Honolulu Beerworks 6% ABV	9
RED SAND, AMBER ALE Kohola Brewery, 5.5% ABV	9
MA'A, LAGER Ola Brew Co. 5.6% ABV	9
KIAWE VANILLA PORTER Ola Brew Co., 6.8 %ABV	9

WINE LIST

CURRENT WINE LIST

