

Relish Oceanside

Handcrafted Cocktails

Classic, simple and island inspired

NO KA `OI MAI TAI | 16

“Junior’s winning Mai Tai”

Malibu, Cruzan, Grand Marnier, fresh lime sour, pineapple and orange juices, citrus infused sugar cane syrup, Old Lahaina Dark rum float

HONOLUA | 14

Tito’s, passion fruit pureé, lime wedge, sierra mist

BREAKWALL | 14

Jack Daniels, strawberry pureé, guava juice

THOUSAND PEAKS | 14

Bombay Sapphire, St. Germain, passion fruit pureé, club soda, fresh lime juice

Mocktails

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HANGTEN | 6

Strawberry pureé, mint, lemonade, club soda

CUT BACK | 6

Fresh squeezed lemon, orgeat, pineapple and orange juices, sierra mist

FLEMINGS | 14

Jameson, peach schnapps, sierra mist, sour mix

SHARK PIT | 14

Bacardi, mint, banana, passion fruit pureé, coconut syrup, blended with ice cream

IRON WOODS | 14

Bacardi, fresh lime juice, simple syrup, mango pureé, prosecco, mint

S-TURNS | 14

Westin patron, fresh lime juice, passion fruit pureé, guava juice

PUAMANA | 14

Maker’s Mark, hibiscus syrup, pineapple juice, fresh lemon juice

BEACH BREAK | 6

Passion fruit pureé, lemonade

GOOFY FOOT | 6

Cucumber, lime juice, ginger ale

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Wine By The Glass

| | GLASS | BOTTLE |
|----------------------------------------------------------------------|-------|--------|
| WHITES | | |
| Sonoma-Cutrer Russian River, Chardonnay , Sonoma , CA | 13 | 50 |
| Carl Graff Spatlese, Reisling , Mosel, Germany | 13 | 50 |
| Willamette Valley, Pinot Gris , OR | 13 | 50 |
| Nobilo, Sauvignon Blanc , Marlborough, New Zealand | 13 | 50 |
| Conundrum, White Blend , CA | 13 | 50 |
| REDS | | |
| Substance, Cabernet Sauvignon , Columbia Valley, WA | 13 | 50 |
| Swanson Cygnet, Merlot , Napa Valley, CA | 13 | 50 |
| Straight Shooter, Pinot Noir , Willamette Valley, OR | 13 | 50 |
| Josh Cellar, Cabernet Sauvignon , North Coast, CA | 13 | 50 |
| Ravage, Dark Red Blend , Acampo, CA | 13 | 50 |
| ROSE | | |
| Esprit Gassier, Rose , Provence, France | 13 | 50 |
| Charles & Charles, Rose , Columbia Valley, WA | 13 | 50 |
| BUBBLES | | |
| Roederer Estate, Sparkling Wine , Anderson Valley, California | 13 | 50 |
| Ruffino, Prosecco , Prosecco, Italy | 13 | 50 |

Beer | 8

Budweiser
Bud Light
Michelob Ultra
Corona
Heineken
Bikini Blonde
Big Swell IPA
St. Pauli Girl (non Alc)

Beer | 6

PBR
Tecate
Coorslight

Draft Beers | 8

SERVING A VARIETY FROM
OUR LOCAL BREWERS:

Kohala Brew
Maui Brewing Co.
Kona Brewing Co.

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Appetizers

SPICY AHI POKE TOSTADAS* | 19 
Crispy wonton chip, avocado, ahi poke, hawaiian chili pepper aioli

LOBSTER CHOWDER | 14
Cold water lobster, bacon, chives, Tabasco® butter, crostini

OHANA SASHIMI* | 24
Ahi, Salmon and Ono, daikon sprout salad, wasabi vinaigrette, yamasa shoyu

TARO FOCACCIA | 8
Kimchee butter, shallot and garlic confit

MISO YAKITORI | 14
Miso-shoyu seared bamboo chicken skewers, sambal pickled pineapple

Salads

TOYBOX TOMATO AND BURRATA | 12
Upcountry toybox tomato, burrata, daikon sprouts, Maui onion, balsamic gastrique, Upcountry baby greens **GF**


RELISH HOUSE | 12
Haiku greens, Kula tomato, carrots, hearts of palm, avocado, papaya seed dressing
GF


ONO AND CRAB CEVICHE* | 18
Lime and rock salt cured Ono, lump crab, local avocado, Togarashi plantain chips

PORK BELLY BUNS | 16
Crispy pork belly, house crafted steam buns, pickled daikon, sweet-spicy gastrique

GARLIC PRAWNS* | 22
Flash fried head on Kauai prawns, Hawaiian garlic chili sauce

CHARCUTERIE BOARD | 20
Chef's selection of imported cheese, paté, house crafted toasts and lavosh

CHAIOGA BEETS AND CHEESE | 14 
Roasted baby beets, Fantasia goat cheese, kale chicharron, black vinegar gastrique
GF

CLASSIC CAESAR SALAD | 13 
Romaine, cured tomato, asiago, sweet bread croutons, cracked black pepper



Indicates SuperFoodsRx™ dishes, which specifically pair whole foods to boost their nutritional benefits and their flavors. Antioxidant-rich and naturally low in calories, SuperFoods are known to improve well-being and longevity.

GF Gluten Free

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

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Entrées

LOBSTER MAC & CHEESE | 40

6oz. Lobster tail two ways, artesian four-cheese sauce tossed with Italian lumache pasta and heirloom baby carrots

PAN SEARED FILET | 38

Beef tenderloin, creamy mashed potatoes, Ali'i mushrooms, brussel sprouts and Olelo infused demi glace

MEYER LEMON CRISPY ROAST

CHICKEN | 28

Brussel sprouts, house crafted bacon lardon, truffle honey vinaigrette

SEAFOOD RISOTTO | 36

Kauai prawns, fresh catch, creamy Arborio rice, beurre blanc, cherry tomatoes and wilted spinach **GF**

HAWAIIAN STYLE BBQ RIBS | 28

Lliko'i bbq sauce, steamed rice and Asian slaw

TOGARASHI TOFU | 24

Pohole fern salad with steamed brown rice **GF**

PORK CHOP | 36

Local beer brined pork chop, roasted cauliflower, smoky wild boar hash and Kohola beer gastrique

HAWAII ALA'E RUBBED BONE-IN

RIB EYE* | 44

14oz. Rib eye, heirloom baby carrots, grilled asparagus, whipped potatoes and garlic soy butter sauce

BLUE CRAB AND MACADAMIA NUT

MAHI* | 38

Macadamia nut and blue crab crusted Mahi filet, hamakua mushrooms, shichimi seared asparagus, sake kabayaki cream

FURIKAKE SEARED AHI* | 34

Rare-seared Ahi, yuzu spinach salad with bacon, local tomato, hearts of palm

CRISPY HIBACHI SALMON* | 32

Japanese style crispy salmon, house-made hibachi sauce, bok choy, shiitake mushrooms and kabocha

Sides

MASHED POTATOES | 7

STEAMED RICE | 7

BRUSSEL SPROUTS | 7

HEIRLOOM BABY CARROTS | 7

ALI'I MUSHROOMS | 8

ASPARAGUS | 8



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