



GUIDE TO PLANNED PARTIES

LuLu's

Lahaina Surf Club & Grill

LuLu's Lahaina Surf Club & Grill is proud to put before you our Guide to Planned Parties.

In our guide you will find our regular dinner menu, set menus at various prices per person and brief but important facts regarding our restaurant. Please do not feel limited to the menus discussed within, simply use them as a guideline in planning any or all of your important special functions with us.

Our Marketing & Events Director, Desiree Abernathy will be happy to answer any and all questions you may have, no matter how simple or complex they may seem.

Thank you,
Ron Panzo
Managing Partner

INTRODUCTION

An exciting restaurant concept for Lahaina is hereby presented for your consideration. Drawing upon its successful track record in Kona, Kihei, and Waikiki, the owners of LuLu's have created a new themed venture ... **LuLu's Lahaina Surf Club & Grill**. While **LLSC&G** emphasizes new levels of service, cuisine, entertainment and atmosphere it also reflects the life and lifestyle of the islands. Featuring tantalizing appetizers, entrees and innovative tropical drinks presented in a vibrant open-air atmosphere, **LuLu's Lahaina Surf Club & Grill** creates a warm and inviting environment for visitors and locals alike.

Emphasizing a relaxed dining experience, **LuLu's Lahaina Surf Club & Grill** is a refuge for all who come in from a day well spent at nearby beaches, parks and shopping centers. With its focus on ocean memorabilia and strong ties to the surfing community, **LLSC&G** will also be the home for many wave-riders and ocean enthusiasts who appreciate and value the preservation of Hawaii's aquatic heritage. Our interior features authentic surfing memorabilia, utilizing antique surfboards and pictorial art from the John Severson's collection of prominent surfing personalities from years gone by. Complimenting this extensive collection are a few pieces ranging from traditional to modern Outrigger canoe paddling memorabilia. With its twin themes of surfing and paddling, **LLSC&G** will reflect the influence these two island passions have had upon our broader culture at large ranging from popular song and dance to movies and fashion. Our retail counter will, of course, offer art pieces by John Severson and Jimmie Hepp, along with other featured island artist.

With an inviting aura created by its tropical décor, **LLSC&G** offers a world of enticement within the greater setting of West Maui's beach resort area. The soft glow of tiki-torches and the relaxing sounds of Hawaiian contemporary music will enhance the **LLSC&G** "island experience."

Led by a dedicated management team with a successful history and diversified experience within the hospitality industry, **Lulu's Lahaina Surf Club & Grill** has a highly trained wait and support staff which prides itself on professional service. And, of course, the main ingredient in our food and service is a generous portion of **Aloha!**

Lulu's

Lahaina Surf Club & Grill

Breakfast/Lunch & Dinner/Late Night Menus

Please remember that our set dinner menus DO NOT include tax or gratuity and that menu items and prices are subject to change.

LuLu's

Lahaina Surf Club & Grill

**** Breakfast ****

(Served on Saturday & Sunday from 8-11am)

Omelets

All our omelets are created with three eggs and served with LuLu's fresh Kula hash or two scoops sticky rice. Substitute fried rice – add \$1.00. We offer egg whites for any of our omelets – just let us know!

DAWN PATROL A North Shore favorite with the big wave riders! Three egg omelet stuffed with the Chef's special fried rice topped with melted cheddar & jack cheese.....\$8.95

THE BIG KAHUNA A mouth watering blend of kalua pork, spicy Portuguese sausage, smoked Applewood bacon, honey tavern ham, sautéed spinach, Maui onions, vine-ripened Olowalu tomatoes, mushrooms and pepper jack cheese.....\$10.95

JAWS No need to get towed in with this dish. Rock crab, sautéed spinach, mushrooms & vine-ripened Olowalu tomatoes, complimented with Haleakala Swiss cheese.....\$10.95

THE WAIKIKIAN A classic combination of grilled Maui Gold pineapple, honey tavern ham, caramelized onions & cheddar and jack cheeses.....\$9.95

UPCOUNTRY Garlic grilled tofu, sautéed Maui onions, spinach, vine-ripened Olowalu tomatoes, mushrooms and Haleakala Swiss cheese.....\$8.95

JUST SAY CHEESE A delicious jumble of melted cheddar, pepper jack & Haleakala Swiss cheese.....\$6.95

HANG TEN Kalua pork-Kula hash Swiss cheese.....\$8.95

LuLu's' Tutu Pancakes, Malasadas & Toast

Just like Grandma (Tutu) used to make! All pancake stacks are served with your choice of maple or coconut syrup. Or "gotta have it" warm macadamia nut anglaise – add \$1.50

THE CLASSIC PANCAKE.....\$6.95

CHOCOLATE CHIP.....\$7.95

ANY BERRY & LULUSHIRE CREAM.....\$8.95

UPCOUNTRY BANANA.....\$7.95

ISLAND STYLE Simmered Maui Gold pineapple-cinnamon and bananas garnished with macadamia nuts & LuLushire cream.....\$8.95

STUFFED FRENCH TOAST Fresh baked Hawaiian sweet bread stuffed with Maui Gold pineapple-lilikoi marmalade, grilled brown and topped with bananas and macadamia nuts.....\$8.95

CLASSIC FRENCH TOAST Four slices of fresh baked Hawaiian sweet bread, lightly grilled and sprinkled with powdered sugar.....\$6.95

HAUPIA CREAM MALASADAS Golden brown Portuguese style doughnut filled with Hawaiian style cream, garnished with choke sugar!.....\$6.95

Breakfast Favorites

SPAM AND EGGS An island delicacy. Two eggs any style, sliced grilled Spam, two scoops sticky rice or LuLu's fresh Kula hash brown.....\$7.95

STEAK AND EGGS 6 oz. NY steak flame broiled to perfection, served with two scoops sticky rice or LuLu's fresh Kula hash brown.....\$14.95

TUSCAN SUN "An Italian classic", grilled Italian sausage, peppers, Maui onions, Kula potatoes & parmesan, scrambled with three eggs..... \$9.95

LIGHT BREAKFAST Pre-surf breakfast. Two eggs any style with two scoops sticky rice or LuLu's fresh Kula hash Brown. Served with sourdough, white or wheat toast.....\$6.95

HEAVY BREAKFAST Post-surf breakfast. Two eggs any style with choice of kalua pig, spicy Portuguese sausage, smoked Applewood bacon, grilled Spam or honey tavern ham. Also served with two scoops sticky rice or LuLu's fresh Kula hash brown. And choice of sourdough, white or wheat toast.....\$9.95

FRUIT BOWL FOR GIDGET For that perfect bikini in mind...seasonal fresh fruit garnished with LuLu's honey yogurt, granola & shaved coconut.....\$8.95

BREAKFAST FLATBREAD Spicy Portuguese sausage, scrambled eggs, caramelized Maui onions, roasted peppers and melted Haleakala Swiss cheese.....\$9.95

BOULEVARD SAIMIN Garnished with teriyaki chicken, kim chee, won bok, fish cake, and green onions.....\$12.95

SAIMIN SAYS "ONO" Char siu, Spam, won bok, fish cake and green onions.....\$8.95

OXTAIL SOUP Braised oxtail, watercress, waterchestnuts, shitake mushrooms and grated ginger.....\$11.95

LOCO MOCO "Eggs as you like them" served over a ½ pound seasoned Black Angus beef patty on a bed of sticky rice. Topped with mushroom gravy and sautéed onions. Just when you thought it couldn't get any better... served with mac salad!.....\$11.95

Eggs Benedict

All benedicts come with your choice of LuLu's Kula hash brown or two scoops sticky rice.

SMOKED SALMON BENEDICT Thin slices of Cane Fire Kiawe smoked salmon served over an English muffin, topped with two poached eggs, Maui onions and capers, glazed with homemade wasabi hollandaise sauce.....\$12.95

BEACH BOY BENEDICT Homemade crab cakes served over English muffin, topped with two poached eggs and glazed with homemade hollandaise sauce.....\$11.95

BLACKENED BLUE AHI BENEDICT Fresh island ahi/yellowfin tuna, seared medium-rare with Cajun spices, served over an English muffin layered with sautéed mushrooms and topped with two poached eggs, glazed with homemade Cajun hollandaise sauce.....\$11.95

CLASSIC LONGBOARD EGGS BENEDICT Toes on the nose! Lean honey tavern ham served over an English muffin, topped with two poached eggs and glazed with hollandaise sauce.....\$8.95

Sides

LULU'S KULA HASH BROWN.....\$2.95

BISCUITS & GRAVY.....\$2.95

TWO SCOOPS STICKY RICE.....\$2.95

TWO PANCAKES.....\$2.95

PLAIN MALASADAS.....\$2.95

TOAST (WHEAT, SOURDOUGH OR WHITE).....\$2.95

LINK SAUSAGE.....\$3.95

KULA PORK HASH.....\$3.95

BACON.....\$3.95

SPAM.....\$3.95

KALUA PORK.....\$3.95

SMOKED TAVERN HAM.....\$3.95

SPICED PURITY PORTUGUESE SAUSAGE.....\$3.95

TWO EGGS.....\$3.95

SMALL FRUIT PLATE.....\$3.95

LuLu's

Lahaina Surf Club & Grill

** Lunch / Dinner **

Pupus

ENDLESS SUMMER ROLL "Roll you own" tofu, Shiitake mushrooms, mint, served with fresh Manoa lettuce, marinated rice noodles, and sprinkled with toasted sesame seeds.....\$7.95

CANE FIRE CHICKEN SKEWERS Grilled chicken skewers finished with sweet hoisin-ginger. Drizzled with Hawaiian chili pepper oil.....\$8.95

STEAMER LANE Fresh Manila Clams simmered in chardonnay & garlic with a hint of lemon Grass.....\$14.95

CHICKEN STRIPS Lose the bones - served golden brown. Accompanied with 3 choices, teriyaki, Li Hi Mui BBQ Sauce or spicy Buffalo style!..... \$8.95

BEACH BOYS NACHOS I'm tasting those good vibrations! Homemade tortillas chips with an avalanche of tomatoes, Maui onions, jalapenos, olives, black beans, sour cream, guacamole & homemade Maui-gold salsa.....\$11.95

HONOLULU HOT TUNA Fresh sashimi grade Ahi seared rare with Cajun spices & drizzled with mustard infusion soy vinaigrette. Served over a spicy cucumber salad..... Market Price

CRABBY CAKES Homemade - served golden brown with Asian mustard beurre blanc and Maui Gold Pineapple Relish.....\$13.95

BO DIDDLEY SQUIDLEY Crispy calamari seasoned and served with spicy tomato-caper sauce & lemon-garlic Parmesan aioli.....\$10.95

YOUR FAVORITE QUESADILLAS Choice of grilled tiger prawns, roasted chicken, kalua pork or fresh veggies smothered with Cheddar-jack cheese. Served with Maui gold salsa and sour cream.

*Veggie \$7 * Grilled Chicken \$8 *

*Kalua Pork \$8 * Grilled Tiger Prawns \$12

SHRIMPTINI COCKTAIL Grilled tiger prawns, served chilled with zesty cocktail sauce.....\$13.95

AHI POKE Fresh Island Ahi tossed in a soy-sesame oil vinaigrette, garnished with Hawaiian chili flakes, avocado aioli & inamona.....Market Price

DEATH VALLEY CHICKEN WINGS Hot & Spicy, grilled Chicago style and served with blue cheese dressing.....½ order \$6.95 full order \$12.95

FURIKAKE FRIES "An island classic" you know fries, you know Furikake... served with "island aioli" dipping sauce... savor the flavor brah!.....\$5.95

PEEL 'N EAT SHRIMP Succulent little bottom feeders. Garlic or cajun... for those who can't decide, try our garlic & Cajun combo.....½ pound \$11.95

NY STEAK PUPU NY grilled with a miso-yaki marinade, served sizzling over roasted peppers, onions & mushrooms.....\$13.95

HONEY MACADAMIA NUT SHRIMP Crispy prawns tossed in a honey macadamia nut aioli. "How sweet it is"!.....\$12.95

OYSTER ROCKEFELLER Fanny Bay Oyster's baked with fresh spinach, Maui onions, smoked applewood bacon and glazed with herb hollandaise.....\$9.95

From the Backyards

SEASAR + PLEASER

Baby romaine leaves, roasted garlic cloves, creamy Caesar dressing.....\$6.95 Add any topping of your desire:

*Grilled Chicken \$2 *Calamari \$3

*Grilled Tiger Prawns \$6 *Seared Ahi \$6

DA NORTH SHORE

Chopped sweet Maui onions, Olowalu tomatoes, artichoke hearts, grilled avocado, feta cheese & bay shrimp tossed in LuLu's house caper vinaigrette.....\$9.95

OLOWALU TOMATO SALAD

Slices of Olowalu tomatoes sprinkled with Kauai sea salt, pickled Maui onions, virgin olive oil and fig balsamic.....\$8.95

LULU'S TROPICAL

Organic Hula -Kula greens garnished with slices of island papaya, grilled tiger prawns - fresh papaya vinaigrette.....\$12.95

LEAHY'S GRILLED AHI SALAD

Grilled Island Ahi, Organic Hula -Kula greens, tossed with feta cheese, fried capers and balsamic vinaigrette..... \$14.95

CHEAP SALAD

Organic Hula-Kula greens, julienne Maui onions, carrots, and Olowalu tomatoes. You name the dressing!..... \$6.95

CHUN'S REEF" CHINESE CHICKEN SALAD

Organic Hula -Kula greens, red cabbage, julienne carrots, Maui onions, green onions, cilantro, toasted sesame seeds, crispy wontons in a spicy miso-Hawaiian chili vinaigrette. Topped with grilled hoisin chicken..... \$9.95

Burgers

Burgers are ½ pound seasoned Black Angus beef, with Russian dressing, dill pickle, and your choice of classic fries, Volcano fries or garlic fries. Sub small house salad for \$1.50

ALOHA Teriyaki, topped with Maui gold salsa.....\$9.95

MAGNUM P.I. Layered with crisp smoked apple wood bacon, cheddar cheese and chunky guacamole.....\$11.95

HOT LAVA Roasted Hawaiian chili peppers and melted pepper jack cheese.....\$9.95

MUSHROOM SWISS Wild mushrooms and Haleakala Swiss cheese.....\$10.95

BEARDED LADY Crumbled blue cheese, salsa & roasted Hawaiian chili peppers, topped with crispy Maui onions.....\$9.95

SLOPPY CHILI Topped with LuLu's homemade chili, pepper jack & cheddar cheese. Warning! Known to cause facial spasms!.....\$12.95

TRIPLE CROWN SURF BURGER A major event showcasing the best! Seasoned lean WAYGU beef flame broiled to perfection and crowned with rock crab, asparagus tempura spears, finished with LuLu's béarnaise.....\$14.95

SURFING USA AHI BURGER Guaranteed to go over the falls! Seared with fresh herbs, spices & finished with fried capers & a wasabi tartar sauce.....\$12.95

VENICE BEACH TOFU BURGER Feel fit! Seared with fresh herbs & drizzled with Asian horseradish dressing. Topped with cole-slaw.....\$11.95

LuLu's Specialty Entrees

Offered from 5-11 pm

MAHI MAHI ALA "COWABUNGA"

Baked with a wild mushroom- rock crab stuffing, finished with Chinese mustard vinaigrette.....\$19.95

AHI PRIME RIB

Fresh island yellow fin tuna, flame broiled with garlic-herbs, horseradish cream and au jus. Served over wasabi mash potatoes.....\$23.95

NORI ENCRUSTED ONO

Island fish with island flavors! Seared with nori & drizzled with ginger-soy sauce.....\$19.95

PRISON STREET PRAWNS

Marinated with rosemary, parsley, garlic, lemon juice and Hawaiian chili, Feta Cheese, served over a bed of sliced avocado and orzo salad.....\$24.95

HAWAIIAN BOUILLABAISSSE

Kona Lobster, tiger prawns, fresh island catch, Manila clams, simmered in a lemongrass -seafood broth.....\$28.95

MAUI WOWIE NEW YORK STEAK

12oz. New York seasoned with Hawaiian sea salt and flame broiled to perfection, topped with port-wine Maui onion jam.....\$23.95

14OZ PORK CHOP

Seasoned and flame broiled with garlic-herb cream cheese – pork au jus.....\$21.95

HULI HULI CHICKEN

LuLu's great grandma's recipe. Free range chicken, rotisserie grilled with secret seasonings.....\$19.95

SLIPPIN' DIPPIN' ST LOUIS BABY BACK RIBS

Slow roasted pork ribs with LuLu's homemade Li Hing Mui BBQ Sauce.....\$21.95

CHEF JR.'S "MEATLOAF"

Seasoned Black Angus baked with smoked applewood bacon and finished with wild mushroom bordelaise and garnished with horseradish cream.....\$19.95

All of our ONO-LICOUS dishes are served with selected starch and fresh veggies of the day.

Flat Breads

Personal Pan \$10.95

Full Pan \$18.95

FLATBREAD OF THE DAY

Ask your server about today's preparation.

MARGHERITA

The Queen's personal recipe. . . light tomato sauce, house made mozzarella, & fresh basil.

"WHERE'S ALL THE PEPPERONI" A LA KASH

Smothered with pepperoni, mozzarella, & Provolone cheese.

ALA MANARITI ITALIAN SAUSAGE

Homemade Italian sausage, roasted peppers, onions, mozzarella, & provolone cheese.

MAUI GOLD

Lean Tavern ham, spicy pineapple-cilantro salsa, mozzarella, & provolone cheese.

LI HING MUI BBQ CHICKEN

Caramelized Maui onions, baked with mozzarella & provolone, garnished with cilantro sour cream.

HOMEGROWN

Char-siu pork, kim chee, hoisin sauce, mozzarella, garnished with green onions.

MAMA MIA'S CHICKEN PARMESAN

Breaded chicken breast, grilled eggplant, pomodoro sauce, baked with mozzarella & parmesan.

Sandwiches

Served with dill pickle, and your choice of classic fries, Volcano fries or garlic fries. Sub small house salad for \$1.50

ANGRY HOG Kick it up a notch with Emeril's favorite sandwich - "Pork fat rules" Slow roasted with a Li Hi Mui BBQ sauce.....\$9.95

MAUI TERI-CHICKEN From the celebrated LuLu's in Tonga. Grilled teriyaki chicken, honey tavern ham, Maui gold salsa, Haleakala-Swiss cheese.....\$9.95

ROCK CRABBY SAND Homemade crab cakes lightly browned, topped with grilled avocado remoulade, served on a toasted po boy roll, drizzled with feta cheese aioli.....\$14.95

MAMA DORIS'S CHICKEN CURRY Grilled coconut curry chicken salad served over grilled focaccia and topped with sweet mango chutney.....\$9.95

CAPTAIN NOA'S MAHI MAHI From the high seas to the skillet – Cajun spices & sweet roasted pepper coulis. You'll scream "comociama" after every bite!.....\$10.95

TIJUANA SURF TACOS Fresh island Ahi, with Cajun spices, organic hula-Kula greens, tomato salsa, horseradish cream and wrapped in garlic-herb flour tortilla.....\$12.95

SAY CHEESE An American classic! Grilled cheese and ham served on Hawaiian sweet bread.....\$7.95

GOOCH'S ITALIAN SAUSAGE Roasted peppers, garlic, mushrooms & Maui onions, smoked tomatoes and Parmesan.....\$9.95

Local Favorites

ROAST DUCK SAIMIN Garnish, won bok, fish cake, and green onions.....\$12.95

CHICKEN CURRY KATSU Boneless breast of chicken, served golden brown & topped with Asian curry. Accompanied with sticky white rice & mac salad.....\$12.95

SAIMIN SAYS "ONO" Char siu, Spam, won bok, fish cake and green onions.....\$8.95

OXTAIL SOUP Braised oxtail, bok choy, shitake mushrooms and grated ginger.....\$11.95

BEEF TERIYAKI SANDWICH Served with mac salad and kim chee.....\$11.95

LOCO MOCO "Eggs as you like them" served over a ½ pound seasoned Black Angus beef patty on a bed of sticky rice. Topped with mushroom gravy and sautéed onions. Just when you thought it couldn't get any better... served with mac salad!.....\$11.95

Desserts

HAUPIA CREAM MALASADAS Golden brown Portugese style doughnut filled with Hawaiian style cream, garnished with choke sugar.....\$6.95

ISLAND AMBROSIA Hana papaya filled with vanilla ice cream, garnished with wild berries.....\$8.95

HOMEMADE PINEAPPLE-LILIKOI CHEESECAKE Served chilled over macadamia nut-Hawaiian sweet bread crust.....\$7.95

CHOCOLATE LAVA SOUFFLE Garnished with warm homemade caramel sauce.....\$8.95 or \$9.95 a la mode

BANANA FOSTER

Island bananas, brown sugar, cinnamon, roasted macadamia nuts, served with vanilla ice cream.....\$9.95

Sides

COLE SLAW.....\$1.50

MASHED POTATOES & GRAVY.....\$3.00

BAKED POTATO *with all the Fixin's*.....\$3.00

BUCKET O' FRIES (*garlic, volcano or
crispy*).....\$4.50

BUCKET O'RINGS.....\$4.50

CHILI BOWL.....\$5.95

CLASSIC MAC 'N' CHEESE.....\$4.50

SPAGHETTIOS.....\$2.75

CURBSIDE CHILI CHEESE FRIES.....\$5.95

MAC SALAD.....\$2.50

KIM CHEE.....\$1.50

EDAMAME (*plain, kim chee or poke*).....\$2.50

TRUFFLE MUSHROOM MAC 'N' CHEESE.....\$5.95

LuLu's

Lahaina Surf Club & Grill

Late Night Grinds

FURIKAKE FRIES

"An island classic" you know fries, you know Furikake...served with "island aioli" dipping sauce... savor the flavor brah!.....\$5.95

DEATH VALLEY CHICKEN WINGS

Hot & Spicy, grilled Chicago style and served with blue cheese dressing.....½ order \$6.95 full order \$12.95

CHICKEN KATSU CURRY

Boneless breast of chicken, served golden brown, topped with Asian curry. Accompanied with sticky, white rice & mac salad!..... \$12.95

MAGNUM P.I. BURGER

Layered with crisp smoked apple wood bacon, cheddar cheese and chunky guacamole.....\$11.95

LOCO MOCO

"Eggs as you like them" served over a ½ pound seasoned Black Angus beef patty on a bed of sticky rice. Topped with mushroom gravy and sautéed onions. Just when you thought it couldn't get any better... served with mac salad!.....\$11.95

OXTAIL SOUP

Braised oxtail, bok choy, shitake mushrooms and grated ginger.....\$11.95

CHEAP SALAD

Organic Hula-Kula greens, julienne Maui onions, carrots and Olowalu tomatoes. You name the dressing!.....\$6.95.

BANANAS FOSTER

Island bananas, brown sugar, cinnamon, roasted macadamia nuts, served with vanilla icecream.....\$9.95

FLAT BREADS

Personal \$10.95 Full Pan \$18.95

FLATBREAD OF THE DAY

Ask your server about today's preparation.

MARGHERITA

The Queen's personal recipe. . . light tomato sauce, house made mozzarella, & fresh basil.

"WHERE'S ALL THE PEPPERONI" A LA KASH

Smothered with pepperoni, mozzarella, & Provolone cheese.

ALA MANARITI ITALIAN SAUSAGE

Homemade Italian sausage, roasted peppers, onions, mozzarella, & provolone cheese.

MAUI GOLD

Lean Tavern ham, spicy pineapple-cilantro salsa, mozzarella, & provolone cheese.

LI HING MUI BBQ CHICKEN

Caramelized Maui onions, baked with mozzarella & provolone, garnished with cilantro sour cream.

HOMEGROWN

Char-siu pork, kim chee, hoisin sauce, mozzarella, garnished with green onions.

MAMA MIA'S CHICKEN PARMESAN

Breaded chicken breast, grilled eggplant, pomodoro sauce, baked with mozzarella & parmesan.

Lulu's

Lahaina Surf Club & Grill

Beers/Wines/Cocktails/Specialty Drinks

LuLu's

Lahaina Surf Club & Grill

Draft Beer

LuLu's Hapa Girl Golden Ale ... \$3.00
LuLu's Local Girl Brown Ale ... \$3.00
Steinlager ... \$3.00
Bud Light ... \$4.50
Kona Big Wave Golden Ale ... \$5.50
Kona Longboard ... \$5.50

Kona Seasonal ... \$5.50
Stella Artois \$5.50
Heinken Light \$5.50
Shock Top Hefeweizen ... \$5.50
Maui Brewing Co. Bikini Blonde Lager ... \$6.00
Maui Brewing Co. Big Swell Ipa ... \$6.00

Try our Signature Drafts!

Only \$3.00

Or

Get a 32 oz pitcher for only \$5.00!

Bottled Beer

\$4.50

Bud/Bud Light
Coors Light
Miller High Life
Miller Lite
Pabst Blue Ribbon
St. Pauli Girl (non-alcoholic)

\$5.50

Corona
Corona Light
Heineken
Heineken Light
Morretti
Sapporo

Steinlager Pure ... \$2.00

LuLu's

Lahaina Surf Club & Grill

Wines

Estancia Chardonnay, Pinnacles Ranches, Monterey '08 glass \$7.50 bottle \$28

Fresh pear and crisp apple are accented by notes of honeydew with a touch of floral on the finish.

La Crema Chardonnay, Monterey '07 glass \$9 bottle \$34

Bright peach, grilled pineapple and honeysuckle with subtle toastiness and caramel adding richness to the finish.

Monkey Bay Sauvignon Blanc, New Zealand '08 glass \$7 bottle \$26

Excellent weight and length, the palate balances intense fruit qualities of grapefruit, gooseberry and passionfruit with fresh zingy acidity.

Evil Cabernet Sauvignon, South Australia '07 glass \$7 bottle \$26

The soft palate displays complexity of fruit and oak, with black currant and spicy clove characters, balanced with a fine tannin finish.

Hawks Crest Cabernet Sauvignon, Stags Leap '05 glass \$9 bottle \$34

Silky tannins and dark cherry flavors stand out against a backdrop of spicy notes and hints of vanilla. Perfect balance, well integrated oak and a long, rich finish.

The Sonoma Reserve Merlot '07 glass \$9 bottle \$34

The wine is full-bodied and fruit forward with flavors of juicy black cherries and currants. On the palate, this wine is concentrated with great structure, prominent fruit and lively acidity, which conclude in a long and pleasing finish.

LuLu's

Lahaina Surf Club & Grill

Cocktails & Specialty Drinks

Well ... \$5.50

Call ... \$6.50

Premium/Liqueurs ... \$7.50

Lahaina Lava \$8

The glass erupts with rich flavors of rum, Maui pineapple, coconut, strawberry & a kiss of ice cream served frosty & blended.

Blue Marlin \$8

Warning! You could get hooked! A blend of blue curacao, vodka, Maui pineapple, sweet & sour and small kine coconut.

LuLuslada \$8

LuLu's version of a classic local favorite! A delicious combination of rum, Maui pineapple, coconut & a kiss of ice cream blended to perfection. Garnished with pineapple sea foam & toasted coconut!

Drive Me Bananas \$8

It's great, just don't drink a Buch! Vodka, 99 bananas, a dash of coconut, fresh banana & a splash of Maui pineapple.

Haleakala Sunrise \$8

It's worth the ride. Rum, Maui pineapple & coconut, laced with rich mango & strawberry puree. Garnished with pineapple sea foam.

Tropical Dream \$8

Keep the dream alive with the island flavors of fresh papaya, coconut & banana, blended with vodka.

Surf Tea \$8

Thirst quencher of vodka, gin, rum, triple sec, peach schnapps, small kine sweet & sour and a splash of cranberry.

Cane Fire \$8

"From our very own Cane Fire Lounge". A refreshing & fiery blend of mango puree, 151 rum, dark rum, peach schnapps and a dash of Hawaiian chili pepper water.

Citrus Drop-In \$8

Calamansi-lemon infused vodka, served ice cooled with Maui sugar cane rim.

Piilani's Passion \$8

Vodka, shaken with Big Island Pomegranate & served chilled.

Life's a Peach \$8

Combination of peach vodka, peach schnapps, with a splash of sweet & sour and OJ served chilled.

Windmills \$8

Try not to spin out with the refreshing flavors of fresh apple juice & vodka, served chilled.

Sandy's Margarita \$8

Silver Patron, grand marnier & fresh lime juice with a dash of sweet & sour, blended or up. Served with a Li Hing Mui rim and Li Hing Mui sea foam.

The Hawaiian Superman \$8

Homemade Chili pepper water & ginger infused vodka, served with caution!

Mango Tango Mojito \$8

Mango, light rum, fresh mint, fresh squeezed lime juice, Maui cane sugar with a touch of fizz.

LuLu's Lahaina Signature Mai Tai \$10

It will make you want to Hula!!! Amazing mixture of spiced rum, 151 rum, POG & a kiss of mango. Topped with deep dark rum, served in a fresh Maui gold pineapple and garnished with pineapple sea foam.

Classic Mai Tai served in a glass... \$8

Lulu's

Lahaina Surf Club & Grill

Information & Procedures

A BRIEF HISTORY OF LULU'S

From its humble beginnings in 1997 in Kona, LuLu's has expanded to locations in Kihei, Waikiki and now Lahaina as we unveil our flagship venue ... **LuLu's Lahaina Surf Club & Grill**. For those familiar with our other locations, be assured we will continue our tradition as a great place to eat and drink complimented by the best entertainment found anywhere on Maui. So welcome to LuLu's and let the fun begin! (See, we told you it would be brief!)

LULU'S LAHAINA SURF CLUB & GRILL – HEAD HONCHOS

LuLu's Lahaina Surf Club & Grill is owned by Cane Fire Maui, LLC. Cane Fire's founding local members are Ron Panzo & Mike Manarite, along with Chef Junior Ramones, Sue Tanaka & Pat Chong. Ron & Mike are working partners fulfilling many different roles; however, for those of you who like to put titles next to names, our basic management is as follows:

Ron Panzo – Managing Partner

Mike Manarite – Managing Partner

Prudencio “Junior” Ramones – Executive Chef/Partner

Sue Tanaka – Beverage Manager/Partner

Pat Chong – Chief Financial Officer/Partner

Combined, this management team has over 100 years experience in the restaurant industry. In fact, Ron along with some of the managers and staff were part of the opening crew of the highly successful Nick's Fishmarket-Maui & Sarento's on the Beach.

BIOGRAPHIES (ALSO BRIEF)

Ron Panzo: For those “in the know”, Ron needs no introduction other than to say he is recognized throughout the State of Hawaii as one of its best and innovative restaurateurs. Lovingly known as “Panz” to his large circle of friends, Ron brings a wealth of knowledge and experience to **LLSC&G** and is the true visionary of our newest venture.

Mike Manarite: Mike is a long time resident of Hawaii who has recently made the move to Maui after serving as Beverage Manager at LuLu's Waikiki. He has worked with Ron at various establishments over the past twenty-five years and together they are a most formidable team.

Junior Ramones: We are honored to have one of the finest young executive chefs in the state as “Chef Junior” brings his vast culinary skills to **LLSC&G**. From his time served at Nick's Fishmarket-Maui and Sarento's on the Beach to the Fairmont Kea Lani Resort and finally to his supervision of LuLu's Waikiki and Kihei, we know all will be delighted with our chef's creativity, presentation and attention to detail.

COMMUNITY INVOLVEMENT

Part of the LuLu's tradition is to support the local community and we look forward to continuing that tradition here in Lahaina. From our Third Thursdays – Toys for Tots-Teens; to our fundraising efforts benefitting people or schools in the community, local athletic clubs & Kalee's Retirement Stables for Horses; to providing food at charitable events such as the American Cancer Society – Relay for Life.

LULU'S LAHAINA SURF CLUB & GRILL – FYI

As you walk around **LLSC&G**, we hope you will enjoy our photographs, surfboards, canoes and other memorabilia on display. Each one of these items has its own story ... some funny and sadly, some tragic as well. Just ask, we'd love to tell them to you!

Some of our items include: Signed photos and posters by John Severson, as well as other incredible shots by numerous local photographers. Classic surfboards from Bonga Perkins and Fred Pataccia plus a new board signed by Jamie O'Brien... the current "King of Pipeline." Make sure to check out the 2007 UNDEFEATED University of Hawaii Football Team Board signed by all the players. Keep hunting... surprises await you from Pat Rawson, Keoki and Wade Tokoro. There is also something very special from Lightning Bolt & Tom Nellis... see if you can find it! Take a look up... suspended above the bar is Mel Puu's famous four man canoe flying from the rafters. Take a look around at all the fantastic memorabilia brought to us by others to appreciate and enjoy!

NUMBERS AND OTHER STUFF

Seating Capacity:	225 (lots more in nightclub configuration)
Seating Areas:	4 – Main Dining Room; CaneFire Lounge; Billiards Room; Lanai
Private Function Rooms:	CaneFire Lounge (36 pax); Billiards Room (20 pax seated & standing)
Billiard Tables:	2
Event Planning Services:	Yes
Catering:	Yes
Stage:	4– 4' x 8' pcs - several different configurations
Sound System/Lights/Lasers:	State of the Art – courtesy of All Access Productions
Fog Machine:	Yes
Flat Screen TV's:	11 throughout the restaurant plus 1 portable outdoor monitor!
Other:	Yes, there is other stuff! Not sure exactly where it is, but we know it's here!



1221 Honoapi'ilani Highway (Lahaina Cannery Mall), Lahaina, HI 96761

2009~2010 Buyout Fact Sheet

Food & beverage minimum for exclusive utilization of the entire restaurant for the evening:
\$10,000 excluding tax and gratuity

INCLUDES:

- ❖ Hosted cocktail reception, if desired
- ❖ Customized dinner menu
- ❖ Custom wines available upon request
- ❖ Maximum seating for (225) guests
- ❖ All dining room, bar and culinary staffing

EXCLUDES:

- ❖ 4.166% Hawaii State Tax & Gratuity

OPTIONAL SERVICES AVAILABLE (for an additional charge):

- ❖ Live band or DJ
- ❖ Centerpieces and décor can be arranged according to the client's preference
- ❖ Photographer available upon request

Booking Confirmation:

- ❖ To secure the date, a 50% deposit is due (90) days prior to the function.

Cancellation Policy:

- ❖ LuLu's Lahaina Surf Club & Grill requires a 7 day minimum notice of cancellation on a buyout.

Contact Information:

Desiree Abernathy, Marketing & Events Director
Office: (808) 661-0808
Fax: (808) 661-0539
Cell: (808) 344-0070
Email: Desiree@LuLusLahaina.com

~ Address ~

We are located at Lahaina Cannery Mall.
1221 Honoapi'ilani Highway
Lahaina, HI 96761
Ph: (808) 661-0808
Fax: (808) 661-0539
Info@LuLusLahaina.com
www.LuLusLahaina.com

~ Hours of Operation ~

Lunch/Dinner Menu

Daily 11:00 AM to 11:00 PM

Late Night Menu

Daily 11:00 PM to 1:00 AM

Breakfast Menu

Saturday & Sunday 8:00 AM to 11:00 AM

Cocktails & Bar

Monday to Friday 11:00 AM to 2:00 AM

Saturday & Sunday 8:00 AM to 2:00 AM

~ Special Event Planning Services~

Please contact:

Desiree Abernathy

Marketing & Events Director

Desiree@LuLusLahaina.com

Ph: (808) 661-0808

Fax: (808) 661-0539

Cell: (808) 344-0070



Ahi Prime Rib



Honey Macadamia Nut Shrimp



Magnum P.I. Burger



Saimin says "Ono"



Booths



Dining Room



Dining Room



Lanai



Buffet



Cane Fire Lounge



Billiard Room



Bar



LuLu's Lahaina Surf Club & Grill Seating Configurations

225 pax seated / 290 pax maximum in nightclub configuration

- Dining Room - 39 pax
 - Dining Room - 20 pax
 - Lanai - 50 pax
 - CaneFire Lounge - 36 pax max for private dining
- 63 pax if extended out into Dining Room
 - Billiard Room - 20 pax standing & seated on couches
- ** Other seating configurations are also possible

