



BETTY'S DINNER MENU

BETTY'S PUPUS

- CRISPY FRIES** 7
tasty french fries deep fried to a golden crisp
- SPICY CHICKEN WINGS** 14
tasty wings tossed in our zesty Hawaiian buffalo sauce and served with green onion ranch dip
- COCONUT PRAWNS** 16
4 coconut prawns, lemon and mango citrus glaze
- MAHI CEVICHE** 16
Betty's homemade ceviche made with mahi, tomatoes, onions, cilantro, cucumbers and lime juice, served with Betty's homemade tortilla chips
- BETTY'S NACHOS** 14
crispy fresh corn tortilla chips topped with pinto beans, melted cheese, green onions, jalapeños, diced tomatoes, salsa
add kalua pork or grilled chicken \$5.95
add sour cream \$1
- SEARED BLACKENED AHI** 18
sliced and served with soy sauce and wasabi

BETTY'S BURGERS

All Betty's burgers 1/2 lb grass fed, all natural Maui Cattle Co. beef grilled to a juicy medium served on a fresh Maui made hot sesame bun & with french fries. Add Bacon \$3

- BETTY'S SUNSET BURGER** 16
with crisp lettuce, tomatoes, onion, dill pickle, mixed cheese & Betty's secret sauce
- ANGUS BLEU CHEESE BURGER** 17
with crisp lettuce, tomatoes, onion, dill pickle, bleu cheese & Betty's secret sauce
- BEACH BOY HULA BURGER** 18
Maui fresh grilled pineapple & onion, mixed cheese & Betty's honey ginger teriyaki
- BACON AVOCADO BURGER** 22
with crisp lettuce, tomatoes, onion, dill pickle, smoky bacon, avocado, mixed cheese & Betty's secret sauce

QUESADILLAS & TACOS

add sour cream \$1 | add avocado \$3

- GARDEN QUESADILLA** 14
grilled flour tortilla stuffed with cheese, spinach, tomato, green onions, mushrooms and served with Betty's homemade salsa
add chicken or kalua pork \$5.95
- BLACKENED MAHI QUESADILLA** 22
grilled flour tortilla filled with blackened mahi, cheese, green onions, roasted peppers, and our cajun spiced blackened ono, served with Betty's homemade salsa
- FISH TACOS OR KALUA PORK TACOS** 19
2 flour tortillas, cabbage, pico de gallo, topped with chipotle aioli, served with pinto beans

MAIN PLATES

- ISLAND FEVER MAHI** 26
lightly seasoned and charbroiled mahi, topped with roasted pineapple salsa and mango aioli served with steamed white rice and seasonal vegetables
- TERIYAKI SESAME CHICKEN** 19
charbroiled chicken breast basted in Betty's honey ginger teriyaki sauce and topped with grilled pineapple, served with steamed white rice
- BETTY'S FISH & CHIPS** 21
lightly seasoned and breaded mahi mahi, golden fried and served with french fries
- MALAYSIAN COCONUT PRAWNS** 24
6 coconut prawns with lemon mango citrus glaze sauce, served with steamed white rice
- MANGO CILANTRO MAHI** 26
lightly seasoned and charbroiled mahi, cilantro, mango citrus buerre blanc, with steamed white rice and seasonal vegetable.
- KALUA PORK & CABBAGE** 19
dry spice rubbed kalua pork, slow roasted and finished with BBQ plum sauce, served with steamed white rice
- RIB EYE STEAK** 30
served with french fries & seasonal vegetables

SANDWICHES

Add cheese, grilled onions, mushrooms, pineapple \$2
Add bacon \$3 Add avocado \$3

- SPICY CHICKEN SANDWICH** 18
crispy fried chicken, ciabatta roll, jack cheese, frisee lettuce, chipotle aioli, tomato, onion, french fries
- BBQ KALUA PORK SANDWICH** 16
kalua pork in a BBQ plum sauce & grilled onions on a fresh Maui made sesame bun, served with french fries
- BLT & AVOCADO SANDWICH** 18
on sourdough with bacon, lettuce, tomato and garlic aioli, served with french fries
- GRILLED MAHI SANDWICH** 19
grilled mahi topped with lettuce, sliced tomato, pickles and zesty mango mustard aioli served on a fresh Maui made sesame bun, served with french fries
- CHICKEN CLUB WRAP** 17
charbroiled chicken, lettuce, tomato, cheese, bacon, lightly tossed with balsamic dressing and a drizzle of ranch all wrapped up in a flour tortilla

BEVERAGES

- VIRGIN LAVA FLOW OR MOJITO** 8
- STRAWBERRY LEMONADE** 6
- OLD FASHIONED MILKSHAKE** 9
(Chocolate, Vanilla, Strawberry, Mango)
add Oreo Cookie Crumbles \$1
- FRESH FRUIT SMOOTHIE** 9
mango & banana or strawberry & banana
- ICED TEA, HOT TEA, MILK
SOFT DRINKS & LEMONADE** 4.50
- FRESH MAUI OMA COFFEE,
HOT OR ICED** 4
- FRUIT JUICE** 6
(Orange, Pineapple, Cranberry, POG, Tomato, Grapefruit)

SALADS

- SPINACH SALAD** 17
fresh spinach, sliced strawberry, toasted macadamia nuts & bleu cheese crumbles, tossed with papaya seed dressing
add grilled chicken \$5.95 | blackened mahi \$8.95
- PINEAPPLE CHICKEN SALAD** 19
local farm fresh Kula greens and shredded cabbage, green onions, tomatoes, cucumbers, Maui fresh pineapple, topped with grilled teriyaki chicken; finished with soy ginger & sesame vinaigrette
- BLACKENED AHI SALAD** 24
local farm fresh Kula greens with cilantro, mixed cabbage, ginger and Asian sesame dressing

WINE

- THE SEEKER** 10/40
chardonnay, pinot grigio, sauvignon blanc, cabernet sauvignon

BETTY'S COCKTAILS

\$13 - \$15 EACH

- WATERMELON LEMONADE**
watermelon flavored vodka, fresh lemon juice, triple sec, and a splash of sweet & sour and 7-up
- BETTY'S KULA MAI TAI**
Don Q Coconut rum, POG juice, dash of grenadine & topped with dark rum
- TROPICAL ITCH**
smooth Captain Morgan rum, pineapple juice, lime juice, a splash of cranberry, with a dark rum float
- BAHAMA MAMA COLADA**
creamy Irish Manor Creme blended with rum, fresh bananas, coconut, and topped with whipped cream
- BETTY'S MANGO MARGARITA**
Corralejo Silver tequila, mangos, sweet & sour, and lime fresh lime juice, served blended or on the rocks
- JALAPEÑO PINEAPPLE MARGARITA**
Don Julio Reposado with agave, muddled pineapple and jalapeño with a splash of lime & pineapple juice
- LILIKOI MOJITO**
Naked Turtle light rum, local farm fresh Kula mint, lilikoi puree, sugar, and fresh squeezed limes, and a splash of soda water
- MOSCOW MULE**
Tito's vodka mixed with fresh squeezed limes and topped with ginger beer

Whenever possible, we source the freshest fish, meats and produce from local farmers and vendors with an emphasis on sustainability.

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

For your convenience, 20% gratuity may be added to groups of 8 or more. | Split orders \$2.95

Please make staff aware of any food allergies