



BETTY'S DINNER MENU

BETTY'S PUPUS

CRISPY FRIES tasty french fries deep fried to a golden crisp	7
CHIPS & SALSA tortilla chips with house salsa	7
SPICY CHICKEN WINGS tasty wings tossed in our zesty Hawaiian buffalo sauce and served with green onion ranch dip	15
COCONUT PRAWNS 4 coconut prawns, lemon and mango citrus glaze	18
MAHI CEVICHE Betty's homemade ceviche made with mahi, tomatoes, onions, cilantro, cucumbers and lime juice, homemade tortilla chips	17
BETTY'S NACHOS crispy fresh corn tortilla chips topped with pinto beans, melted cheese, green onions, jalapeños, diced tomatoes, salsa ADD KALUA PORK OR GRILLED CHICKEN \$7.95 ADD SOUR CREAM \$1	15
SEARED BLACKENED AHI sliced and served with soy sauce and wasabi	22

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 with crisp lettuce, tomatoes, onion, dill pickle, mixed cheese & Betty's secret sauce	17
ANGUS BLEU CHEESE BURGER with crisp lettuce, tomatoes, onion, dill pickle, bleu cheese & Betty's secret sauce	18
BEACH BOY HULA BURGER Maui fresh grilled pineapple & onion, mixed cheese & Betty's honey ginger teriyaki	19
BACON AVOCADO BURGER with crisp lettuce, tomatoes, onion, dill pickle, smoky bacon, avocado, mixed cheese & Betty's secret sauce	22

MAIN PLATES

RIB EYE STEAK served with french fries & seasonal vegetables ADD GRILLED ONIONS OR SAUTÉED MUSHROOMS \$2	36
ISLAND FEVER MAHI lightly seasoned and charbroiled mahi, topped with roasted pineapple salsa and mango aioli served with steamed white rice and seasonal vegetables	28
TERIYAKI SESAME CHICKEN charbroiled chicken breast basted in Betty's honey ginger teriyaki sauce and topped with grilled pineapple, served with steamed white rice & seasonal vegetables	22
BETTY'S FISH & CHIPS mahhi mahi, golden fried and served with french fries	24
MALAYSIAN COCONUT PRAWNS 6 coconut prawns with lemon mango citrus glaze sauce, served with steamed white rice	26
MANGO CILANTRO MAHI lightly seasoned and charbroiled mahi, cilantro, mango citrus burre blanc, with steamed white rice and seasonal vegetable.	28
KALUA PORK & CABBAGE dry spice rubbed kalua pork, slow roasted and finished with BBQ plum sauce, served with steamed white rice	21
FISH TACOS OR KALUA PORK TACOS 2 corn tortillas, cabbage, pico de gallo, topped with chipotle aioli, served with pinto beans	21
BLACKENED MAHI QUESADILLA flour tortilla filled with blackened mahi, cheese, green onions, roasted peppers, and our cajun spiced blackened ono, homemade salsa	25
TERIYAKI RICE BOWL sauteed seasonal vegetables, mushrooms, sesame seeds, green onions, topped with grilled chicken and pineapple	21

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** 18
kalua pork in a BBQ plum sauce & grilled onions on a fresh Maui made sesame bun, french fries
- GRILLED MAHI SANDWICH** 22
grilled mahi topped with lettuce, sliced tomato, pickles and zesty mango mustard aioli, on a fresh Maui made sesame bun, french fries

WINE

- THE SEEKER** 11/42
chardonnay, pinot grigio, sauvignon blanc, cabernet sauvignon

BEVERAGES

- VIRGIN LAVA FLOW OR MOJITO** 9
- STRAWBERRY LEMONADE** 7
- OLD FASHIONED MILKSHAKE** 12
(Chocolate, Vanilla, Strawberry, Mango)
add Oreo Cookie Crumbles \$1
- FRESH FRUIT SMOOTHIE** 10
mango & banana or strawberry & banana
- ICED TEA, HOT TEA, MILK** 5
- SOFT DRINKS & LEMONADE**
- FRESH MAUI OMA COFFEE,** 4.50
HOT OR ICED
- FRUIT JUICES** 6
(Pineapple, Cranberry, POG, Tomato, Grapefruit)
- FRESH ORANGE JUICE** 7

SALADS

- SPINACH SALAD** 18
fresh spinach, sliced strawberry, toasted macadamia nuts & bleu cheese crumbles, tossed with papaya seed dressing
ADD GRILLED CHICKEN \$7.95 | BLACKENED MAHI \$10.95
- PINEAPPLE CHICKEN SALAD** 23
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** 28
local farm fresh Kula greens with cilantro, mixed cabbage, ginger and Asian sesame dressing

BETTY'S COCKTAILS

\$14 - \$17 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
- BETTY'S MANGO MARGARITA**
Corralejo Silver tequila, mangos, sweet & sour, and lime fresh lime juice, served blended or on the rocks
- JALAPEÑO PINEAPPLE MARGARITA**
Corralejo Reposado tequila 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
- BETTY'S OLD FASHIONED**
Templeton Rye Whisky, muddled pineapple and cherry, angostura bitters, on the rocks
- BREAKWALL MULE**
Templeton Rye Whisky, muddled pineapple and cherry, angostura bitters, on the rocks

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
2% service charge kitchen staff support and gratuity applied to all checks.
Please make staff aware of any food allergies