





Thank you for checking out  
our menu!

We make changes every so often, so  
be sure to check in with us regularly!

1285 Front Street  
Lahaina • Maui • Hawaii  
(808) 661-3322 tel • (808) 661-3087 fax  
[www.alohamixedplate.com](http://www.alohamixedplate.com)

## ~ Pupus ~

 Traditional Hawaiian Plates

 Signature Dishes

 Local Favorites

<b>Coconut Prawns</b>  	<b>\$7.95</b>
4 of Our Award Winning Appetizer served with Pineapple Chutney	
<b>"Best Appetizer" - Taste of Lahaina</b>	
<b>Furikake Garlic Fries</b> 	<b>\$3.95</b>
<b>Mozzarella Sticks</b>	<b>\$4.95</b>
<b>Onion Rings</b>	<b>\$4.95</b>
<b>Basket of French Fries</b>	<b>\$3.00</b>
<b>Hawaiian Spicy Chicken Drummettes</b> 	<b>\$5.95</b>
<b>Pupu Platter</b> 	<b>\$9.95</b>
Drummettes, Onion Rings and Breaded Teriyaki Beef	

## ~ Salads ~

<b>Garden Salad</b>	<b>\$5.95</b>
Ranch, Pineapple Chutney, Maui Onion, Oriental Dressing	
<b>Caesar Salad</b>	<b>\$6.95</b>
Tossed in our House Caesar Dressing , Parmesan Cheese and Taro Croutons	
<b>Caesar</b>	
With Chicken Breast or Grilled Mahi Mahi	
<b>Asian Chicken Salad</b>	<b>\$7.95</b>
A light yet filling Meal! Fresh Garden Greens served with our Oriental Dressing topped with slices of Chicken Breast	

## ~ Stir Frys ~

Wok Fried Broccoli, Chinese Peas, Carrots, Celery, Onions and 2 Scoops Rice

<b>Veggie Stir-Fry with House Sauce</b>	<b>\$6.95</b>
<b>You be The Chef!! Add Your Choice of:</b>	
Chicken, Teriyaki Beef, Tofu, or Char Siu Pork	
	<i>Each for an additional</i> <b>\$1.50</b>
Grilled Mahi Mahi, Chicken Breast, or Shrimp	<i>Each for an additional</i> <b>\$2.50</b>

**Also Your Choice of Sauces:**

Black Bean Garlic, Teriyaki, Thai Peanut Sauce, or Pineapple Chutney	
	<i>Each for an additional</i> <b>\$1.50</b>

## ~ From the Grill ~

Served with French Fries and Coleslaw

<b>Grilled Teriyaki Chicken</b>	<b>\$6.95</b>
<b>Grilled Mahi Mahi</b>	<b>\$8.95</b>
<b>Mixed Grill</b>	<b>\$9.95</b>
Grilled Teriyaki Beef, Grilled Mahi Mahi and Grilled Teriyaki Chicken	

MasterCard, Visa and Traveler's Cheques accepted. Items & prices are subject to change without notice. 18% Gratuity will be added to parties of 7 or more.

## ~ Hawaiian and Local Favorites ~

### "Best Plate Lunch"

Maui News and Maui Times Reader's Polls, Maui No Ka Oi Magazine

**Mini Plate:** Half portion with 1 Scoop of Rice

**Regular Plate:** with 2 Scoops of Rice & 1 Scoop of Macaroni Salad

**Add a Side Salad to any plate for \$3.95**      Mini      Regular

<b>Hawaiian Plate</b>		\$8.95
Our most popular plate lunch: Kalua Pig and Cabbage, Lomi Lomi Salmon, Poi, Macaroni Salad, Rice and Haupia		
<b>Lau Lau Plate</b>		\$8.95
1 Lau Lau, Poi, Lomi Lomi Salmon, Macaroni Salad, Rice and Haupia		
<b>Bomboocha</b>		\$12.95
Add an additional Lau Lau to the popular Lau Lau Plate		
<b>Alii Plate</b>		\$12.95
Royalty of Plate Lunches – Lau Lau, Kalua Pig and Cabbage, Lomi Lomi Salmon, Poi, Macaroni Salad, Rice and Haupia		
<b>Shoyu Chicken</b> 🍗🌴	\$3.95	\$5.50
Boneless light and dark meat Chicken oven baked in Soy Sauce Marinade		
<b>Teriyaki Beef</b>	\$3.95	\$6.95
Thin slices of Beef marinated in our Teriyaki Sauce		
<b>Hamburger Steak</b> 🌴	\$5.95	\$7.95
Fresh Made Hamburger Pattie topped with Mushrooms, Onions and Gravy		
<b>Mahi Mahi</b>	\$4.95	\$7.95
Seasoned white Fish, sautéed, grilled or fried		
<b>Breaded Teriyaki Beef</b>	\$4.95	\$7.95
Our Teriyaki Beef breaded in Panko and deep fried		
<b>Aloha Mixed Plate</b> 🌴		\$9.95
Shoyu Chicken, Teriyaki Beef and Mahi Mahi		
<b>BBQ Mixed Plate</b> 🌴		\$10.95
Teriyaki Chicken, Teriyaki Beef and Kalbi Rib		
<b>Coconut Prawns</b> 🍗		\$9.95
A Plate of 5 Award Winning Prawns!		
	<b>Want More?</b> <i>Each for an additional</i>	\$1.95
<b>Loco Moco</b> 🌴	\$5.95	\$7.95
Fresh Made Hamburger Steaks topped with Egg over easy, covered with Brown Gravy and served on a bed of Rice		
<b>Kalbi Ribs</b> 🍗	\$7.50	\$11.95
Korean style Sesame Teriyaki marinated Short Ribs		

## ~ Sandwiches ~

Served with French Fries

- Kalua Pig Sandwich** 🌿 \$7.95  
Served with a side of Barbecue Sauce and side of Coleslaw
- Kalua Pig Grilled Cheese Sandwich** \$7.95  
Grilled Cheese stuffed with Kalua Pig with side Brown Gravy
- Mahi Mahi Sandwich** \$8.95  
Panko crusted fried Mahi Mahi, American Cheese, Lettuce, Tartar Sauce and side of Coleslaw
- Grilled Teriyaki Chicken Sandwich** \$6.95  
Served with Lettuce and Tomato and side of Coleslaw

## ~ Burgers ~

Served with French Fries, Lettuce and Tomato. Choice of American or Swiss Cheese

- Hamburger** \$6.95  
Served with House Sauce
- Cheeseburger** \$7.95  
Served with House Sauce
- Paniolo Burger** \$9.50  
Topped with BBQ Aioli, Bacon, Cheese, and Onion Ring
- Teriyaki Burger** 🍷 \$7.95  
A local favorite, topped with Teriyaki Sauce

### Burger Sides:

-Bacon	\$1.00	-Garlic Mushrooms	\$1.00
-Sauteed Onions	\$1.00	-Add Cheese	\$1.00
-Grilled Pineapple Slice	\$2.00	-Furikake Garlic Fries	\$1.00

## ~ Noodles ~

All of our Noodles are Made Fresh in House

- Chow Funn** 🌿 \$5.95  
Freshly made Chow Funn Noodle with Ground Pork, Bean Sprouts and Green Onions– County Fair Style!
- Look Funn with Black Bean Sauce** 🌿 \$6.95  
Same Freshly made Chow Funn Noodle with Teriyaki Beef, Chinese Peas, Bean Sprouts and Green Onions seasoned with Black Bean Garlic Sauce
- Chow Mein** 🌿 \$4.95  
Freshly made Chow Mein Noodle with Celery, Carrots, Onions, Char Siu Pork and Oyster Sauce
- Thai Style Chow Mein** 🌿 \$5.50  
Freshly made Chow Mein Noodle with Celery, Carrots, Onions, and our House Made Spicy Thai Peanut Sauce

## ~ Keiki Menu ~

Served with French Fries and a small drink

- Corn Dog** \$4.95
- Aunty Lucy's Grilled Cheese** \$4.95  
Our "Mini" Plate Lunch selections are perfect for little eaters

## ~ Beverages ~

Filtered water served upon request

<b>Soft Drinks</b>	\$2.00
Coca-Cola, Diet Coke, Sprite, Orange, Root Beer	
<b>Juices</b>	\$2.50
POG, Pineapple, Mango, Orange, Fruit Punch, Lemonade or Cranberry	
<b>Iced Tea</b>	\$2.00
<b>Red Bull</b>	\$3.00
<b>Smoothies</b>	1-2 Flavors \$3.95
<b>Create your own combo!</b>	3-4 Flavors \$4.25
Strawberry, Banana, Mango, Pina Colada, and Liliko'i "Passion"	

## ~ Drink Specials ~

Now Serving Barcardi, Cuervo, Bombay, Seagrams

<b>Daily Drink Special</b>	\$5.00
Ask your Server for Today's Creation	
<b>Mai Tai</b>	\$5.50
A Local Favorite, Hana Bay Dark and Light Rum & a blend of Tropical Juices	
<b>Hawaiian Angel</b>	\$5.50
An in House Favorite: Coconut Rum, Cranberry & Pineapple Juices	
<b>Peachy Passion</b> 🍑	\$6.50
Passion puree blended with Vodka, Peach Schnapps and a splash of Mango Juice	
<b>Nutty Mango</b> 🍌	\$5.50
Passion-Orange-Guava Juice, Mango Juice, Coconut Rum	
<b>Sassy Wahine</b> 🍌	\$6.50
Mango Margarita with a Strawberry swirl and a Li Hing Mui coated rim (sweet & sour plum powder)	
<b>Hawaiian Punch</b>	\$5.50
Pineapple Juice, Orange Juice, Grenadine and Vodka	
<b>Pina Colada</b>	\$6.50
A tropical delight – Coconut Cream, Pineapple Juice and Rum blended	
<b>Lava Flow</b>	\$6.50
Add a Strawberry Swirl to the Traditional Pina Colada – It's eruptive!	

## ~ Beer & Wine Menu ~

<b>Specialty Beer</b>	\$4.75
Kona Brewing Company's Pacific Golden Ale and Long Board Lager, Heineken and Corona	
<b>Domestic Bottled Beer</b>	\$3.75
Budweiser, Bud Light, Coors Light and O'Douls	
<b>Mirassou</b>	\$5.50
Chardonnay and Cabernet Sauvignon	
	Pinot noir \$6.50
<b>Ecco Domani</b>	Pinot Grigio \$6.50

## Origins of the “MIXED PLATE”

In the early days of the sugar plantations, lunch was a simple affair. Plantation workers gathered in the fields for their mid-day meal. The Japanese laborers would bring teriyaki beef with rice and pickled vegetables. Seated next to them might be their Filipino neighbors with the traditional dish adobo or perhaps a pork or chicken stew. The Koreans had their kalbi or marinated ribs and the Chinese a rice noodle and vegetable dish called chow fun. Hawaiians were known for their kalua pig, roasted in an underground oven called an imu. It wasn't long before they began to share their foods with one another and the “mixed plate” was born.

“Two scoops rice” and “one scoop macaroni salad” always accompany the traditional plate lunch. The rice is an important part of the meal because it provides the “backdrop” for the distinctive flavors of the main courses which, local style, tend toward the savory. Macaroni salad also presents a counterpoint to the main courses while providing a small portion of vegetables such as finely chopped carrots and small diced celery — just the way the Locals like it.

And there you have it, a sampling of the traditional foods of the varied ethnic groups that call Hawaii home. The “plate lunch” or “mixed plate” is made available for you to enjoy here at Aloha Mixed Plate.

**OLD LĀHAINA LŪĀU**  
TRADITIONAL  HULA & FEAST

Next Door

Our neighbors are also our Family. Every evening, just at sunset, we at Aloha Mixed Plate are treated to the melodious and intriguing sounds emanating from the Old Lāhaina Lū'au. The music tells the story of a Hawaii long ago, a story which the dancers bring to life.

Try not to miss this unique and rewarding experience.

**(808)667-1998** for more information