

## LIGHT BITES

herb french fries 10

parmesan, rosemary

chip & rainbow caviar 19

house fried salt, vinegar, & dill potato chips

chive oil creme fraiche, trout roe, tobiko

add ossetra caviar 20

lomi hamachi 26

tomato vinaigrette, sweet onion, sea asparagus

kusshi oysters (6 pieces) 36

yuzu champagne mignonette

add ossetra caviar 20

king salmon poke cornets 16

spicy mayo, avocado mousse, trout roe, sesame seeds

ahi poisson cru 28

coconut milk, jalapeno, cilantro

okinawan sweet potato chips, lettuce, radish

## ON BREAD

kaimana beach burger 27

local beef patty, american cheese

house pickle, kaimana sauce

*lettuce and tomato available upon request*

add bacon 4

fish sandwich 27

local monchong, furikake mayo

crispy wonton, house kimchee

## GREENS

salad additions - avocado 6 | chicken 12 | seared ahi 16 | salmon 17

ancient grain greek salad 22

mixed grains, lemon tahini, tomatoes

cucumber, feta

kale and spinach salad 22

radicchio, strawberry, toasted almonds

gorgonzola, green goddess dressing

miso caesar salad 22

baby gem, kale, tomatoes

pecorino, savory crumble

local ahi niçoise 32

summer potato salad, frisse salad

tomato relish, pole beans, 6 minute egg

bar bites

3:30 pm - 5 pm

Consuming raw or undercooked foods may increase your risk of foodborne illness.

\*\*A 20% automatic gratuity will be added to all parties larger than 5 (including parties with separate checks).

## ISLAND-STYLE

pina colada project starting @ 18

classic, cold brew, hawaiian lava flow, ube or peppermint bark

guava lane daiquiri hawaiian rum, guava, banana, lime, frozen .....	19
waikiki mai tai light rum, orange curaçao, orgeat, guava, lilikoi, pineapple, koloa dark rum .....	18
1944 mai tai appleton jamaican & local kuleana rums, orange curaçao, orgeat, lime, angostura .....	18

## RE-WORKED CLASSICS

hokkaido highball toki whiskey, lavender, yuzu, soda .....	18
until we meet again meili vodka, lychee, peach, dolin dry, egg white .....	19
pina old fashioned jack daniel's rye whiskey, hau tree pineapple bitters & citrus oil .....	21
gold coast sunset li hing infused whisky, honey, lemon .....	18
kona cold brew martini cocoa infused pau vodka, borghetti and koloa coffee liqueur, cold brew .....	19

## TEQUILA HERE!

black point manhattan xicaru mezcal, geijer fernet, tiki bitters .....	20
hemingway paloma real del valle tequila, luxardo maraschino, soda, grapefruit, lime .....	19
lilikoi margarita real del valle tequila, passion fruit, hawaiian peppa water, lime <i>*spicy</i> .....	18
mauna kea mule querido mango tequila, xicaru mezcal, mango & ginger shrub, ginger beer, lime .....	19

## BOOZE-FREE

art's mango whoopsie coconut, peach, mango, lime, meyer lemon essence, rosemary, spritz .....	11
queen's cooler calamansi, yuzu, soda, lavender .....	11
south swell elderflower, mint, cucumber, sparkling lemonade .....	11
athletica n.a beer   athletic brewing co   12 oz <0.5% abv .....	8
pauwela ginger turmeric kombucha serves 2   16 oz <0.5% abv .....	12

## CANNED BEVVIES

kewalo cream ale   honolulu beer works   12 oz 5.0% abv .....	9
party wave pilsner   lanikai brewing co   16 oz 5.2% abv .....	14
single fin lager   kalihi beer   16 oz 5.0% abv .....	14
mellow waves   aloha beer co   12 oz 5.2% abv .....	9
seasonal ipa   hana koa brewing co   16 oz 6.0% abv .....	15
license IV blanc, muscadet   martine's wines   250 ml 12.5% ABV .....	13

## MAKAHIKI SPECIALS

makahiki harvest koloa spiced rum, angostura bitters, chai ulu syrup, pineapple, lime, nutmeg.....	13
gingerbread old fashioned koloa spiced rum, angostura, chai ulu syrup, orange oil.....	13

cocktails + beer

LIVE PONO, DRINK RESPONSIBLY