

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 28

creme fraiche, chives, tomato, pickled onion, ogo

spreads and crudite 27

garlic hummus, dill lebni, almond romesco

local vegetables, za'atar spiced flatbread

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

sesame crusted fish, furikake mayo

crispy wonton, house kimchee

GREENS

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

SALAD ADDITIONS

avocado 6 | chicken 12 | seared ahi 16 | salmon 17

bar bites

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, maui wowie, ube, or red velvet

bango mango daiquiri hawaiian rum
mango, passionfruit, lime, frozen 19

singapore sling sipsmith gin, benedictine
pineapple, black cherry liqueur, lime, bitters, fizz 23

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

one for my friend st. george vodka, lychee
grapefruit, peach, lime, coconut, orange flower water 20

BOTTLED FREEZER MARTINIS

2 full martinis in each frosty bottle
each with a sidecar of adobo pickled onions and meyer
lemon stuffed castelvetroano olives

momoa martini meili vodka, mananalu water 31

classic gin martini tulchan gin, hendrick's gin
dolin dry, carpano bianco, orange bitters 37

RE-WORKED CLASSICS

hau tree highball hibiscus infused pau maui
vodka, yuzu, soda 16

old fashioned AF
Hau Tree blend of noble oak bourbon, nelson's green
brier tennessee whiskey, rittenhouse rye, angostura
bitters and citrus oil 23

kaua'i salted espresso martini kona
roasted cold brew, koloa coffee & cacao rums, mole
bitters, sea salt 18

toki shiso highball
toki japanese whiskey, shiso, soda, lemon 18

TEQUILA HERE!

**official unofficial world's
best tequila mule**

herradura blanco, lime, tamarind, black pepper bitters
geijer fernet, ginger beer 19

mango tequila sunrise querido mango & real
del valle blanco, pineapple, orange, pomegranate, sea
salt, lime 18

pineapple jalapeno margarita tanteo
jalapeno, pineapple, lime, agave, poblano chili liqueur 18

beachside paloma teremana blanco
grapefruit, campari, lime, fizz 19

devil's swing xicaru mezcal, apricot liqueur
punt e mes, basil infused evoo 20

BOOZE-FREE

italian spritz giffard's bitter aperitif, grapefruit
yuzu, lime, fizz 11

art's mango whoopsie coconut, peach
mango, lime, meyer lemon essence, rosemary, spritz 11

queen's cooler
calamansi, yuzu, soda, lavender 11

pauwela ginger turmeric kombucha
serves 2 | <0.5% abv | 12

CANNED BREWS

rice breaker tokyo style pilsner

hana koa brewing co | 16oz 4.2% ABV | 14

single fin lager

kalihi beer | 16 oz 5.0% ABV | 14

hiker's dream hazy ipa

aloha beer co | 12 oz 6.3% ABV | 9

cocktails + beer

LIVE PONO, DRINK RESPONSIBLY