

HAPPY HOUR 3-6PM DAILY

CRAFT COCKTAILS

WELL DRINKS	6
KULA STRAWBERRY LILIKOI DAIQUIRI CRUZAN RUM, HAWAIIAN PASSION FRUIT PUREE, KULA STRAWBERRY SYRUP, LIME, SIMPLE SYRUP	6
MR. BERGERON'S MAI TAI DON Q RUM, LIME JUICE, ORANGE CURACAO, ORGEAT, DARK RUM	6
COOL BURN GIN, LIME, ST-GERMAIN ELDERFLOWER, MUDDLED CUCUMBER, SIMPLE SYRUP, AND JALAPEÑO	6
MOSCOW MULE VODKA, LIME JUICE, FEVER TREE GINGER BEER	6

BEER

ON TAP

KONA BREWING CO. KONA, HAWAII	
LONGBOARD LAGER 16 OZ, 4.6% ABV	4
WAILUA WHEAT 16 OZ, 5.4% ABV	4
LEMONGRASS LUAU 16 OZ, 5% ABV	4

BOTTLES

DOMESTIC BEERS	3
BUDWEISER, BUD LIGHT, OR COORS LIGHT	
IMPORTED BEERS	4
HEINEKEN	

WINE

FEATURED RED, ROSÉ, WHITE, AND SPARKLING WINES OF THE MONTH	5
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APPETIZING BITES

WAGYU STEAK	6
KONA SPICED WAGYU STRIP LOIN, SMASHED YUKON POTATOES, HORSERADISH DEMI GLACE	
CHEESE PLATTER	10
ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES, CANDIED NUTS, FRESH FRUIT, BIG ISLAND BEE HONEY, BAGUETTE	
CHARCUTERIE PLATTER	10
ASSORTMENT OF DOMESTIC AND IMPORTED MEATS, HOUSEPICKLED VEGETABLES, EXTRA VIRGIN OLIVE OIL, BAGUETTE	
PORK BELLY BUNS (2)	8
3X COOKED LOCAL PORK BELLY, ATCHARA, BANANA KETCHUP, AND KECAP MANIS (INDONESIAN SWEET SOY SAUCE)	
ADOBO CHICKEN WINGS (3) & CRACKERS	9
BRAISED THEN FRIED CHICKEN WINGS, CHICKEN SKIN 'CRACKERS', AND GARLIC-CHILI VINEGAR DIPPING SAUCE	
CHEF'S POKE OF THE DAY	8
HH BURGER	5
4 OZ LOCAL BEEF PATTY, CHEESE, SWEET ONIONS, LETTUCE, TOMATOES, AND BOI GAH SAUCE ON A HOUSEMADE BRIOCHE BUN.	

FLATBREAD PIZZA

MARGHERITA	7
FRESH GIOIA MOZZARELLA, LOCAL OREGANO AND BASIL	
SAUSAGE	7
HOUSEMADE SWEET FILIPINO SAUSAGE, MALUNGGAY PESTO, GRILLED ONION, SHIITAKE MUSHROOM BACON, FRIED GARLIC	
YES, NO MEAT	7
GRILLED EGGPLANT, SQUASH, WILD MUSHROOMS, CHARRED TOMATO, ONION RELISH, KALE	

SIDES

FRENCH FRIES	2	TOGA FRIES	3
		GARLIC AND TOGARASHI	