



LIGHT PUPUS

Thai Summer Rolls 18

Vegetable or Shrimp
Cucumbers, carrots, chives, cilantro, basil, mint
and rice wrapper.

Poached Shrimp Cocktail 27

7-pc chilled poached shrimp, wasabi cocktail sauce
and lemon wedge.

Limu Ahi Poke 26

Fresh local Ahi, Hawaiian salt, ogo, green onion
sweet onion, inamona, soy-sake sauce and tobiko.

Salmon Poke 25

Fresh Salmon, Hawaiian salt, sesame seed oil, green onion, sweet
onion, sesame seeds and pickled Fresno chilis.

Sashimi 29

Fresh local ahi, ogo, daikon, wasabi, and lemon wedge.

Charcuterie Plate 28

Chef's choice of imported cheeses, cold cuts, grapes
and lavosh crackers.

Dips 23

Roasted Eggplant Curry or Edamame Hummus
Carrots, celery, cucumbers, taro chips.

Lemongrass Chicken Yakitori 18

Spicy Ponzu glaze, toasted sesame seeds, and green onion.

Chili Garlic Beef Skewers 18

Chimichurri sauce, pickled red onion and chilis.

FAVORITES

Mai Tai 19

Bacardi Superior, Bacardi Gold and Lemon Hart 151

Kalia Road 18

Vodka, Cointreau, Orange and Cranberry Juice, Lemon Sour

Hale Passion 18

Rum, Passion Fruit, Almond, Coconut, Light Cream

Halekulani Sunset 18

Rum, Pineapple Juice, Guava Puree

Blue Hawaii 18

Rum, Pineapple Juice, Blue Curacao

COCKTAILS

Classic Mojito 18

Flavored Mojito 18

Daquiris 18

Strawberry, Mango, Pineapple or Lilikoi

Margarita 18

Strawberry, Mango, Pineapple or Lilikoi

SPARKLING & WINES

Prosecco, La Lucca 12

Prosecco Rose, La Lucca 12

Sauvignon Blanc, Bastianich 13

Sauvignon Blanc, Craggy Range 13

Chardonnay, Deloach 12

Rose, Ame du Vin 14

Pinot Noir, Handley Cellars 19

Cabernet Sauvignon, Justin Vineyards 18

BEER

Kona Longboard Lager 10

Budweiser 10

Bud Light 10

Corona 10

Heineken 10

NON-ALCOHOLIC

Virgin Cocktails 15

Le Mint 8

Soft Drinks 5