



## WINES BY THE GLASS

### SPARKLING

Zardetto, Prosecco Veneto, Italy NV	\$11
Bouvet, Sparkling Loire, France, NV	\$12
Poema, Cava, Rose Catalunya, Spain, NV	\$11

### ROSE

Crios Rose (Malbec) Argentina, 2013	\$10
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### WHITE

Loosen "Dr. L" Riesling Mosel, Germany, 2013	\$10
Craggy Range Sauv. Blanc Marlborough, New Zealand, 2014	\$16
Isabel Mondavi Chardonnay Carneros, California, 2012	\$17
Jadot Pouilly-Fuisse (Chardonnay) Burgundy, France 2013	\$18



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### RED

J. Christopher Pinot Noir Willamette, Oregon, 2012	\$18
Ben Marco Malbec Mendoza, Argentina, 2013	\$13
Martin Ray, Merlot Napa Valley, California, 2013	\$14
D'Arnerg "Footbolt" Shiraz Mclaren Vale, Australia, 2011	\$12
Castllo di Bossi Chianti Classico Tuscany, Italy 2011	\$15
Calcu Cabernet Franc Colchagua Valley ,Chile, 2011	\$11
Penley Cab. Sauvignon "Phoenix" Coonawarra, Australia, 2012	\$17



## BEER

Kona Brewing Company, Hawaii Longboard Lager, Fire Rock Pale Ale, Seasonal Selections	\$7
Sierra Nevada, Torpedo, Extra IPA California	\$10
Rogue, Dead Guy Ale Oregon	\$10
Budweiser & Bud Light, Lager Missouri	\$7
Redd's Apple Ale Wisconsin	\$9
Ommegang Three Philosophers, Quadrupel Ale New York	\$13
Asahi, Extra Dry, Lager Japan	\$8
Corona, Extra, Lager Mexico	\$8
Guinness, Draught, Stout Ireland	\$8
New Castle Brown Ale United Kingdom	\$11
Heineken, Lager Netherlands	\$8
Chimay, Rouge, Ale Belgium	\$13
Stella Artois Belgium	\$9
St. Pauli Girl, Non-Alcoholic Germany	\$7



## TROPICAL DRINKS

Surfrider Mai Tai \$14

Old Lahaina Light and Dark Rums,  
Amaretto, Cointreau, Fresh Juice

Moana Blue Hawai`i \$14

Kai Coconut Pandan Vodka,  
Blue Curaçao, Pineapple Juice

Piña Colada \$14

10 Cane Rum, Amaretto di Sorrono,  
Pineapple, Coconut Cream

Mango-Liscious \$12

Cruzan Aged Light Rum,  
Fleur Elderflower Liqueur, Mango,  
Passion Fruit, Fresh Orange and Lime Juice

Lavender Chi-Chi \$14

Kai Coconut Pandan Vodka,  
Lavender Syrup, Pineapple Juice,  
Coconut Water



## SMALL PLATES

Trout Roe	\$15
smoked crème fraiche, nori potato chips	
Mushroom Toast	\$12
hamakua mushroom sautee, shallot herbed cheese spread	
Wagyu Beef Tartare “Nachos”	\$16
Hawaiian Poke Cups	\$14
yellowfin “ahi” tuna	
Stuffed Oysters	\$13
lomi tomato, luau spinach	
Crab Cakes	\$9
red pepper aioli, asian guacamole	
Steak Sliders	\$15
truffle tots	
Charcuterie & Cheese Platter	\$18
chef’s selection of condiments	
Truffle Potato Tots	\$11
lemon, boschetto	