

CRAFT COCKTAILS

Papaya Margarita – 14

jose cuervo traditional 100% agave, tequila rose, aperol, house-made fresh papaya & lemon sour

Humuhumunukunukuapua'a – 14

botanist gin, giffard orgeat, fresh lemon, fresh pineapple, peychaud's bitters

Green Coconut – 14

kula toasted coconut rum, fresh mint, fresh lime juice, pressed coconut water, crème de coco

Hibiscus Mule – 14

pau vodka, st. germain, hibiscus, lemon, ginger beer

Mahi 'ai Old Fashioned – 15

old pali road whiskey, jameson caskmates stout edition, angostura bitters

Calamansi Pineapple Sour – 14

jameson caskmates ipa, house-made calamansi pineapple sour

Second City Cup – 14

pimm's no. 1 gin liqueur, fresh orange, lemon, strawberry and cucumber, liquid alchemist ginger elixir, house-made agave lemon-limeade

Espresso Martini – 14

chilled espresso, kō hana kokoleka rum, condensed milk

LOCAL DRAFTS

Aloha Beer Co. Queen Street Pilsner – 8

Beer Lab HI Omakase – 9

Beer Lab HI Seasonal – 8

Honolulu Beerworks Kewalo Cream Ale – 8

Kona Brewing Co. Seasonal – 8

Maui Brewing Co. POG Seltzer – 8

Maui Brewing Co. Seasonal – 8

Ola Brew Ma'a – 8

Paradise Ciders Seasonal – 9

Waikiki Brewing Co. Craft Light – 8

Aloha Beer Red Zeppelin – 8

Kama'āina Beer Flight – 15

32 oz Growler- 18/ Refill – 15

BOTTLED BREWS

Bud Light, Miller Lite – 5

Corona Light, Heineken, Heineken Light – 6

SPARKLING WINE

Villa Sandi "Il Fresco" Prosecco – 11/40

WHITE WINE

Echo Bay Sauvignon Blanc – 13/50

Broadside Chardonnay – 12/45

RED WINE

Nielson Pinot Noir – 12/45

Bonanza Cabernet Sauvignon – 13/50

COFFEE

Fresh Brewed Local Coffee – 4.25

Decaf Fresh Brewed Local Coffee – 4.25

Americano – 4.25

Cappuccino – 5.5

Espresso – 3 / dbl 3.25

Latte – 5.25

Ube Condensed Milk Latte – 6.25

Pandan Condensed Milk Latte – 6.25

Dirty Chai Latte – 7.5

Matcha Latte – 5.5

Hot Chocolate – 4.25

Flavors: caramel, chai, coconut, dark chocolate, hazelnut, macadamia nut, vanilla, white chocolate

Dairy: whole, half & half, skim

Vegan Dairy Alt.: almond, coconut, oat, soy – 2

Sweeteners: agave, honey, raw cane sugar, stevia

HOT TEA

Green Tea – 3

Island Breakfast – 3

Hibiscus Bliss – 3

Mint Mamaki (caffeine free) – 3

ICED TEA

Iced Passion Fruit Black Tea (unsweetened) – 3.25

Iced Mint Mamaki Green Tea (unsweetened) – 3.25

Mahi'ai Sweet Tea – 4.5

Mint & Melon Iced Green Tea – 4.5

Plantation Iced Tea – 4.5

FRESH JUICE

Melemele – 7.5

pineapple, orange, green apple

'Ōma'oma'o – 7.5

kale, cucumber, pineapple

'Ula'ula – 7.5

red apple, beet, carrot

Pineapple or Orange – 6.5

FRESH LEMONADES

Classic Lemonade – 6

Hibiscus Strawberry Lemonade – 6

Lychee Lemonade – 6

+ add li-hing

SODA & WATERS

Coke, Sprite, Diet Coke, Root Beer, Ginger Ale, Fruit Punch – 3

Hawaii Volcanic Still (750ml) – 8

Hawaii Volcanic Sparkling (750ml) – 8

PAU HANA

EVERYDAY FROM 2PM – 5PM

Craft Cocktails – 11

Local Draft Beers – 5

Wine by the Glass – 8

GF=GLUTEN FREE. CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

