

Welcome!

Enjoy flexible dining options in our lanai or bar... even your theatre seat!



ALL BEER, wine & WELL DRINKS \$2 OFF



Mai Tais \$10

HAPPY HOUR! 2 TO 5 PM DAILY...

ALL APPETIZERS* \$8

- BACON CHEESBURGER SLIDERS (2)
- TUNA POKE WONTON TACOS (2)
- MINI SHRIMP ROLLS (3)
- CRISPY FRIED CALAMARI
- KOREAN STREET TACOS (3)
- BACON WRAPPED JALAPENO POPPERS (4)



**Bar/Lanai Dining Guests Only - No auditorium or To-Go orders*

BAR menu SIGNATURE DRINKS \$17

BLUE COCONUT MAI TAI (pictured)
Delicious combination of White Rum, Coconut Rum, Blue Curacao, orgeat, coconut cream and fresh lime with a Tajin sugar rim

GUAVA BEE'S KNEES
Tanqueri Gin with a Guava Puree topped with fresh lemon juice, honey and a dash of orange bitters

MANGO CHILI AQUA FRESCA
Tequila Blanco with a Mango Puree topped with chili-spiked fresh lime juice and a splash of soda

LILLIKOI LEMON DROP MARTINI
An Hawaiian favorite of lemon infused vodka, triple sec and freshly squeezed lemon juice with the tropical touch of a lilikoi puree



MAMAKI OLD FASHIONED
Makers Mark with an Hawaiian influence. Mamaki, a native Hawaiian herb infused honey provides the perfect natural sweetness to this sturdy spirit-forward cocktail.

STRAWBERRY PAPAYA MARGARITA
Tequila Blanco with a local touch of our house Strawberry Papaya syrup, triple sec, fresh lime juice and a black sea salt rim

FIRE ON THE REEF
Pomegranate liquor and Lemon Vodka with a lilikoi puree & simple syrup topped with a splash of soda

LYCHEE COSMO
Lychee Vodka, Triple Sec, cranberry juice, lime, served up (martini)

SPIKED SHAKES \$19

BANANAS FOSTER (pictured)
Rum, banana, caramel, cinnamon

PINA COLADA
Light Rum, coconut cream, pineapple juice

SALTED CARAMEL
Rum, caramel, sea salt

IRISH COFFEE
Jameson, Irish cream, coffee

PEPPERMINT PATTY
Chocolate syrup and Mint Rumpleminze liqueur



MOCKTAILS \$12

GUAVA BASIL COOLER
A refreshing mix of Guava puree, fresh lime juice with simple syrup and basil leaves finished with soda

PINEAPPLE MAMAKI MULE
Muddled ripe pineapple chunks, house Mamaki honey syrup and lime juice topped with Ginger Beer and finished with a lime wheel

RED Wines

	GLS	BTL
Pinot Noir, La Crema, CA	16	75
Pinot Noir, Erath, Oregon	14	65
Cabernet Sauvignon, Daou	16	75
Cabernet Sauvignon, J. Lohr	14	65
Red Blend, The Prisoner		89

SPARKLING Wines

	GLS	BTL
Korbel Sparkling Rose	11	
Prosecco	12	45
Crémant Rosé, Simonnet-Fevre		55
Champagne, Veuve Clicquot Brut		125

WHITE & ROSE Wines

	GLS	BTL
Rose, Joel Gott	13	60
Pinot Grigio, Ruffino Lumina	13	60
Sauvignon Blanc, Craggy Range, NZ	16	75
Chardonnay, Rodney Strong	13	60
Chardonnay, Rombauer Vineyards		85

HOUSE WINES

CABERNET \$10 GLASS
CHARDONNAY

BOTTLES/CANS

Heineken	7
Heineken Light	7
Kona Light	7
Corona	7
Modello Especial	7
Pacifico Lager	7
Stella Artois	7
Coors Light	7
Michelob Ultra	7
Bud Light	7
Blue Moon	7
Overboard IPA	8
Guinness Stout	8
Heineken 0.0 NA	6
Long Board NA	6

DRAUGHT BEER

Kona Brewing Longboard Lager	8	29
Kona Brewing Lavaman	8	29
Kona Brewing Kua Bay IPA	8	29
Kona Brewing Big Wave	8	29
Ola Maa' Lager	8	29
Ola Mo Hazy IPA	8	29
Ola Seasonal	8	29
Ola Dragonfruit Lemonade Cider	9	32

SELTZERS

Ola Lemongrass Seltzer	8
High Noon Seltzer	8

PLEASE NOTE: An 20% gratuity will be added to all parties of five or more. A maximum of two (2) separate checks may be issued per table.