

happy hour

3 – 5 P M D A I L Y

Craft Cocktails

Well Drinks 5

South Pacific Sangria 6

White wine, vodka, yuzu, strawberries, citrus fruit

Basalt Mai Tai 6

Rum, lime juice, orange Curacao, Orgeat, dark rum

Moscow Mule 6

Vodka, lime juice, Fever Tree Ginger Beer

Beer

on tap

Kona Brewing Co. KONA, HAWAII

Longboard Lager 16oz, 4.6% ABV 4

Wailua Wheat 16oz, 5.4% ABV 4

Big Wave Golden Ale 16oz, 4.4% ABV 4

Fire Rock Pale Ale 16oz, 5.8% ABV 4

Stella Artois 4

Beer & A Bump 7

Any Happy Hour beer on tap and a well shot: Tequila, Vodka, Gin, Bourbon, Fireball, or Jägermeister

bottles

Domestic Beers 3

Budweiser, Bud Light, or Coors Light

Imported Beers 4

Heineken or Corona

Wine

Featured Red, Rosé, White, & Sparkling wines of the month 5

Appetizing Bites

HH Burger	5
4oz wagyu beef patty, cheddar cheese, lettuce, tomato, sweet onion, Hawaiian Island dressing	
Teri Burger	6
4oz wagyu beef patty, teriyaki sauce, swiss cheese	
Cheese Platter	8
Assortment of domestic and imported cheeses, candied nuts, fresh fruit, honey	
Charcuterie Platter	9
Duck liver pâté, salumi, cured meat, pickles, mustard	
Ahi Poke	8
Shoyu, green onion, furikake, togarashi, lemon zest	
Spicy Kampachi Poke	8
House-made sambal, avocado mash, ice lettuce, shrimp chips, sweet soy sauce	
Baja Fish Taco	5
Beer battered, chile slaw, pico de gallo, flour tortilla	
Rotisserie Duck Empanadas	5
Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	
Pork Belly Buns	7
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	
Adobo Chicken Wings & Crackers	8
Soy-vinegar glaze, garlic chili dipping sauce, chicken skin crackling	
Pepperoni Flatbread Pizza	8
Provolone and mozzarella cheese, tomato sauce	
Yes, No Meat Flatbread Pizza	7
Grilled eggplant, squash, wild mushroom, kale, tomato sauce	

Sides

French Fries	2	Toga Fries	3
		Garlic and togarashi	