

# Dinner

5 – 9 PM DAILY

## appetizers & salads

<b>Lobster Bisque</b> Caramelized fennel, crème fraîche	12	<b>Beef Fries</b> Peruvian spiced beef, waffle fries, avocado crema	16
<b>Roasted Corn Chowder</b> Yukon Gold potatoes, charred corn, green onion Add <b>Applewood Smoked Bacon</b>	8 3	<b>Duck Empanadas</b> Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	16
<b>Chef's Poke</b> Fresh ahi, inamona, limu, rocoto soy, tobiko	15	<b>Pork Belly Buns</b> Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	14
<b>Smoked Fish Dip</b> Sesame lavosh, charred lemon	15	<b>Mixed Greens</b> <sup>GF</sup> Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing	12
<b>Charred Tako</b> <sup>GF</sup> Grilled Spanish octopus, harissa, potato, tomato agrodolce	24	<b>Fattoush Salad</b> Chopped romaine lettuce, tomato, onion, cucumber, radish, bell pepper, flatbread crouton, pomegranate molasses vinaigrette	16
<b>Crispy Quinoa Shrimp</b> <sup>GF</sup> Toasted quinoa, aji amarillo aioli	16	<b>Add</b>	
<b>Adobo Chicken Wings</b> Soy-vinegar glaze, garlic chili dipping sauce	20	<b>Feta Cheese</b>	4
<b>Togarashi Wings</b> Shichimi togarashi spiced, garlic chili dipping sauce	20	<b>Grilled Chicken Breast</b>	6
		<b>Roasted Garlic Shrimp 5pcs</b>	11

## Prix Fixe 70

### FIRST COURSE

#### Bowl of Lobster Bisque

Caramelized fennel, crème fraîche

OR

#### Mixed Greens

Mesclun greens, tomato, watermelon radish, carrot, cucumbers, coconut balsamic dressing

### SECOND COURSE

#### Ribeye Steak

<sup>GF</sup>

12 oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glace

OR

#### Mixed Seafood Paella

<sup>GF</sup>

Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage

### THIRD COURSE

#### Grand Marnier Mousse Cake

Dark chocolate mousse, raspberry sauce, mixed berries

OR

#### Basque Cheesecake

"Burnt", crustless, blueberry-chambord sauce

## Main Course

<b>Prime Rib</b> <sup>GF</sup>   10oz cut 39   14oz cut 53 Hawaiian salt and herb crusted, garlic mashed potatoes, vegetable medley, creamed horseradish, au jus		<b>Miso Black Cod</b> 44 Steamed white rice, vegetable medley, dashi nage
<b>New York Steak</b> <sup>GF</sup> 42 Grilled 10 oz striploin, sauteed kale, crisp potato, burdock soubise, chimichurri Add <b>Roasted Garlic Shrimp 5pcs</b> 11		<b>Macadamia Nut Crusted Fish</b> 39 Macadamia nut panko crust, garlic mashed potatoes, grilled asparagus, tomato-caper relish
<b>Ribeye Steak</b> <sup>GF</sup> 56 12 oz ribeye, Basalt steak rub, warm potato salad, cured egg yolk, red wine demi glace		<b>Mixed Seafood Paella</b> <sup>GF</sup> 58 Lobster, shrimp, scallop, catch of the day, saffron rouille, andouille sausage
<b>Smoked Kurobuta Pork Chop</b> 34 Grilled bone-in chop, buttery savoy cabbage, soy vinegar jus, pickles		<b>Seafood Fettuccine</b> 35 Shrimp, baby octopus, fresh fish, achiote tomato, sugo, capers, olives
<b>Fennel Coriander Crusted Seared Ahi</b> <sup>GF</sup> 36 Pickled fennel, eggplant caponata, red wine demi glace		<b>Vegetable Fettuccine</b> 26 Charred vegetables, onions, mushrooms, tomato, asparagus, parmesan brodo Add <b>Grilled Chicken Breast</b> 6 <b>Roasted Garlic Shrimp 5pcs</b> 11

## sides

<b>Garlic Mashed Potatoes</b> <sup>GF</sup> 6	<b>Andouille Fried Rice</b> <sup>GF</sup> 10	<b>Brussel Sprouts</b> <sup>GF</sup> 10	<b>Asparagus Vierge</b> <sup>GF</sup> 12
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# drinks

## cocktails

**Basalt Mai Tai** \_\_\_\_\_ 15  
Rum, lime juice, orange curacao, orgeat, dark rum

**Lilikoi Punch** \_\_\_\_\_ 14  
Vodka, lilikoi, lemon juice, sprite

**Howling Tiki** \_\_\_\_\_ 14  
Howler Head Whiskey, pineapple juice, lime juice, ginger cinnamon simple, Allspice Dram

## craft

**Cool Burn** \_\_\_\_\_ 13  
Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, jalapeño

**Hibiscus Lime Cooler** \_\_\_\_\_ 13  
Gin, italicus, lime juice, hibiscus simple, lemon bitters, lime peel

**Bourbon & Blues** \_\_\_\_\_ 15  
Bourbon, muddled blueberries, lemon juice, ginger-cinnamon simple, orange peel

**Amilie** \_\_\_\_\_ 14  
Tequila, lime juice, St-Germain Elderflower, pineapple juice, cilantro, and cardamom tincture

**The Highlander** \_\_\_\_\_ 15  
Monkey Shoulder scotch, Aperol, lemon juice, lemon bitters, simply syrup

## from the barrel

**Barrel Aged Smoked Manhattan** \_\_\_\_\_ 16  
Carpano Antica barrel aged manhattan, cocoa nib - vanilla bitters, luxardo cherries

**Barrel Aged Boulevardier** \_\_\_\_\_ 16  
Buffalo Trace, Campari, Dolin Rouge, orange peel

## beer & cider

### ON TAP

**Lanikai Brewing 'Moku' Imperial IPA** \_\_\_\_\_ 8  
Honolulu, Hawaii, 8.1% ABV

**Honolulu Beerworks 'South Shore' Stout** \_\_\_\_\_ 8  
Honolulu, Hawaii, 6.2% ABV

**Paradise Ciders Rotating Selection** \_\_\_\_\_ 8  
Honolulu, Hawaii, Various %ABV

**New Belgium 1554 Black Zwert Lager** \_\_\_\_\_ 8  
Fort Collins, Colorado, 6.0% ABV

**New Belgium 'Voodoo Ranger' Rotating IPA** \_\_\_\_\_ 8  
Fort Collins, Colorado, Various %ABV

**Boulevard Brewing 'tank 7' Farmhouse Ale** \_\_\_\_\_ 8  
Kansas City, Missouri, 8.5% ABV

**Baptist Wit Blonde Ale** \_\_\_\_\_ 8  
Ertvelde, Belgium, 5.0% ABV

**Estrella Jalisco Pilsner** \_\_\_\_\_ 8  
Guadalajara, Mexico, 4.5% ABV

### BOTTLES & CANS

**Local Beer** \_\_\_\_\_ 6  
Kona Longboard, Kona Big Wave, or Maui Big Swell IPA

**Domestic Beer** \_\_\_\_\_ 5  
Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Lite

**Imported Beer** \_\_\_\_\_ 6  
Heineken, Negra Modelo, or Sapporo

## sake

**Katsuyama Brewing Junmai Ginjo 'Ken' Red Label Glass** \_\_\_\_\_ 18    720ml \_\_\_\_\_ 110

**Junmai Ginjo 'Lei' Blue Label** 720ml \_\_\_\_\_ 125

**Junmai Daiginjo 'Den' Black Label** 720ml \_\_\_\_\_ 180

**Mio Sparkling Sake** 300ml \_\_\_\_\_ 16

**Nanbu Bijin Tokubetsu Junmai** 300ml \_\_\_\_\_ 27

**Suijin Junmai Super Dry Glass** \_\_\_\_\_ 10    720ml \_\_\_\_\_ 60

**Watari Bune Junmai Ginjo Glass** \_\_\_\_\_ 11    720ml \_\_\_\_\_ 66

## vodka

Belvedere \_\_\_\_\_ 12    Chopin Potato \_\_\_\_\_ 12  
Crystal Head Skull \_\_\_\_\_ 12    Onyx Agave \_\_\_\_\_ 12  
Grey Goose \_\_\_\_\_ 12    Hangar One \_\_\_\_\_ 11  
Ketel One \_\_\_\_\_ 10    Ocean \_\_\_\_\_ 10  
Pau Maui \_\_\_\_\_ 10    Tito's \_\_\_\_\_ 10  
Wheatley \_\_\_\_\_ 9

## gin

Aviation \_\_\_\_\_ 10  
Bombay Sapphire \_\_\_\_\_ 10  
Botanist \_\_\_\_\_ 11  
Drumshanbo Gunpowder Irish \_\_\_\_\_ 11  
Fid Street Hawaiian \_\_\_\_\_ 10  
Hayman's Old Tom \_\_\_\_\_ 10  
Hendrick's \_\_\_\_\_ 10  
Nolet's Silver \_\_\_\_\_ 13  
Plymouth \_\_\_\_\_ 9  
St. George Terroir \_\_\_\_\_ 11  
Tanqueray \_\_\_\_\_ 10

## tequila/mezcal

**Casamigos**  
Blanco \_\_\_\_\_ 12    Reposado \_\_\_\_\_ 13    Añejo \_\_\_\_\_ 15

**Corralejo 25<sup>th</sup> Anniversary Extra Añejo** \_\_\_\_\_ 75

**Don Julio**  
Blanco \_\_\_\_\_ 12    Reposado \_\_\_\_\_ 13    Añejo \_\_\_\_\_ 15

**Don Julio 1942**  
Reposado Primavera \_\_\_\_\_ 30    Añejo \_\_\_\_\_ 40

**Herradura**  
Blanco \_\_\_\_\_ 11    Reposado \_\_\_\_\_ 12    Añejo \_\_\_\_\_ 14

**Jose Cuervo Tradicional Silver** \_\_\_\_\_ 9

**Los Vecinos del Campo Mezcal**  
Espadin Agave \_\_\_\_\_ 90pf \_\_\_\_\_ 10  
Ensamble Blend \_\_\_\_\_ 90pf \_\_\_\_\_ 13  
Tobala Agave \_\_\_\_\_ 92pf \_\_\_\_\_ 18

**Milagro Select Barrel Reserve Silver** \_\_\_\_\_ 11    Reposado \_\_\_\_\_ 12    Añejo \_\_\_\_\_ 14

**Teremana**  
Silver \_\_\_\_\_ 11    Reposado \_\_\_\_\_ 12

**Volcan de Mi Terra Blanco** \_\_\_\_\_ 11

**Xicaru Silver Mezcal** \_\_\_\_\_ 10

## rum

**Avuá Cachaça**  
Prata (Silver) \_\_\_\_\_ 10    Amburana (Aged) \_\_\_\_\_ 13

**Barbancourt** \_\_\_\_\_ 4yr \_\_\_\_\_ 9    8yr \_\_\_\_\_ 10

**Captain Morgan Spiced Rum** \_\_\_\_\_ 9

**El Dorado Demerara** \_\_\_\_\_ 8yr Cask Aged \_\_\_\_\_ 11

**Kō Hana Agricole**  
Kea Silver \_\_\_\_\_ 10    Koho Amber \_\_\_\_\_ 30

**Kraken Black Spiced Rum** \_\_\_\_\_ 9

**Mahina Hawaiian Dark** \_\_\_\_\_ 8

**Malibu Coconut** \_\_\_\_\_ 9

**Ron Zacapa 'Sistema Solera 23'** \_\_\_\_\_ 13

**Selvarey Silver** \_\_\_\_\_ 10    Cacao \_\_\_\_\_ 11

**Zaya** 16yr \_\_\_\_\_ 11

## bourbon

**Basil Hayden** \_\_\_\_\_ 12

**Booker's Noe** 124pf \_\_\_\_\_ 22

**Buffalo Trace** 90pf \_\_\_\_\_ 15

**Buffalo Trace 'Mash #1' White Dog** 125pf \_\_\_\_\_ 12

**Bradshaw** 103.8pf \_\_\_\_\_ 12

**Colonel EH Taylor Small Batch** 100pf \_\_\_\_\_ 25

**Colonel EH Taylor Single Barrel** 100pf \_\_\_\_\_ 25

**Colonel EH Taylor Sampler Combo** \_\_\_\_\_ 25

**Eagle Rare** 90pf \_\_\_\_\_ 19

**Elmer T Lee** 90pf \_\_\_\_\_ 50

**Jim Beam** \_\_\_\_\_ 10

**Knob Creek** 100pf \_\_\_\_\_ 12

**Maker's Mark** 90pf \_\_\_\_\_ 10

**Staggs, Jr** 130pf \_\_\_\_\_ 20

**Whiskey Row Bottled in Bond** 100pf \_\_\_\_\_ 20

**Widow Jane** 10yr Single Barrel 91pf \_\_\_\_\_ 22

**Wiseman** 90.8pf \_\_\_\_\_ 15

**Woodford Reserve** 90.4pf \_\_\_\_\_ 12

**Woodford Double Oaked** 90.4pf \_\_\_\_\_ 16

**W L Weller** 12yr Wheated 90pf \_\_\_\_\_ 50

**Old Rip Van Winkle** 10yr 100pf \_\_\_\_\_ 1oz 100

**Old Rip Van Winkle** 12yr 100pf \_\_\_\_\_ 1oz 120

## rye

**Blackened x Willet** 109.6pf \_\_\_\_\_ 60

**Bulleit** 90pf \_\_\_\_\_ 12

**Clyde Mae** 94pf \_\_\_\_\_ 12

**Ezra** 90pf \_\_\_\_\_ 8

**Hudson 'Short Stack' Maple Barrel** 92pf \_\_\_\_\_ 15

**Michter's** \_\_\_\_\_ 12

**Rittenhouse** 100pf \_\_\_\_\_ 13

**Sazerac** 90pf \_\_\_\_\_ 15

**Templeton** \_\_\_\_\_ 10

**Thomas H Handy Sazerac** 125.7pf \_\_\_\_\_ 50

**Whistlepig Rye**

**6yr** 96.56pf \_\_\_\_\_ 12    **10yr** 100pf \_\_\_\_\_ 23

**12yr** 86pf \_\_\_\_\_ 30    **15yr** 92pf \_\_\_\_\_ 55

**Boss Hog VII** 17yr: Magellan's Atlantic 116.2pf \_\_\_\_\_ 90

**Boss Hog VIII** 18yr: Lapulau's Pacific 105.7pf \_\_\_\_\_ 90

**Boss Hog Tasting Combo** \_\_\_\_\_ 90

## japanese whisky

**Hakushu** 12yr \_\_\_\_\_ 35    18yr \_\_\_\_\_ 90

**Hibiki Harmony** \_\_\_\_\_ 20

**Ichiro's Malt & Grain** \_\_\_\_\_ 25

**Kamiki Cedar Cask** 96pf \_\_\_\_\_ 19

**Kura Single Malt** \_\_\_\_\_ 15

**Kurayoshi** 8yr Sherry Cask \_\_\_\_\_ 22

**Mars Iwai Tradition** \_\_\_\_\_ 14

**Matsui Mizunara Cask** 96pf \_\_\_\_\_ 18

**Nikka Coffey Grain** \_\_\_\_\_ 15

**Suntory Toki** \_\_\_\_\_ 10

**Yamazaki** 12yr \_\_\_\_\_ 35    18yr \_\_\_\_\_ 90

## single malt scotch whisky

### HIGHLAND

**Oban** 14yr \_\_\_\_\_ 19

**Macallan** 12yr Double Oak \_\_\_\_\_ 17

**Macallan** 18yr \_\_\_\_\_ 55

### LOWLAND

**Auchentoshan** 12yr \_\_\_\_\_ 15

### SPEYSIDE

**Balvenie** 12yr Single Barrel \_\_\_\_\_ 17

**Glenlivet** 12yr 'Double Oak' \_\_\_\_\_ 15

### ISLAY

**Lagavulin** 16yr \_\_\_\_\_ 19

**Laphroig** 10yr \_\_\_\_\_ 15

## blended scotch whisky

**Compass Box 'The Spaniard'** \_\_\_\_\_ 22

**Dewars White** \_\_\_\_\_ 9

**Johnnie Walker Black** \_\_\_\_\_ 11

**Johnnie Walker 'High Rye'** 90pf \_\_\_\_\_ 11

**Monkey Shoulder** \_\_\_\_\_ 9

## canadian whisky

**Crown Royal** \_\_\_\_\_ 10    **Apple** \_\_\_\_\_ 10    **Peach** \_\_\_\_\_ 12

## irish whiskey

**Jameson** \_\_\_\_\_ 10

**Proper Twelve** \_\_\_\_\_ 11

**Sexton Single Malt** \_\_\_\_\_ 12

**Tullamore Dew** \_\_\_\_\_ 8

## american whiskey

**Clyde May's Alabama Style** \_\_\_\_\_ 12

**Fireball Cinnamon** \_\_\_\_\_ 8

**Howler Head Banana** \_\_\_\_\_ 9

**Jack Daniel's Single Barrel** \_\_\_\_\_ 12    **Sour Mash** \_\_\_\_\_ 8    **Honey** \_\_\_\_\_ 8

**Skrewball Peanut Butter** \_\_\_\_\_ 10

**St. George Breaking & Entering** \_\_\_\_\_ 8

**Uncle Nearest 1884 Small Batch** 93pf \_\_\_\_\_ 14

**Uncle Nearest 1856 Premium** 100pf \_\_\_\_\_ 19

**Wyoming Small Batch** 88pf \_\_\_\_\_ 14

## non-alcoholic

**Solè Spring Water Still or Sparkling** 750ml \_\_\_\_\_ 8

**Plantation Iced Tea** \_\_\_\_\_ 5

**Iced Tea** \_\_\_\_\_ 4

**Fountain Drinks** \_\_\_\_\_ 4

Coke, Diet Coke, Sprite, Lemonade, or Seagram's Ginger Ale

**Lemonade** \_\_\_\_\_ 4

Regular, Guava, or Passion Fruit

**Juice** \_\_\_\_\_ 4

Orange, Pineapple, Cranberry, Apple, POG, Tomato or Clamato

