

happy hour

Bar seating only 4 PM - 5 PM DAILY

liquor

Well Drink

5

Juice & Tonic Mixers

1

Jig & Bump

7

Short Estrella Jalisco Pilsner and choice of well shot: Tequila, Vodka, Gin, Bourbon, Rye, Fireball, Jägermeister, Jäger Cold Brew, Tullamore Dew, or Monkey Shoulder

on tap

Lanikai Brewing 'Moku' Imperial IPA

6

8.1% ABV | Kailua, Hawai'i

Honolulu Beerworks 'South Shore' Stout

6

6.2% ABV | Honolulu, Hawai'i

Paradise Ciders - *Rotating Selection*

6

Various ABV | Honolulu, Hawai'i

BASALT Lager

6

4.4% ABV | Colorado Springs, Colorado

New Belgium Flat Tire Amber Ale

6

5.2% ABV | Fort Collins, Colorado

New Belgium 'Voodoo Ranger' - *Rotating IPA*

6

Various ABV | Fort Collins, Colorado

Boulevard Brewing 'tank 7' Farmhouse Ale

6

8.5% ABV | Kansas City, Missouri

Baptist Wit Blonde Ale

6

5.0% ABV | Ertvelde, Belgium

beer

Domestic Beer

3

Budweiser, Budweiser Zero, Bud Light, Coors Light, or Miller Light

Imported Beer

4

Heineken, Modelo Negra, or Sapporo

wine by the glass

Featured Red, Rosé, White, & Sparkling

5

Items & prices are subject to change

Rev. 06-20-2022

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appetizers

B Beef Fries	10
Peruvian spiced beef, waffle fries, avocado crema	
Adobo Chicken Wings	17
Soy-vinegar glaze, garlic chili dipping sauce	
Togarashi Wings	17
Shichimi togarashi spiced, garlic chili dipping sauce	
Baja Fish Taco	6
Beef battered, chile slaw, pico de gallo	
B Bar Burger	8
4oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, onion, Hawaiian Isle sauce	
Add	
Mushroom	2
Bacon	2
Avocado	2
Egg	2
French Fries	5
Garlic Fries	6
Togarashi Fries	6
Waffle Fries	7
Onion Rings	7

B SIGNATURE DISH

GF GLUTEN FREE

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS