

happy hour

Bar seating only 4 PM - 5 PM DAILY

liquor

Well Drink

5

Juice & Tonic Mixers

1

Jig & Bump

7

Short Basalt Lager 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

8.1% ABV | Kailua, Hawai'i

6

Honolulu Beerworks 'South Shore' Stout

6.2% ABV | Honolulu, Hawai'i

6

Paradise Ciders - *Rotating Selection*

Various ABV | Honolulu, Hawai'i

6

BASALT Lager

4.4% ABV | Colorado Springs, Colorado

6

New Belgium Fat Tire Amber Ale

5.2% ABV | Fort Collins, Colorado

6

New Belgium 'Voodoo Ranger' - *Rotating IPA*

Various ABV | Fort Collins, Colorado

6

Golden Road Mango Cart Wheat Ale

4.0% ABV | Los Angeles, California

6

Stella Artois Lager

5.2% ABV | Leuven, Belgium

6

beer

Domestic Beer

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

3

Imported Beer

Heineken, Modelo Negra, or Sapporo

4

wine by the glass

Featured Red, Rosé, White, & Sparkling

5

Items & prices are subject to change

Rev. 07-28-2022

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appetizers

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



SIGNATURE DISH



GLUTEN FREE

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

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