

happy hour

Bar seating only 2:30 - 4:30 PM DAILY

liquor

Well Drink

5

Juice & Tonic Mixers

1

draft

Aloha Blonde

Honolulu, Hawai'i, 4.8% ABV

5

Stella Artois Lager

Leuven, Belgium, 5.2% ABV

5

beer

Domestic Beer

Budweiser, Bud Light, Coors Light, or Miller Lite

4

Imported Beer

Heineken, Negra Modelo, or Sapporo

5

wine by the glass

Featured Red, Rosé, White, & Sparkling

6

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appetizers

Oyster on the ½ Shell

Chili pepper water mignonette, yuzu blood orange sake granita

4

Gochujang Pork Bites

Fried kurobuta pork, gochujang sauce, Kanekoa Farm radish kim chee and pickles, Waipoli mixed greens, sesame, green onion

14

Roasted Kanekoa Farm Beet Hummus

Crudites, house-made pickles, grilled pita bread, Okinawan sweet potato chips

13

Chef's Poke

Chef's selection of the day

15

Beef Fries

Preuvian spiced prime rib, mushrooms, onions, waffle fries, avocado crema

14

Duck Empanadas

Aged Sweet Land Farm goat Gouda cheese, brandied cherry, jalapeno, avocado lime crema

14

Adobo Chicken Wings

Soy-vinegar glazed, garlic chili dipping sauce

14

Bulgogi Beef Sliders

Marinated beef patties, Kanekoa Farm radish kim chee, cheddar cheese, yangnyeom mayo, Waipoli mixed greens, house butter milk bun

16

French Fries

6

Garlic Fries

7

Togarashi Fries

7

Waffle Fries

8

Onion Rings

8



SIGNATURE DISH



GLUTEN FREE

Items & prices are subject to change

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

Rev. 03-13-23