

Executive Chef  
Alex Stanislav



Executive Sous Chef  
Brian Noordman

## WINES BY THE GLASS | 6oz POUR

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<b>JOSH HOUSE WINES</b> Pinot Grigio, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, or Pinot Noir	6
<b>LA MARCA</b> Prosecco – Veneto, IT	8
<b>YES WAY ROSÉ</b> French Blend – FR	8
<b>JERMANN</b> Pinot Grigio – Friuli, IT	9
<b>J VINEYARDS</b> Pinot Gris – Sonoma, CA	9
<b>DAOU</b> Sauvignon Blanc – Paso Robles, CA	10

## COCKTAILS | ALL \$11

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### ALOHA BITE

Kapena Chili Tequila + Strawberry Purée + Lime Sour

### MAI TAI

Hawaii's Most Popular Drink! White Rum +  
Dark Rum + Our "Secret" Mai Tai Mix

### STRAWBERRY MINT LEMONADE

Tito's Vodka + Lemonade + Strawberry Purée + Mint

### SEA HOUSE MULE

Pau Vodka + Lilikoi Purée + Lime Juice + Thai Basil  
+ Ginger Beer

### RUM HEAVEN

RumHaven Coconut Rum + Crème de Coconut + Lemon  
Juice + Pineapple Juice + Coconut Water

## BEER

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### DRAFTS | \$6

#### MAUI BREWING CO. BIKINI BLONDE

KOHOLA MAUI (Seasonal)

KONA BREWING BIG WAVE

KONA LIGHT BLONDE ALE

ELYSIAN SPACE DUST IPA

### BOTTLES

COORS LIGHT

4

BUD LIGHT

4

HEINEKEN

5

STELLA ARTOIS

5

### CANS

KONA TROPICAL PUNCH

ISLAND SELTZER

5



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## HAPPY HOUR | 2:00 - 4:45 PM

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<b>SWEET ONION SOUP</b>	8
Petite marmite + sherry + brandy + cheesy crouton	
<b>CRISPY "CAULIFLOWER" WINGS</b> <b>V</b>	7
Hawaiian style tamari-chili BBQ sauce + house ranch	
<b>POKE NACHOS</b>	12
Sashimi grade ahi tuna + Kula onion + tomato + limu + wonton + wasabi aioli + sweet soy + sriracha aioli	
<b>LANI RIBS</b>	9
Asian BBQ + pineapple slaw	
<b>CRISPY CHICKEN WINGS</b>	9
Housemade Hawaiian BBQ sauce	
<b>SHREDDED PORK "STREET TACOS"</b> <b>GF</b>	9
Asian slaw + onion + cilantro + sriracha aioli	
<b>CLASSIC COCONUT SHRIMP</b>	9
Tropical fruit salsa + Asian slaw + sweet thai chili sauce	
<b>CRISPY CALAMARI</b>	7
Furikake panko crust + marinara + mango mustard	
<b>HURRICANE FRIES</b> <b>V</b>	7
Sriracha aioli + furikake + green onion	
<b>HOUSE CAESAR SALAD</b>	6
Baby romaine + croutons + pecorino romano + housemade Caesar	
<b>SMASH BURGER SLIDERS</b>	10
Kalua pork + slaw + "comeback" sauce	
<b>SEARED AHI</b> <b>GF</b>	11
Seared sustainably sourced Hawaiian Ahi + cucumber kimchee	
<b>CAPRESE BRUSCHETTA</b> <b>V</b>	8
Fior di latte mozzarella + basil pesto+ local tomato	

**Please no substitutions or alterations**

**V** = VEGETARIAN    **GF** = GLUTEN FREE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Our restaurant offers items that contain peanut, tree nuts, soy, milk, wheat and eggs. We take steps to minimize the risk of cross contamination.  
We are not able to guarantee our items are safe to consumers with food allergies.

