



HAPPY HOUR
4:00 PM - 6:00 PM

SAVORY

COFFEE RIBEYE STEAK

coffee rub, arugula salad with tarragon
dressing, coffee demi glace *NF DF GF*
20

BRISKET SLIDERS

bbq brisket, pickled onions, guava bbq sauce,
house made rolls *NF*
17

LOBSTER ROLL

lobster, yuzu mayo, lemon wedge, fresh dill, new
england style hoagie roll *NF*
17

MARGHERITA PINSA FLATBREAD

san marzano tomato sauce, kamuela tomatoes,
sweet basil, parmesan, italian flatbread *NF EF*
10

BBQ CHICKEN PINSA FLATBREAD

kiawe bbq chicken, mozzarella cheese,
parmesan, peppers, arugula, red onion, bbq sauce
NF EF
10

EXCLUSIVE

BRUSCHETTA WITH A BOTTLE OF WINE

choice of Sea Sun Chardonnay
or Sea Sun Pinot Noir
32

KIAWE SMOKED PORK RIBS

house made pickles, guava bbq sauce
NF EF DF
17

POKE NACHOS

shoyu ahi, won ton, sweet potato, taro, and
shrimp chips, avocado, spicy mayo,
yuzu crema, green onion, pickled red onion,
pea tendrils, kizami nori,
edamame *NF contains sesame*
12

SEARED AHI

pickled vegetable and chilis,
crudo sauce *NF EF GF contains soy*
12

CHICKEN WINGS

choice of buffalo, bbq, or korean
garlic sauce *EF DF NF contains sesame*
12

GARLIC FRIES

7



VG - VEGAN V - VEGETARIAN NF - NUT FREE GF - GLUTEN FREE EG - EGG FREE DF - DAIRY FREE

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. we provide the freshest ingredients in the preparation of our cuisine. in the event a certain product is not available, we will use a similar product to ensure quality and/or freshness. please let your server know if there are any allergies to products of which we should know. 030326



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BEVERAGES

SAKE SPECIAL

Junmai Sohomare
"Karakuchi"

Ginjo Masumi "Shiro"

Nama Daiginjo Islander
"Kitashizuku Junmai
Daiginjo"

12

BEER

ALOHA x PRINCE
WAIKIKI
"jibiru", lager

5

FEATURED WINES

RED, WHITE, or
SPARKLING

please ask your server

10

MARTINI

MATCHA

grey goose vodka, simple syrup,
almond milk

POGTINI

malibu pink guava
pineapple coconut rum,
passion fruit, pineapple, POG, tajin

MANGO MINT

suntory haku vodka,
mango, lime, mint

LYCHEE & PEACH

haiken lychee vodka, peach real,
lemon juice

10

SPRITZ

LILIKOI SUNSET

flecha azul tequila blanco,
aperol, st. germain elderflower
liqueur, passion fruit, mionetto pres-
tige prosecco brut

CALAMANSI LEMONGRASS

flecha azul tequila blanco, hamakua
coast premium calamansi, liquid
alchemist
coconut, lemon, bene soda water

PINEAPPLE JALAPEÑO

lunazul tequila blanco, ancho reyes
verde chile poblano, pineapple, lem-
on, bene soda water

10

kindly inform your server of any allergies we
should be aware of. 030926