



100 SAILS

RESTAURANT & BAR

SAVORY & BEVERAGE MENU

*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. 05.03.21



SAVORY MENU

POKE *

market price

Please ask your server for today's selection

HURRICANE TOTS

10

Potato tots, sriracha mayo, kabayaki sauce, furikake, kaki mochi, green onions

CRAB ROLL*

17

Crab, bacon, mayo, lemon, micro scallions, sweet roll

TOFU WATERCRESS SALAD

12

Aloha tofu, local watercress, miso dressing, chili oil, fried garlic

CAESAR SALAD

11

Romaine lettuce, parmesan cheese, croutons, cherry tomatoes, Add chicken or fresh catch +5, Kauai shrimp +2 per piece

FRESH CATCH SANDWICH

MP

Fresh auction fish, butter lettuce, tomato, tartar sauce, fries

FISH AND CHIPS

MP

Crispy ahi belly, french fries tossed in soy garlic sauce, tartar sauce

SALT AND VINEGAR CHICKEN WINGS

12

Crispy chicken wings seasoned with salt and vinegar served with fries

WAGYU BURGER

26

Wagyu beef patty, brie cheese, caramelized onions, lettuce, tomato, fries

FLATBREADS

12

Margherita

Marinara sauce, tomatoes, mozzarella cheese & basil

Any Kine

Marinara Sauce, pepperoni, sausage, onion, peppers, mushroom, mozzarella & parmesan cheese



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SPECIALTY COCKTAILS

MARY ANN AND GINGER 15

Our house Grey Goose Le Melon Mule, with a kiss of mango puree and fresh pressed lime juice, served on the rocks with fresh mint and Ginger Beer

ISLAND MAGIC 15

Bombay Sapphire Gin with muddled cucumber, fresh house made lime sour and ginger, shaken icy cold and served over ice

SAIL AWAY 15

This Tequila Cazadores Blanco and Elderflower Liqueur margarita is muddled with fresh cucumber and basil, served on the rocks with our house made lime sour and sea salt rim

VINTAGE SOPHISTICATION 15

This house made decanter cocktail features Angel's Envy Bourbon, cinnamon rosemary honey syrup and bitters, strained up and garnished with cherry skewered Rosemary

LIQUID KULOLO 15

Grey Goose Vodka, Kalani Coconut liqueur and taro infused coconut water topped with our house made taro mochi

TROPICAL SUNSET 15

Sip on paradise with our premium cocktail featuring Bacardi Rum, Aperol, passion fruit puree and coconut cream shaken together with pineapple juice

DA ALA MO-JITO 15

Our Signature Coconut Mojito with Don Q Cristal, Craft Coconut Cream with island fresh mint and lime juice, served on the rocks

WAIKI-TEA 15

Hawaiian made Pau Vodka, Fid Street Gin and Sammy's Beach Bar Rum, kissed with Cointreau and served Long Island Iced Tea Style on the rocks with house made lemon sour and Coca Cola

MANHATTAN 15

OLD FASHIONED 15

TRADITIONAL MOJITO 15

CLASSIC MARGARITA 15

MAI TAI 15



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DRAUGHT BEER - 16OZ **10**

HONOLULU BEERWORKS HOP ISLAND (IPA)

MAUI BIKINI BLONDE (LAGER)

WAIKIKI BREW HANA HOU HEFE

KONA BIG WAVE (GOLDEN ALE)

COORS LIGHT **3**

DOMESTIC BOTTLED BEER **8**

BUDWEISER

BUD LIGHT

IMPORT & PREMIUM **9**

DOMESTIC BOTTLED BEER

HEINEKEN

CORONA

KONA LONGBOARD (LAGER)

HONOLULU - HAWAII



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CHAMPAGNE & SPARKLING WINE

LAMARCA PROSECCO 187ML ITALY	14	
LAMARCA PROSECCO 750ML ITALY	42	
DOMAINE CHANDON ROSE CA	55	15
ROEDERER ESTATE BRUT CA	60	16
TAITTINGER BRUT LA FRANCAISE FRANCE	97	
VEUVE CLICQUOT PONSARDIN BRUT FRANCE	144	
MOET CHANDON DOM PERIGNON FRANCE	375	

WHITE WINE

WOODBIDGE WHITE ZINFANDEL CA	40	11
SMOKE TREE ROSE CA	57	
RIFF PINOT GRIGIO ITALY	44	12
CHEHALEM PINOT GRIS OR	67	
CONUNDRUM WHITE CA	44	12
KENDALL JACKSON RIESLING CA	40	12
NOBILO SAUVIGNON BLANC NEW ZEALAND	43	12
CAKEBREAD SAUVIGNON BLANC CA	87	
SONOMA CUTRER RRR CHARDONNAY CA	43	
FERRARI CARANO CHARDONNAY MONTEREY	78	
CHALK HILL ESTATES CHARDONNAY CA	95	
GRGICH HILLS CHARDONNAY CA	98	
CAKEBREAD CHARDONNAY NAPA CA	98	
LOUIS LATOUR POUILLY FUISSE FRANCE	60	16

RED WINE

RANCHO ZABACO ZINFANDEL CA	45	12
DRY CREEK ZINFANDEL CA	83	
PENFOLDS MAX'S SHIRAZ AU	48	13
EDNA VALLEY PINOT NOIR CA	42	12
BYRON PINOT NOIR SANTA MARIA CA	65	
KENDALL JACKSON MERLOT CA	44	12
DUCKHORN MERLOT CA	135	
AQUINAS CABERNET SAUVIGNON CA	47	13
TREANA CABERNET SAUVIGNON CA	69	17
CHARLES KRUG CABERNET SAUVIGNON NAPA	63	
CHATEAU MONTELENA CAB SAUVIGNON CA	120	
CAKEBREAD CABERNET SAUVIGNON CA	175	
CAYMUS CABERNET SAUVIGNON CA	180	
SILVER OAK CABERNET SAUVIGNON CA	205	
NEWTON CLARET BLEND CA	59	
ORIN SWIFT 8 YEARS IN THE DESERT BLEND CA	98	



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NON-ALCOHOL SPECIALTY

9

STRAWBERRY LI HING LEMONADE

The perfect combination of sweet and tart will make your mouth come alive

CUCUMBER GINGER FIZZ

Refresh yourself with this effervescent delight. Bubbly with a kick of ginger and a hint of cucumber

HARBOR HITO

On a hot day, take a break and cool off with a rendition of the mojito without the kick

BASIL STRAWBERRY TEA

Delightful mixture featuring Shangri La Iced Tea enhanced with strawberry, basil and a touch of lime

BEVERAGES - REFILLABLE

6

**Coke, Diet Coke, Dr. Pepper, Lemonade, Sprite
Fruit Punch, Ginger Ale, Root Beer**

FRUIT JUICE

7

Orange, Guava, Pineapple, Cranberry, Grapefruit

HOT BEVERAGES

4

COFFEE, DECAF

GOURMET COFFEE

ESPRESSO

3.25

CAPPUCCINO

5.50

LATTE

5.50

TEA

3

MASALA CHAI

Organic Ceylon black tea with exclusive fragrant spices

ENGLISH BREAKFAST

Complex malted undertones for a satisfying start to the day

EARL GREY

A timeless expression of robust Assam and bergamot

CHAMOMILE MINT

Relax and enjoy this delicious, organic, caffeine free classic

GREEN TEA



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