

## SAVORY MENU

### POKE \*

Please ask your server for today's selection

### HURRICANE TOTS

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

### CRAB ROLL\*

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

### TOFU WATERCRESS SALAD

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

### CAESAR SALAD

Romaine lettuce, parmesan cheese, croutons, cherry tomatoes, Add chicken or fresh catch +6, Kauai shrimp +3 per piece

### FRESH CATCH SANDWICH

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

### FISH AND CHIPS

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

### SALT AND VINEGAR CHICKEN WINGS

Crispy chicken wings seasoned with salt and vinegar served with fries

### WAGYU BURGER

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

### FLATBREADS

#### *Margherita*

Marinara sauce, tomatoes, mozzarella cheese & basil

#### *Any Kine*

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

market price

12

21

15

15

MP

MP

15

28

14

## SPECIALTY COCKTAILS

### MARY ANN AND GINGER

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

15

### ISLAND MAGIC

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

15

### SAIL AWAY

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

15

### VINTAGE SOPHISTICATION

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

15

### LIQUID KULOLO

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

15

### TROPICAL SUNSET

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

15

### DA ALA MO-JITO

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

15

### WAIKI-TEA

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

15

### MANHATTAN

15

### OLD FASHIONED

15

### TRADITIONAL MOJITO

15

### CLASSIC MARGARITA

15

### MAI TAI

15



**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)**

**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**

Complex malted undertones for a satisfying start to the day

**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

WONDERLAND SAUVIGNON BLANC NZ 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



100 SAILS

RESTAURANT & BAR