

## SAVORY MENU

### AHI POKE w/ NORI RICE CHIPS\*

Shoyu, ogo, chili oil, green onions, onion  
Or  
Spicy mayo & masago

### HURRICANE TOTS

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

### GRILLED AHI KAMA\*

Tuna collar, daikon, pickled ginger, ponzu

### 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\*

Snake River Farms Wagyu patty, brie cheese, caramelized onions, lettuce, tomato, lettuce, fries

### FLATBREADS

#### *Margherita*

Marinara sauce, tomatoes, mozzarella cheese & basil

#### *Any Kine*

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

## SPECIALTY COCKTAILS

- |    |  |    |
|----|--|----|
| 27 | <b>MARY ANN AND GINGER</b>   | 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                                     |    |
| 12 | <b>ISLAND MAGIC</b>  | 15 |
|    | Bombay Sapphire Gin with muddled cucumber, fresh house made lime sour and ginger, shaken icy cold and served over ice  |    |
| 36 | <b>SAIL AWAY</b>   | 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         |    |
| 18 | <b>VINTAGE SOPHISTICATION</b>  | 15 |
| 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                  |    |
|    | <b>LIQUID KULOLO</b>   | 15 |
|    | Grey Goose Vodka, Kalani Coconut liqueur and taro infused coconut water topped with our house made taro mochi  |    |
| 27 | <b>TROPICAL SUNSET</b>   | 15 |
|    | Sip on paradise with our premium cocktail featuring Bacardi Rum, Aperol, passion fruit puree and coconut cream shaken together with pineapple juice                                  |    |
| 27 | <b>DA ALA MO-JITO</b>  | 15 |
|    | Our Signature Coconut Mojito with Don Q Cristal, Craft Coconut Cream with island fresh mint and lime juice, served on the rocks  |    |
|    | <b>WAIKI-TEA</b>   | 15 |
| 28 | 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 |    |
| 14 | <b>MANHATTAN</b>   | 15 |
|    | <b>OLD FASHIONED</b>   | 15 |
|    | <b>TRADITIONAL MOJITO</b>  | 15 |
|    | <b>CLASSIC MARGARITA</b>   | 15 |
|    | <b>MAI TAI</b>   | 15 |

HONOLULU - HAWAII

100 SAILS

RESTAURANT & BAR

**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