

# HAPPY HOUR

3 - 6 PM DAILY

## CRAFT COCKTAILS

<b>WELL DRINKS</b>	<b>6</b>
<b>KULA STRAWBERRY LILIKOI DAIQUIRI</b> Rum, Hawaiian passion fruit puree, Kula strawberry syrup, lime, simple syrup	<b>6</b>
<b>BASALT MAI TAI</b> Rum, lime juice, orange Curacao, Orgeat, dark rum	<b>6</b>
<b>COOL BURN</b> Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, and jalapeño	<b>6</b>
<b>MOSCOW MULE</b> Vodka, lime juice, Fever Tree Ginger Beer	<b>6</b>

## BEER

### ON TAP

<b>SEASONAL BEER</b>	<b>4</b>
<b>STELLA ARTOIS</b>	<b>4</b>
<b>KONA BREWING CO. KONA, HAWAII</b>	
Longboard Lager 16 oz, 4.6% ABV	<b>4</b>
Wailua Wheat 16 oz, 5.4% ABV	<b>4</b>
Big Wave Golden Ale 16 oz, 4.4% ABV	<b>4</b>

### BOTTLES

<b>DOMESTIC BEERS</b>	<b>3</b>
Budweiser, Bud Light, or Coors Light	
<b>IMPORTED BEERS</b>	<b>4</b>
Heineken	

## WINE

<b>FEATURED RED, ROSÉ, WHITE, &amp; SPARKLING WINES OF THE MONTH</b>	<b>5</b>
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## APPETIZING BITES

**CHEESE PLATTER** 10  
Assortment of domestic and imported cheeses, candied nuts, fresh fruit, local honey, baguette

**CHARCUTERIE PLATTER** 10  
Assortment of domestic and imported meats, house pickled vegetables, extra virgin olive oil, baguette

**PORK BELLY BUNS (2)** 8  
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce

**ADOBO CHICKEN WINGS (3) & CRACKERS** 9  
Chicken skin 'crackers', and garlic-chili vinegar dipping sauce

**HH BURGER** 5  
4oz wagyu beef patty, cheddar cheese, lettuce, tomato, sweet onion, Hawaiian Island dressing

**TERI BURGER** 6  
4oz waygu beef patty, teriyaki sauce, swiss cheese

## FLATBREAD PIZZA

**PEPPERONI** 8  
Provolone and mozzarella cheese, tomato sauce

**BBQ CHICKEN** 9  
Red onions, cilantro, jack and cheddar cheese, BBQ sauce

**YES, NO MEAT** 7  
Grilled eggplant, squash, wild mushroom, kale, tomato sauce

## SIDES

**FRENCH FRIES** 2

**TOGA FRIES** 3  
Garlic and togarashi

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS