

HAPPY HOUR

3 - 6 PM DAILY

CRAFT COCKTAILS

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

BEER

ON TAP

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

BOTTLES

DOMESTIC BEERS	3
Budweiser, Bud Light, or Coors Light	
IMPORTED BEERS	4
Heineken	

WINE

FEATURED RED, ROSÉ, WHITE, & SPARKLING WINES OF THE MONTH	5
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APPETIZING BITES

HH BURGER	5
4oz wagyu beef patty, cheddar cheese, lettuce, tomato, sweet onion, Hawaiian Island dressing	
TERI BURGER	6
4oz wagyu beef patty, teriyaki sauce, swiss cheese	
CHEESE PLATTER	8
Assortment of domestic and imported cheeses, candied nuts, fresh fruit, honey, baguette	
CHARCUTERIE PLATTER	9
Duck liver pâté, salumi, cured meat, pickles, mustard, sliced baguette	
AHI POKE	8
Shoyu, green onion, furikake, togarashi, lemon zest	
SPICY KAMPACHI POKE	8
House-made sambal, avocado mash, ice lettuce, shrimp chips, sweet soy sauce	
BAJA FISH TACO	5
Beer battered, chile slaw, pico de gallo, flour tortilla	
ROTISSERIE DUCK EMPANADAS	5
Aged goat cheese, brandied cherry, pickled jalapeño, avocado lime crema	
PORK BELLY BUNS	7
Charcoal bao buns, pickled vegetables, hoisin sriracha sauce	
ADOBO CHICKEN WINGS & CRACKERS	8
Soy-vinegar glaze, garlic chili dipping sauce, chicken skin crackling	
PEPPERONI FLATBREAD PIZZA	8
Provolone and mozzarella cheese, tomato sauce	
YES, NO MEAT FLATBREAD PIZZA	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