

HAPPY HOUR

3 - 6 PM DAILY

CRAFT COCKTAILS

WELL DRINKS 6

KULA STRAWBERRY LILIKOI DAIQUIRI 6

Rum, Hawaiian passion fruit puree, Kula strawberry syrup, lime, simple syrup

BASALT MAI TAI 6

Rum, lime juice, orange Curacao, Orgeat, dark rum

COOL BURN 6

Gin, lime, St-Germain Elderflower, muddled cucumber, simple syrup, and jalapeño

MOSCOW MULE 6

Vodka, lime juice, Fever Tree Ginger Beer

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

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