

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

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 wagyu 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