

COCKTAILS

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BLUE HAWAII \$11

Bacardi Superior Rum, Vodka, Bols Blue Curacao, Fresh Lime Sour & Fresh Hawaiian Pineapple Juice.



INDONESIAN INTOXICATION \$13

Bacardi Pineapple Fusion Rum & Solerno Blood Orange Liqueur combined with fresh juices of the lime, orange & Hawaiian pineapple.



TROPICAL ITCH \$14

A blend of dark and over-proof rums, whiskey, curacao and the tropical flavor of passion fruit. Served with your very own back scratcher to help that itch!



PINEAPPLE PASSION POTION \$12.5

Bacardi Select Rum, Kona Gold Coffee Liqueur, Fresh Lime Sour, Hawaiian Pineapple Juice, Orange & Passion Fruit Juice.



VILLAGE MAI TAI \$13

The original mai tai recipe of Hilton Hawaiian Village. Trader Vic's Gold Rum, Orange Curacao, Orgeat & Fresh Lime Sour topped with a float of Trader Vic's Dark Rum.



HAWAIIAN MAMA \$12

Our own local version of the popular Bahama Mama cocktail. Old Lahina Dark Rum, Kona Gold Coffee Liqueur, and Fresh Hawaiian pineapple juice with Bacardi Pineapple Fusion Rum & Fresh Lime.



MAUI MAI TAI \$12

Old Lahaina Gold & Dark Rums made locally on the island of Maui, combined with the fresh flavors of orange, lime & Hawaiian pineapple.



VOG CUTTER \$12.5

You've heard of the 'Fog Cutter' Cocktail, but here in Hawaii, thanks to Kilauea, we have the 'Vog Cutter'! After one of these you won't even notice the vog! Bacardi Superior Rum, Gin, Blackberry Brandy, Guava, Lemon & Orgeat. Topped with a touch of Cream Sherry.



ILIKEA'S MAI TAI \$17

Bacardi 8 Year Aged Rum, Amaretto, Canton Ginger Liqueur, Caramelized Pineapple Puree & Homemade Kaffir Lime Sour, finished with a float of Bacardi Select Rum and a scoop of Bacardi Gold Pineapple Sorbet.



SAILOR'S RUM RUNNER \$12

Sailor Jerry's Spiced, Bacardi Gold & Bacardi Superior Rums, Apricot Brandy, Mango & Fresh Pineapple.



BALI-HAI MAI TAI \$14.50

Bacardi 8 Year Aged Rum marries with the tropical flavors of guava, almond, orange & ginger. Topped with a layer of hibiscus-guava foam.



PAIN KILLER \$12

Just like its name, one of these and you will feel no pain-at least not until the next morning! Old Lahina Dark Rum, Coconut, Fresh Orange & Hawaiian Pineapple juices.



PACIFIC STORM \$11

A classic combination of Old Lahina Dark Rum, Ginger Beer & a hint of fresh lime.



NAVY GROG \$11

The "Navy Grog" is a classic tiki drink invented by Don the Beachcomber in 1941. Our version uses Silver, Gold, & Dark Rums, Fresh Lime, Homemade Kaffir Lime-Orange Syrup & Fresh White Grapefruit Juice.

PUNCH BOWLS

ZOMBIE PUNCH \$11 / \$59

SINGLE / 40OZ PUNCH BOWL (FOR 3-4 PEOPLE)
Legend has it that Donn the Beachcomber originally concocted the Zombie to help a hung-over customer get through a business meeting. He returned several days later to complain that he had been turned into a zombie for his entire trip.



Based on the original recipe, you will find three types of Rum, Pernod, Falernum, Fresh Lime & Grapefruit Juices, a hint of Cinnamon & and dash of Angostura Bitters.

SCORPION \$14.6 / \$52

SINGLE / 40OZ PUNCH BOWL (FOR 3-4 PEOPLE)
The Scorpion's origin was a small bar called The Hut in Honolulu, Hawaii. There are probably more recipes for this drink in cocktail books than any other drink in history. It was adapted by Trader Vic, but even he published at least three completely different recipes in different editions of his cocktail book -- and none of them are the recipe that is actually used in his namesake restaurant chain! The bona fide original Scorpion, as served in Trader Vic's restaurant in Oakland, was a remarkably complex blend of some 15 ingredients.



Bacardi Superior Rum, Okolehao Hawaiian Moonshine, Apricot Brandy, Orgeat, Fresh Orange & Lime Sour

WINES BY THE GLASS

BUBBLY

Taittinger 'La Francais' NV, Champagne.....\$25
 Roederer Estate Brut NV, Anderson Valley, CA.....\$14
 Domaine Carneros Brut Rose NV, Carneros, CA...\$18
 Presto Prosecco, Valdobbiadene, IT.....\$9

WHITE WINES

Hartford Court Chardonnay, CA.....\$13
 Sonoma Cutrer 'Russian River Ranches'.....\$16
 Zenato Pinot Grigio, Veneto, IT.....\$11
 Craggy Range 'Te Muna Road' Sauvignon Blanc...\$14
 Martinborough, NZ

RED WINES

Provenance Cabernet Sauvignon, Napa, CA.....\$20
 Ossa Anna Merlot, Napa Valley, CA.....\$14
 14 Hands Cabernet sauvignon, WA.....\$11
 Cain Cuvee Red Blend, Napa Valley, CA.....\$15
 Seghesio Zinfandel, CA.....\$13
 Patricia Green "Special Reserve" Pinot Noir, OR...\$13

BOTTLED BEER

\$7 EACH

Kona Longboard Lager
 Maui Brewing Co. Bikini Blonde Ale
 Budweiser • Bud Light • San Miguel Lager
 Hitachino Nest White Ale
 Hinano Tahitian Beer

FOOD MENU

COCKTAIL HAMAKUA TOMATO & FETA \$10

Kona Sea Salt, Extra Virgin Olive Oil

KIAWE SMOKED BEEF CARPACCIO \$15

Pickled Mustard Seeds, Confit Mushrooms & Tomatoes, Horseradish Powder

CAMPUR SATAY TASTING \$17

Ginger Chicken, Cilantro Chili Beef & Lemongrass Shrimp

HOUSEMADE SPREADS \$12

Edamame Hummus, Cucumber Raita, Bean & Sun Dried Tomato Spread
 Warm Naan Bread

BLUE CRAB CROQUETTE \$18

Bali Mustard Sauce, Samba

ABALONE ROCKEFELLER \$19

Wilted Spinach, Béarnaise

SHRIMP COCKTAIL \$18

Sea Asparagus Lomi Lomi, Mango Cocktail Sauce

KALUA PORK CONFIT \$16

Pineapple Marmalade, Grilled Naan Bread