

HAPPY HOUR

MONDAY-FRIDAY • 3PM-6:30PM

\$5

Herb Steamed Artichoke

half artichoke, lemon basil aioli,
drawn butter

Truffle Skinny Fries

Parmesan cheese

Maui-Style Onion Rings

light tempura batter, coconut & panko
with chipotle catsup

\$6

Ahi Nachos

seared atop fried wontons,
pickled ginger, wasabi cream

Thai Chicken Spring Rolls

lightly fried, plum dipping sauce

Pulled Pork Sliders

Hawaiian BBQ sauce

\$7

Ahi Poke Tacos

marinated Ahi tuna, wonton tortilla shells,
wasabi cream sauce

Kim Chee Calamari

lightly fried with crisp vegetables

Shrimp & Vegetable Fritters

avocado corn salsa

Spicy Tuna Roll*

ahi rolled with avocado oil, rice, seaweed

\$8

Hawaiian Beef Skewers

Hawaiian glaze, rice noodles

Lobster California Roll*

lobster meat, avocado, cucumber, rice,
seaweed

Pacific Fire Shrimp

sautéed with island spices, garlic & butter

Coconut Crunchy Shrimp

Thai chili citrus dipping sauce

AVAILABLE IN BAR & LOUNGE ONLY

*SUSHI AVAILABLE 4:30PM - 6:30PM

Before placing your order, please inform your server
if anyone in your party has a food allergy. *NOTICE:

Consuming raw or undercooked meats, poultry, seafood,
mollusk, or eggs may increase the
risk of foodborne illness

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\$7 COCKTAILS

Fleur D'Lis

Mango Mojito

Monarch Margarita

Moscato Sangria

Pomegranate Mojito

Pomegranate Martini

\$6 WINES BY THE GLASS

Beringer White Zinfandel

BV Coastal Merlot

Grace Lane Riesling

Red Diamond Cabernet Sauvignon

Trapiche 'Oak Cask' Chardonnay

\$4.5 WELL SPIRITS

Vodka

Rum

Gin

Bourbon

Tequila

Scotch

Additional charge will apply for Martinis & Rocks pours

\$3 DOMESTIC

BOTTLE SELECTIONS

Budweiser

Bud Light

Coors Light

Miller Lite

\$4 IMPORT & SPECIALTY

Amstel Light

Corona Extra

Michelob Ultra

Samuel Adams Boston Lager

Stone IPA