

Happy HOUR

MONDAY – FRIDAY
3:00PM – 6:30PM

\$7 ULTRA PREMIUM MARTINIS

Grey Goose • Belvedere • Chopin
Hendrick's Gin • Tanqueray Ten

\$6 SUPER PREMIUM MARTINIS

Absolut • Bombay Sapphire
Ketel One Citroen

\$6 SIGNATURE MOJITOS

Blueberry, Mango or Pomegranate

\$5 WINES BY THE GLASS

Trapiche 'Oak Cask' Chardonnay
Chateau Ste. Michelle Riesling
Beringer White Zinfandel
L de Lyeth Cabernet Sauvignon
Dynamite Merlot

\$4.25 WELL SPIRITS

Vodka • Gin • Rum • Tequila
Bourbon • Scotch

\$4 IMPORT & SPECIALTY BOTTLES

Corona • Amstel Light • Samuel Adams
Stone Pale Ale • Michelob Ultra
Coronado Golden Ale

\$3 DOMESTIC BOTTLES

Budweiser • Bud Light • Coors Light
Miller Lite

AVAILABLE IN BAR & LOUNGE ONLY

Peohe's
A CHART HOUSE RESTAURANT

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\$4

MAUI-STYLE ONION RINGS

Tempura and coconut breaded onion rings served with house made chipotle catsup

THAI CHICKEN SPRING ROLLS

Thai-marinated chicken and julienne vegetables lightly fried and served with plum dipping sauce

SPICY TUNA ROLL*

Ahi tuna rolled with avocado oil, rice and seaweed

\$5

PULLED PORK SLIDERS

3 mini pulled pork sandwiches with Hawaiian BBQ sauce

PACIFIC FIRE SHRIMP

Sautéed shrimp with island spices, garlic and butter

HERB STEAMED ARTICHOKE

Poached in seasoned broth and served with clarified butter and lemon-basil aioli

\$6

LOBSTER CALIFORNIA ROLL*

Lobster meat rolled with avocado, cucumber, rice and seaweed

CALAMARI

Tender calamari lightly fried and served with Thai chili citrus

COCONUT CRUNCHY SHRIMP

Large shrimp dipped in tempura batter, coconut and breadcrumbs, then fried and served with a sweet tangy plum sauce

AVAILABLE IN BAR & LOUNGE ONLY

*SUSHI AVAILABLE 4:30 - 6:30PM

Peohe's

A CHART HOUSE RESTAURANT