

HANA H O U B A R

CHIPS AND DIPS

Island Dip, three onion dip, house made russet potato chips \$14 (GF) (V)

Waikiki Crab Dip, secret crab dip, house made furikake potato chips \$16

Da Kine, guacamole, roasted tomato salsa, freshly made corn chips \$16 (GF) (V)

Poke Dip, fresh ahi, spicy mayo, taro chips \$24

Creamy Crostini, whipped honey ricotta, rosemary garlic sauce, crostini \$16 (V)

Baked Goat Cheese, basil pesto, smoked tomato, toasted ciabatta bread \$20 (V)

Flat Stack Steak and Shrimp Nachos, black bean hummus, trio cheese, salsa, guacamole, pico de gallo, jalapeno, lime crema \$24 (GF)

SLIDERS

Beef and Brie, caramelized onions, arugula, strawberry jam, brioche \$18

Rueben, pastrami, swiss, pineapple sauerkraut, dynamite sauce, rye \$18

Medianoche Cuban, mojo roasted pork, ham, swiss, pickle, mustard, hawaiian sweet bread \$18

TACOS (2)

Served with sweet sour maui onion, slaw, guacamole, smoked salsa, and lime crema \$20 • *Chicken Tender* • *Skirt Steak* • *Crispy Fried Shrimp*

FRESH CATCHES

Cold Seafood Tower, fresh king crab legs, oysters, shrimp, octopus, and poke served with fennel tartar, chili water mignonette, and cocktail sauces \$65/\$105

Shrimp Cocktail, smoke tomato and wasabi, smoked and spicy rim \$22

Caesar, chopped romaine, shaved parmesan, oversized crouton, house caesar dressing \$22 (GF)

• *Chicken Tender* • *Skirt Steak* • *Blackened Mahi*

Fresh Oysters on the Half Shell, seasonal oysters shucked upon order, served with house cocktail and chili water mignonette \$18 (half dozen) \$32 (dozen)

REEF FAVORITES

Sticky Chicken Wings, thai chili glaze, pickled cucumbers \$16

Big People Chicken Tenders, hand dredged chicken breast, side sriracha ranch dressing, fries \$18

Fish and Chips, beer battered cod, fennel tartar sauce, crispy fries \$24

Fried Calamari, fried light and crispy, dynamite sauce and lemon chimichurri \$20

HANA HOU BAR

BEER

BOTTLES & CANS

Coors light, Miller Lite, Budweiser, Bud Light, Corona, Sapporo, Sierra Nevada Pale Ale, Kona Brewing Co. Big Wave, Golden Ale, \$7
Sam Adams, Waikiki Skinny Jeans IPA, Maui Brewing Bikini Blonde \$9

DRAUGHT

Blue Moon, Dos X Lager, Heineken, Primo \$7
Waikiki Brewing Hana Hou Hefe, Lagunitas IPA, Paradise Cider, Waikiki Brewing Aloha Spirit Blonde \$8

NON-ALCOHOLIC BEVERAGES

Waiwera Sparkling or Still Water \$5 (500ml) \$7 (L)
The first bottled water in the Southern Hemisphere

HANDCRAFTED COCKTAILS

Kiawe Wood Smoked Manhattan \$14
Templeton Rye, Carpano Antica Sweet Vermouth, Luxardo Cherry, Rocks

Lilikoi House Mule \$12
Tito's Handmade Vodka, Bundaberg Ginger Beer, Lime, Mint, Lilikoi Foam, Rocks

Finally a Good Margarita in Waikiki \$13
Tequila Herradura Blanco, Cointreau, Pressed Lime, Kiawe Wood Smoked Sea Salt, Rocks

Outrigger's 44 Mai Tai \$14
Don Q Gold & Kraken Dark Rum Foam, Pineapple, Orgeat, Orange Curacao, Rocks

The 1953 Mai Tai \$10
Don Q Gold Rum, Pineapple, Orange Juice, Orgeat, Orange Curacao, Whaler's Dark Rum Float, Rocks

Frozen Mo'o \$12
Don Q Coconut Rum, Lime, Craft Coconut Cream, Fresh Mint, Blended

Blue Hawaii à la The Reef Bar & Market Grill \$11
Pau Maui Vodka, Sailor Jerry Spiced Rum, Bols Blue Curacao, Pineapple Juice, Fresh Lemon, Rocks

WINE BY THE GLASS

	6oz	9oz
Prosecco, Benvolio, Italy	\$10	\$13
Cremant Rose Gerard Bertrand, France	\$12	\$16
Brut Chandon, Napa	\$14	\$18
Chardonnay, House wine, Napa	\$11	\$14
Chardonnay, Frank Family, Napa	\$17	\$23
Sauvignon Blanc, Michael David, Lodi	\$9	\$12
Pinot Grigio, Nobilissima, Veneto, Italy	\$9	\$12
Riesling, Clean Slate, Mosel, Germany	\$10	\$13
Rose, Castle Rock, Mendocino	\$8	\$11
Merlot, Peju, Napa	\$16	\$21
Cabernet Sauvignon, House wine, Paso Robles	\$11	\$14
Cabernet Sauvignon, Niner, Paso Robles	\$22	\$30