

HANA HOU BAR

Island Trio Chips and Dip, potato, taro, ulu, three onion dip \$10 (GF)

Da Kine, guacamole, roasted tomato salsa, corn chips \$14 (GF) (V)

Flat Stack Steak and Shrimp Nachos, trio cheese, black bean hummus, salsa, guacamole, pico de gallo \$20 (GF)

Baked Goat Cheese, basil pesto, smoked tomato, toasted ciabatta bread \$16 (V)

ISLAND STYLE TACOS (2)

Served with sweet sour maui onion, radish slaw, avocado

Tempura Mahi Mahi, mango mojo, corn tortilla \$20

Gringo Ground Beef, garlic and cumin, queso fresca, corn tortilla \$18

Blackened Mushroom, goat cheese, flour tortilla \$18 (V)

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

Wok Tossed Garlic Shrimp, peel and eat local shrimp, pineapple ponzu dipping sauce \$22 (GF)

Caesar Salad, add chicken tender, tempura mahi-mahi, skirt steak (choice of one) \$20

White Cheddar Bacon Burger, ½ lb Angus beef, toasted brioche bun, baby gem lettuce leaves, bacon, vine ripened tomatoes, white cheddar cheese \$22

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

(GF) gluten-free (V) vegetarian

BEER

BOTTLES & CANS

Coors light, Miller Lite, Budweiser, Bud Light, Corona, Sapporo, Sierra Nevada Pale Ale, St. Pauli Girl, Kona Brewing Co. Big Wave Golden Ale, Angry Orchard Hard Cider \$7

Sam Adams, Waikiki Skinny Jeans IPA \$8

Maui Brewing Bikini Blonde \$9

DRAUGHT

Blue Moon, Dos X Lager, Heineken, Primo \$7

Kilt Lifter Ale, Kona Brewing Co. Long Board Lager, Lagunitas IPA, Waikiki Blonde \$8

NON-ALCOHOLIC BEVERAGES

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

Bundaberg Ginger Beer \$6

Made with ginger and sugarcane

Market Smoothies \$8

Fresh mango, banana, pineapple

Brewed iced tea \$5

Hawaiian Paradise passion fruit, black pekoe

Soft Drinks \$4

Pepsi, Diet Pepsi, Lemon Mist, Mountain Dew

Henry Weinhard's Soda \$6

Root beer, Black cherry, Vanilla cream

HANA HOU BAR

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, Bols Orange Curacao, Rocks

The 1953 Mai Tai \$10

Don Q Gold Rum, Pineapple, Orange Juice, Orgeat, Bols 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

Ocean Side Bloodys \$10

You choice of Herradura Tequila Blanco, Pau Maui Vodka or Hendrick's Gin, Sriracha and Wasabi Bloody Mix, Seasonal accoutrements, Rocks

Hops and Grain \$12

Henderick's Gin, Carpano Bianco, Waikiki Blonde, Lemon Sour, Peychaud's Bitters, Rocks

Lava Lava \$14

Sailor Jerry Spiced Rum, Coconut Cream, Kula Strawberries, Apple Banana, Pineapple Juice, Kraken Dark Rum Float, 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