

The Hidden Nēnē

Upstairs can wait.

HAPPY HOUR
5pm- 7pm

Signature

Iwakāluakumahā ^{N/A} — 16

Kuleana Hokulei | Carrot & Lilikoi Juice
Turmeric tincture | Hawaiian Chili Pepper
infused Simple Syrup

A Glass of Rosè — 14

Ko'olau Tradwinds Gin | Lillet Blanc
Angeleno Amaro | Whole Grape Super-Juice

The Tea* ^{N/A} — 15

Suntory Roku | Matcha with Orange
Blossom | Lemon & Lime | Māmaki Tea Leaf
| Wasabi Oil

Juniper ^{N/A} — 15

The Botanist | St. Germain | Juniper Berry
Pinched Rose | fresh Lemon

Bird of Paradise ^{N/A} — 15

Grey Goose | Mango | Cardamaro
Lavender and Bird's Eye Elixir | King
Floyd's Cardamom Bitters | Lemon

Smoky the Bear ^{N/A} — 15

Redwood Empire's Pipe Dreams Bourbon
Bird's Eye Pepper infused Simple Syrup
Woodland & King Floyd's bitters | Wood
Smoke

— Where there's smoke there's fire —

Bloodline ^{N/A} — 18

Del Maguey Vida Mezcal | Solerno | Spicy
Blood Orange Sour | Hint of Cinnamon

Tarta de Lima ^{N/A} — 16

(Award winning Key Lime Pie cocktail)

Patrón Silver | Lime | Coconut and
Lemongrass Whip | Graham Cracker Rim



Coins available for purchase.

Ask your bartender for details.

Tiki

Mai Tai** — 17

Kuleana Rum Agricole | Hidden Nēnē AE
Orgeat | Lemon Hart & Son Demerara 151
Lime | Aromatic Bitters.

Life Boat — 14

Rabbit Hole Gin | Pierre Ferrand Dry
Curaçao | Amaro Nanino | Orgeat | Lime
Cinnamon Simple.

Trinidad Sour #2 — 18

Angostura bitters | Laphroaog 10 year
Orgeat | lemon.

Classic Zombie — 28

Smith and Cross Jamaican Rum | Brugal
1888 | Lemon Hart & Sun Demerara 151
Velvet Falernum | Don The Beachcomber's
signature Zombie Mix | House-Made
Grenadine | Pernot | Angostura Bitters
Lime.

—This will kill you; Limit: 2 —

Prohibition-Era

Aviation — 15

Aviation Gin | Crème De Violette | Luxardo
Maraschino Liqueur | Lemon.

Monkey Gland — 16

Monkey 47 | House-Made Grenadine | Fresh
Squeezed Orange Juice | Absinthe.

Vieux Carré — 18

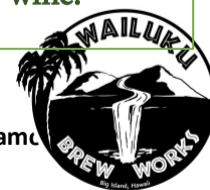
High West Double Rye | Hennessy Cognac
Dolin Sweet Vermouth | Benedictine
Peychaud's and Angostura Bitters.

The Savoy Old Fashion ^{N/A} — 15

Uncle Nearest Rye | Sugar Cube | Angostura
Bitters | Lump Ice. "Spirits, bitters, water,
sugar" — the first documented definition of a
"Cocktail", 1806.

—Try with AppleJack, Gin, or Rum —

Ask about our selection of Wailuku Brew
draft beers, and house wine.



(N/A) — drink is available Non- Alcoholic upon request, though some may contain very small amount of alcoholic bitters.

(*) — Consuming raw or Undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

(**) — Product contains almonds, or other nuts.

People with nuts allergens use caution, most food prepared around nuts.

20% Gratuity will be applied to all unclosed tabs | Please drink responsibly.