

The Hidden Nēnē

Upstairs can wait

THE REGULARS

Our signature classics you keep coming back for

Tarta de Lima ^(N/A)

Patrón Silver, lime, meringue of coconut & lemongrass whip, salted Graham Cracker rim. *Bright & tangy with a silky coconut finish, like a key lime pie in a glass.*

The Tea* ^(N/A)

Suntory Roku Gin, matcha tea elixir, orange blossom extract, lemon & lime, māmaki tea leaf, wasabi oil. *Earthy & floral with a citrusy lift & a subtle lingering wasabi tingle.*

Vodka Drink ^(N/A)

Grey Goose Vodka, Italicus, house bergamot elixir (honey & vanilla bean), lemon, Chumbawamba air. *As familiar as Earl Grey, but with a breath of the rebellious — bright, floral, and quietly defiant. We get knocked down, but we get up again.*

Mai Tai^A ^(N/A)

Kō Hana Kea Rhum Agricole, Lemon Hart & Son Demerara 151, The Hidden Nēnē Orgeat, lime, King Floyd's aromatic bitters. *A bold tropical cocktail with grassy rum, bright citrus, & rich orgeat offering a smooth, potent balance of flavors.*

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Smoky Bear (N/A)

17

Whistlepig New American Oak 6 year, birdseye pepper, sugar; Woodland & King Floyd's Aromatic bitters, wood smoke. *Smoky & warm with rich, earthy depth, layered with subtle heat and spice. "Only you can prevent forest fires"—*

Smoky Bear

Bloodline (N/A)

18

Mezcal Vida, Solerno, blood orange sour, cinnamon, birdseye pepper. *Smoky, bright & spicy—fire & citrus in perfect balance.*



Bloodline

Advice* (N/A)

17

Empress Gin, muddled sage & blueberry, lemon, powdered sugar, blueberry tincture. *Juicy, herbal, & effervescence with a hint of sage wisdom.*

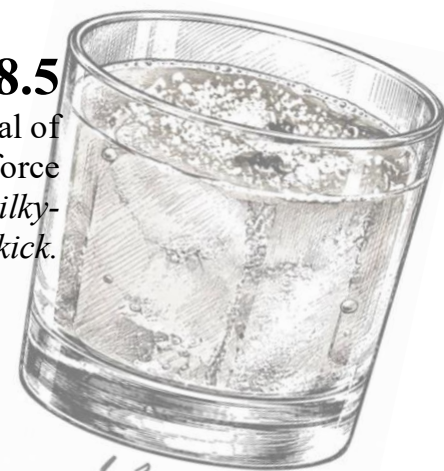


Advice

Kō Cane

18.5

KōHana Kea Rhum Agricole, Chateau, cane juice, a cordial of mint, lemon zest, & cucumber; coconut clarified & force Carbonated. *Yes, you read that right. Our Kō Cane is silky-smooth with a bright, refreshing lift and effervescent kick. Finished with a sugar "bump"—This one is addictive!*



Kōcane

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NOSTALGIA REIMAGINED

Old memories, questionable habits & the perks of growing up.

Smoking Section^A

Lagavulin 16 Year Islay Scotch, St. Elizabeth Allspice Dram, black tahini-washed espresso, toasted sesame oil, orange oleo & Turkish tobacco bitters. *Smoky, roasty & bittersweet. Coffee and cigarettes — the favorite pastime of an industry generation.*

After School Special

Worthy Park 109 Rum infused with chocolate chip cookie & toasted baguette, clarified through cookie dough ice cream, with Giffard Crème de Cacao & Angostura Cocoa Bitters. *Silky, nostalgic & deceptively grown-up. Got milk?*

POG

Orange infused Hawaiian 'Okolehao, orange oleo saccharum, guava, & Giffard Lilikoi foam. *Born from Japanese menko and revived in Hawai'i schoolyards before taking the world by storm, the milk-cap game found its name on Haleakalā Dairy's passion-orange-guava caps: POG. Juicy, dangerously slammable.*

Dark Side of the Moon

The Botanist Gin, Salers Aperitif, Velvet Falernum & King Floyd's Lavender Bitters. *Ethereal, floral & bittersweet — Breathe, breathe in the air.*

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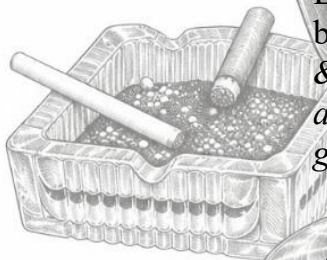
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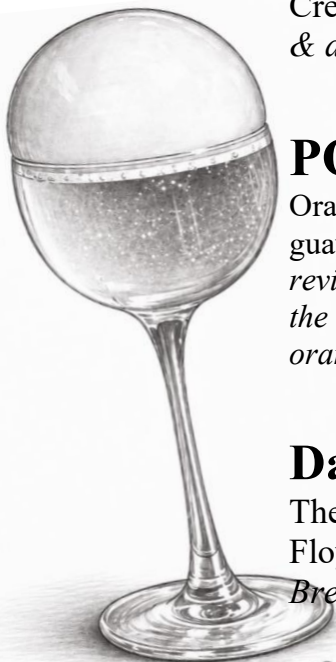
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Smoking
Section



After School Special



Dark Side of the Moon

POG

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ISLAND STYLE

Island flavors, tropical spirits & a little tiki escapism.

Smith & Hotel^A

17

Smith & Cross Rum, pineapple, Giffard orgeat, coconut, lime, li hing mui, li hing mui-infused Angostura bitters. *Clarified, carbonated & poured over finely crushed ice—decidedly sweet, cut by a salty li hing snap and a touch of Jamaican funk, finished with a familiar local treat. Rooted in O‘ahu’s early Chinatown bar scene, refined over time.*

Iwakāluakūmāhā (N/A)

16

Kuleana Hokulei, carrot & lilikoi juice, Hawaiian chili pepper, turmeric tincture. *Vibrant & juicy, layered with earthy turmeric & a zesty, mildly spicy finish.*

Zombie

28

Brugal 1888, Smith & Cross, Lemon Hart & Son 151, Velvet Falernum, Zombie mix, grenadine, Pernod, bitters, lime. *Bold rums, citrus, spice & a touch of anise—smooth, complex, & deadly. Limit: 2. This will kill you.*

Trinidad Sour #2.

17

Angostura Bitters, Laphroaig 10 Year, Giffard Orgeat, lemon. *For those who love tiki but don’t love sweet—this one’s for you. Bitter, smoky, nutty & sharp—bold, complex, and unapologetically intense.*

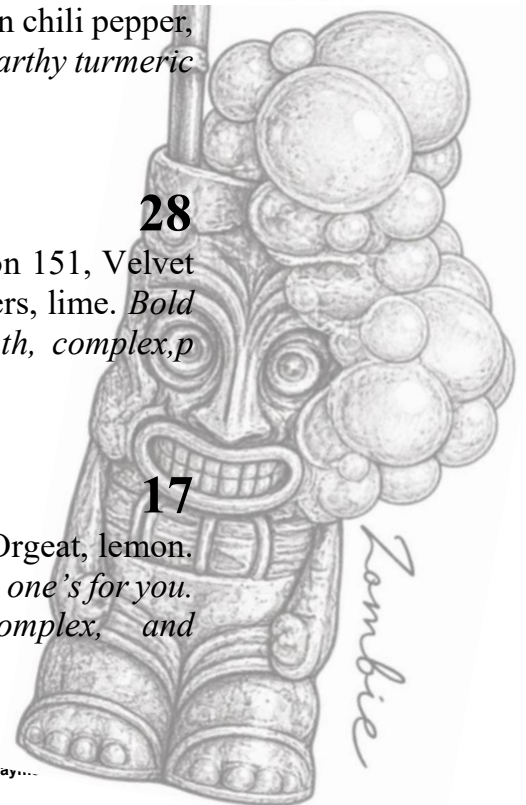
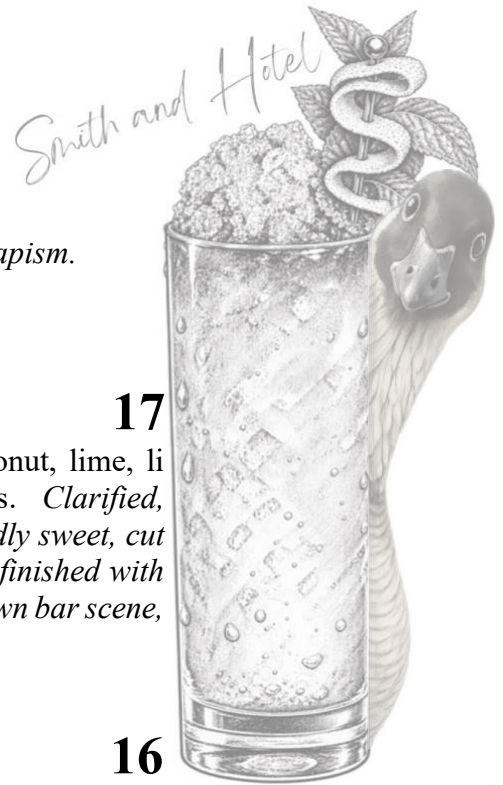
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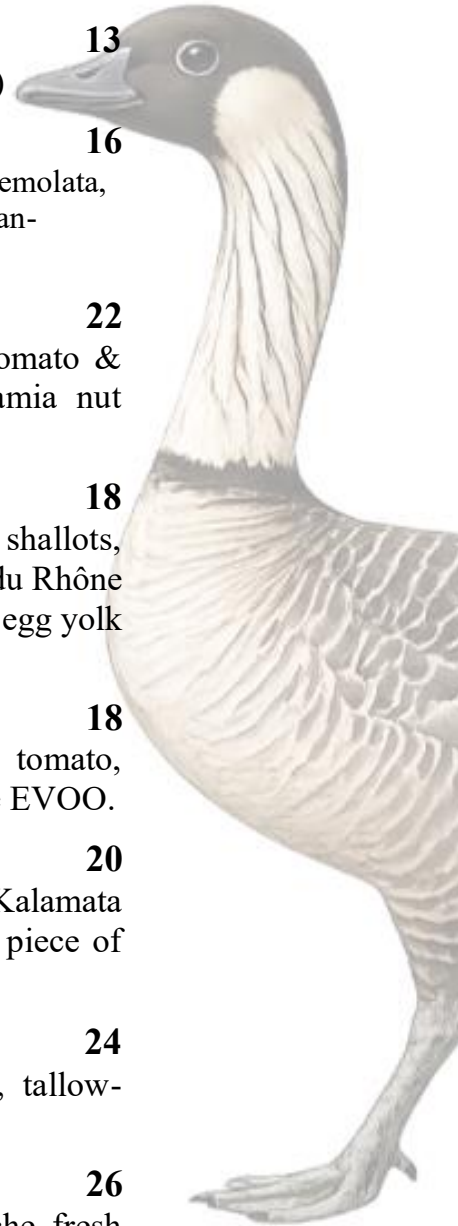


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SMALL PLATES

- Devilish Eggs*** 13
Smoked ahi–infused yolk, scallions, bonito flakes. (4 pieces)
- Sweet & Savory Canapés^A** 16
Prosciutto-wrapped brie with balsamic onions, dates, pistachio gremolata, lemon zest, and saffron sugar on toasted baguette. A Mediterranean-inspired balance of sweet and savory. (3 pieces)
- The Hidden Carpaccio^{A*}** 22
Pressed ahi draped over a carpaccio of avocado, onion, tomato & macadamia nut, finished with yuzu fruit caviar, macadamia nut emulsion, cilantro oil & fresh lime.
- Charcutier's Tartare*** 18
Hand-cut salami con vino folded with cornichons, capers, shallots, sun-dried tomatoes, parsley, and chives, bound with a Côte du Rhône whole-grain mustard emulsion. Finished with a whole cured egg yolk and served with tallow-toasted brioche.
- Roasted Beet & Papaya Bruschetta** 18
Beet-papaya mélange with onion, creamy burrata, grape tomato, thyme, scallion, truffle honey, balsamic glaze, lemon–thyme EVOO.
- Whipped Brie & Honeyed Kalamata^A** 20
A bed of whipped brie topped with a mélange of honeyed Kalamata olives, walnut, & thyme. Finished with lemon zest and a piece of honeycomb.
- Foie Gras*** 24
Delicate foie gras mousse with blackberry cognac gelée, tallow-toasted brioche & fresh blackberry.
- Caviar Canapés*** 26
Baerii sturgeon caviar atop cold-smoked salmon, crème fraîche, fresh dill & warm blini. (4 piece).
- Full Service Caviar*** — 90



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BUILD YOUR OWN CHARCUTERIE

Create your perfect charcuterie board from our wide selection of meats, cheeses, & accompaniments. Ask your server for a checklist to customize your board.

Bread & Crisps 4

French Baguette | Sourdough | Soft Pretzel | Flatbread Chips | Pane Nudo Focaccia

Cured Meats 4.5

Prosciutto | Nduja – spicy prosciutto spread | Genoa Salami | Smoked Salmon | Salami con Vino

Fresh & Crunch 3

Berries | Candied Lilikoi | Candied Pineapple | Cucumber | Sundried Tomatoes | Avocado | Sweet Potato Chips | Puna Chocolate | Walnut^A Pistachios^A | Dates | Donna's chocolate chip cookies.

Cheeses 4.5

Burrata | Stilton Blue | Cotswold Dbl Gloucester | Smoked Gouda | Truffle Pecorino

Spreads & Accoutrements 4

Garlic Hummus | Smoked Ahi Spread
Pistachio Mint Gremolata
Tabbouleh | Honeyed Olive
Mélange^A

Pickles & Preserves 2

Pickled Asparagus | Cornichons
Balsamic Pickled Onion | Fig Jam
Lilikoi Jam | Cured Egg Yolk*
Balsamic Reduction | Whole Grain Mustard.

SOUP OF THE DAY

A rotating selection of house-made soups. Ask your server for today's offering.

French Onion 11

Caramelized onion & savory broth, topped with gruyère, provolone & baguette.

Creamy Crab Bisque^A 12

Lump crab, cream, white vermouth, Old Bay & house spice. French baguette.

Broccoli & Cheddar 12

Roast Broccoli, garlic, sharp cheddar & cream. Soft pretzel.

— DESSERT —

Triple Lilikoi Cheesecake 12

NY style cheesecake with lilikoi foam, lilikoi drizzle & dried Lilikoi.

Saffron Panna Cotta. 14

Vanilla-saffron panna cotta, wam fresh berries, honeycomb & saffron sugar

Chocolate Chip Cookie Bread Pudding 14

Warm chocolate chip cookie bread pudding, chocolate chip cookie dough ice cream, Donna's Island chocolate chip cookie & chocolate drizzle.

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EARLY BIRD SPECIALS 12PM – 2PM

CHARCUTERIE

20 off your perfect charcuterie board.

Bread & Crisps 4

French Baguette | Sourdough | Soft Pretzel
Flatbread Chips | Pane Nudo Focaccia

Cured Meats 4.5

Prosciutto | Nduja – spicy prosciutto spread
Genoa Salami | Smoked Salmon | Salami con Vino

Cheeses 4.5

Burrata | Stilton Blue | Cotswold Dbl Gloucester
Smoked Gouda | Truffle Pecorino

Spreads & Accoutrements 4

Garlic Hummus | Smoked Ahi Spread Pistachio
Mint Gremolata^A | Honeyed Olive Mèlange^A
Tabbouleh

Fresh & Crunch 3

Berries | Candied Lilikoi | Candied Pineapple
Cucumber | Sundried Tomatoes | Avocado | Sweet
Potato Chips | Puna Chocolate | Walnut^A
Pistachios^A | Dates | Donna's chocolate chip
cookie

Pickles & Preserves 2

Pickled Asparagus | Whole Grain Mustard
Balsamic Pickled Onion | Fig Jam | Lilikoi Jam
Balsamic Reduction | Cured Egg Yolk

COCKTAILS

Iwakāluakūmāhā (N/A) 10
Rum, carrot & lilikoi juice, Hawaiian chili pepper,
turmeric tincture. *Vibrant & juicy, layered with
earthy turmeric & a zesty, mildly spicy finish.*

Vodka Drink (N/A) 10
Vodka, Italicus, house bergamot elixir (honey &
vanilla bean), lemon, Chumbawamba air. *Bright,
floral, and quietly defiant. We get knocked down,
but we get up again.*

Smoky Bear (N/A) 10
Bourbon, birdseye pepper, sugar; Woodland &
King Floyd's Aromatic bitters, wood smoke.
*Smoky & warm with rich, earthy depth, layered
with subtle heat and spice. "Only you can prevent
forest fires"—*

The Tea* (N/A) 10
Gin, matcha tea elixir, orange blossom extract,
lemon & lime, māmaki tea leaf, wasabi oil. *Earthy
& floral with a citrusy lift & a subtle lingering
wasabi tingle.*

Bloodline 10
Mezcal, Solerno, blood orange sour cinnamon,
birdseye pepper. *Smoky, bright & spicy – fire &
citrus in perfect balance.*

PAU HANA HAPPY HOUR 6PM – 8PM

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WAILUKU BREW WORKS

Ito Ipa ABV 6.5% **9**
Citrusy & piney medium bodied Hilo IPA.

Irish Stout ABV 5% **9**
Roasted barley malt. dry & dark, with notes of roasted coffee.

Pi'ihonua Pilsner ABV 5.2% **9**
Crisp clean Pilsner with all Perle hops.

Summer Squeeze ABV 5.9 **9**
Bright local lemon and Lemondrop hops meet classic farmhouse funk with a crisp, refreshing finish.

WINE

Gerard Bertrand, Orange Gold, 2021 – France **20**
This Refreshing Orange Wine Delivers a Vibrant Expression of Fruit & Floral Notes. Perfect for Those Seeking Something Distinctively Elegant.

Saldo, Chenin Blanc, 2021 – California **16**
Rich & Aromatic, with Lively Acidity & Crisp, Clean Finish. A Modern Take on a Classic Varietal.

Bieler Père & Fils, Côtes du Rhône, 2021 – France **15**
Bold and balanced with ripe blackberry, plum, and hints of pepper, this classic Rhône blend pairs perfectly with roasted meats or charcuterie.

Tooth & Nail, Cabernet Sauvignon, 2022 – Paso Robles. **17**
Ripe blackberry and cassis layered with cocoa, vanilla, cedar, and baking spice. Plush texture with approachable tannins and a warm Paso Robles richness balanced by subtle earth and oak.

Gerard Bertrand, Cremant de Limoux, 2019 –France **12**
A Crisp & Lively Sparkling Wine from France. This Cremant de Limoux Brut Delivers Fine Bubbles and a Refreshing Profile.

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