

# The Hidden Nēnē

Upstairs can wait

## BRIGHT EFFERVESCENT LIFTED

Citrus, clarity & a touch of whimsy.

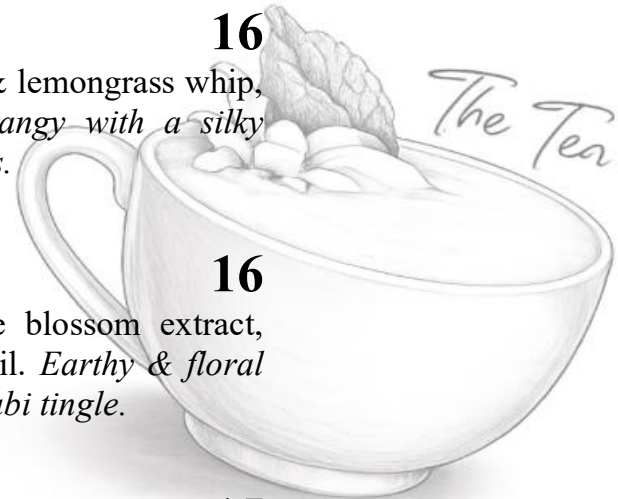


### Tarta de Lima (N/A)

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



16

16

### Vodka Drink (N/A)

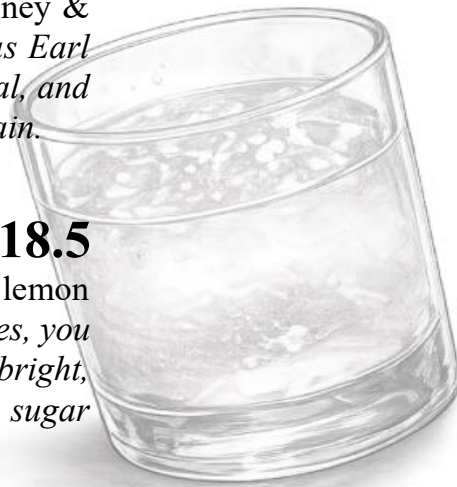
Grey Goose Vodka, Italicus, house bergamot elixir (honey & vanilla bean), lemon, Chumbawamba air. *As familiar as Earl Grey, but with a breath of the rebellious — bright, floral, and quietly defiant. We get knocked down, but we get up again.*

### Kō Cane

KōHana Kea, Chareau, cane juice, a cordial of mint, lemon zest, & cucumber; coconut clarified & nitro softened. *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!*

15

18.5



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*Moonlight*



## FLORAL HERBAL UNEXPECTED

A garden in motion — bright, floral, herbaceous & softly complex.

### Moonlight

St. George Botanivore Gin, Salers Aperitif, Velvet Falernum & a dash of Cardamom Bitters. *Dry, mineral, & faintly floral — with a hint of ozone and gentle sweetness. Cool, clean, and otherworldly — like moonlight itself.*

### Green Negroni

Kupu Gin, saffron-kissed fennel & kiwi Dolin Blanc, Suze. *Silky, herbaceous & softly layered, golden warmth, subtle fruit, & a sweet, delicately bitter finish. — a quiet nod to the White Negroni.*

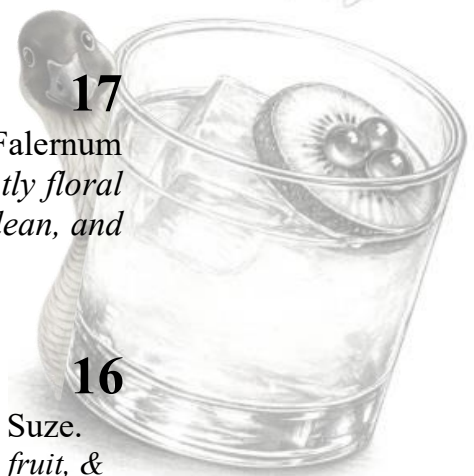
### Aviation

Aviation Gin | Crème De Violette | Luxardo Maraschino | Liqueur Lemon. *Bright, floral, and slightly tart. Delicate violet and citrus notes lead, softened by the dry cherry complexity of maraschino.*

### Advice\* (N/A)

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

*Green Negroni*



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*Aviation*

*Advice*

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## TROPICAL LUSH EXOTIC

Sun-warmed spirits, island botanicals, and lush flavors inspired by paradise's wilder side.

Smith &  
Hotel

### Smith & Hotel<sup>A</sup>

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 <sup>(N/A)</sup>

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

### Mai Tai<sup>A</sup> <sup>(N/A)</sup>

Kuleana Rum 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.*

### Zombie

Brugal 1888, Smith & Cross, Lemon Hart 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.*

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28

Iwakāluakūmāhā

Zombie

Mai Tai

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## BOOZY SMOKEY DEEP

Bold pours, smoke-kissed edges & deep, lingering flavors.



### Figment

Plantation O.F.T.D. Overproof Rum, fig–vanilla–balsamic infused Dolin Rouge, Amaro Nonino. *Deep & dreamlike — fig and vanilla glide into a bold balsamic tang that lingers.*

### Spam Dram <sup>(N/A)</sup>

Crispy Spam–fat–washed Elijah Craig Barrel Proof, seared Spam & nori syrup, Spam musubi garnish. Sweet, smoky & savory — bourbon warmth meets umami depth in unexpected harmony. Like a musubi in a glass.



16

15

### Smoky Bear <sup>(N/A)</sup>

Redwood Empire's Pipe Dreams 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" —*

### Bloodline <sup>(N/A)</sup>

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



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# The Hidden Nēnē

## Upstairs can wait SMALL PLATES

- The Hidden Carpaccio<sup>A\*</sup>** 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.
- Whipped Brie & Honeyed Kalamata** 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.
- Hummus Mezze Plate<sup>A</sup>** 14  
House-made garlic hummus, tabbouleh, parsley oil, sun-dried tomato, cucumber & warm pita.
- Roasted Beet & Papaya Bruschetta** 18  
Beet-papaya mélange with onion, creamy burrata, grape tomato, thyme, scallion, truffle honey, balsamic glaze, lemon-thyme EVOO.
- Devilish Eggs\*** 13  
Smoked ahi-infused yolk, scallions, bonito flakes. (4 pieces)
- Prosciutto Canapés** 16  
Prosciutto-wrapped brie, caramelized & pickled onions, crispy French baguette. (4 pieces)
- Foie Gras\*** 24  
Delicate foie gras mousse with blackberry cognac gelée, tallow-toasted brioche & fresh blackberry.
- Piña en Velo\*** 16  
Candied pineapple & manchego wrapped in crisp bacon, hawaiian chili pepper pico de gallo, lilikoi purée & Margarizzle — a sweet cilantro-lime Ocho Plata tequila glaze. (4 pieces)
- Caviar Canapés\*** 26  
Baerii sturgeon caviar, smoked salmon, crème fraîche, dill, blini. (4 pieces)
- Full Service Caviar\* — 90**

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# The Hidden Nēnē

Upstairs can wait

## 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 | Pita | 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<sup>A</sup> Pistachios<sup>A</sup>

**Cheeses** 4.5  
Burrata | Stilton Blue | Cotswold Dbl Gloucester | Smoked Gouda | Truffle Pecorino

**Spreads & Accoutrements** 4  
Caramelized Onion | Hummus  
Smoked Ahi Spread | Honeyed Olive Mélange<sup>A</sup>

**Pickles & Preserves** 2  
Pickled Asparagus | Pickled Red Onion | Balsamic Pickled Onion | Fig Jam | Lilikoi Jam | Balsamic Reduction

## 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<sup>A</sup>** 12  
Lump crab, cream, white vermouth, Old Bay & house spice. French baguette.

**Summer 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** 15  
Vanilla-saffron panna cotta, wam fresh berries, honeycomb & saffron sugar

**Invisible Cheesecake** 12  
NY style cheesecake with black tahini & black Sesame Seeds.

**Flourless Chocolate Torte** 11  
Rich chocolate torte with Puna cocoa nibs & chocolate Drizzle

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## LUNCH

### SMALL PLATES

**Devilish Eggs\*** 13

Smoked ahi–infused yolk, scallions, bonito flakes. (4 pieces)

**Prosciutto Canapés** 16

Prosciutto-wrapped brie, caramelized & pickled onions, crispy sourdough crostini. (4 pieces)

**Piña en Velo** 16

Candied pineapple & manchego wrapped crisp bacon, hawaiian chili pepper pico de gallo, lilikoi purée & Margarizzle — a sweet cilantro-lime Ocho Plata tequila glaze. (4 pieces)

**The Hidden Carpaccio** 23

Pressed ahi draped over a carpaccio of avocado, onion, heirloom cherry tomato & macadamia nuts, finished with yuzu fruit caviar, macadamia nut emulsion, cilantro oil & fresh lime

**Caviar Canapés\*** 28

Baerii sturgeon caviar, smoked salmon, crème fraîche, dill, blini. (4 pieces)

### OPEN FACES & WRAPS

**Roasted Beet & Papaya Bruschetta** 18

Beet–papaya mélange, onion, burrata, grape tomato, thyme scallion, truffle honey, balsamic glaze & lemon–thyme EVOO on toasted sourdough.

**Smoked Ahi Melt** 21

Smoked ahi spread, provolone, caramelized onion, dressed micro green salad & cracked black pepper on toasted brioche.

**Hummus Wrap** 18

House-made garlic-cumin hummus, cucumber, sun-dried tomato, mixed greens, tabbouleh, parsley oil.

**Caprese & Salumi Wrap** 22

Prosciutto, Genoa Salami, Nduja Spred, Burrata, heirloom cherries tomato, pickled balsamic onions, balsamic glaze & basil oil.

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## LUNCH

### SOUP OF THE DAY

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

<b>French Onion</b>	<b>11</b>
Caramelized onion & savory broth, topped with gruyère, provolone & baguette.	
<b>Creamy Crab Bisque<sup>A</sup></b>	<b>12</b>
Lump crab, cream, white vermouth, Old Bay & house spice. French baguette.	
<b>Summer Broccoli &amp; Cheddar</b>	<b>12</b>
Roast Broccoli, garlic, sharp cheddar & cream. Soft pretzel.	

### 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!

<b>Bread &amp; Crisps</b>	<b>4</b>	<b>Cheeses</b>	<b>4.5</b>
French Baguette   Sourdough   Soft Pretzel   Pita   Flatbread Chips   Pane Nudo Focaccia		Burrata   Stilton Blue   Cotswold Dbl Gloucester   Smoked Gouda   Truffle Pecorino	
<b>Cured Meats</b>	<b>4.5</b>	<b>Spreads &amp; Accoutrements</b>	<b>4</b>
Prosciutto   Nduja – spicy prosciutto spread   Genoa Salami   Smoked Salmon   Salami con Vino		Caramelized Onion   Hummus Smoked Ahi Spread   Honeyed Olive Mélange <sup>A</sup>	
<b>Fresh &amp; Crunch</b>	<b>3</b>	<b>Pickles &amp; Preserves</b>	<b>2</b>
Berries   Candied Lilikoi   Candied Pineapple   Cucumber   Sundried Tomatoes   Avocado   Sweet Potato Chips   Puna Chocolate   Walnut <sup>A</sup> Pistachios <sup>A</sup>		Pickled Asparagus   Pickled Red Onion   Balsamic Pickled Onion   Fig Jam   Lilikoi Jam   Balsamic Reduction	

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EARLY BIRD SPECIALS 12PM – 2PM

## CHARCUTERIE

20% off your perfect charcuterie board

**Breads** 4  
French Baguette | Sourdough | Naan | Flatbread  
Crisps | Soft Pretzel | Rainforest Crisps<sup>A</sup>

**Meats** 4.5  
Prosciutto | Finocchiona Salami | Pipikaula  
Chorizo Salami | Smoked Ahi | Smoked Salmon

**Cheeses** 4.5  
Burrata | Mimolette | Cotswold | Smoked Gouda  
Brie | Rotator

**House - Made** 4  
Pesto<sup>A</sup> | Smoked Ahi Spread | Hummus | Spam  
Musubi | Caramelized Onion | Mac-Nut Honey  
Mustard<sup>A</sup>

**Fruit, Veg, & Sundries** 3  
Seasonal Fresh Berries | Candied Pineapple | Dried  
Lilikoi | Dried Papaya | Cucumber | Sundried -  
Tomatoes | Sweet Potato Chips | Puna Chocolate  
Pistachios<sup>A</sup> | Herb Butter.

**Preserves** 2  
Pickled Sweet Peppers | Pickled Asparagus  
Pickled Onion | Jumbo Capers | Balsamic  
Reduction | Ohia Honey with Truffle Oil | Fig Jam  
Lilikoi Jam | Hard Boiled Egg.

## 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.*

**Tarta de Lima** (N/A) 10  
Tequila, 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.*

**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.*

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## PAU HANA HAPPY HOUR 6PM – 8PM

### 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.*

**Tarta de Lima** (N/A) 10  
Tequila, 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.*

**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** (N/A) 10  
Mezcal, Solerno, blood orange sour, cinnamon, birdseye pepper. *Smoky, bright & spicy—fire &  
citrus in perfect balance.*

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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.

**Rotater** **9**  
A rotating selection of Wailuku Brew Works' offerings. Ask your bartender for details.

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## 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.

**My Favorite Neighbor, Cabernet, 2021 – Paso Robles 25**  
Full-bodied, oak-aged with aromas and flavors of cherry, raspberry, and herbs, and a silky smooth finish.

**Gerard Bertrand, Cremant de Limoux Brut, 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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