

## SMALL BITES

### **Crispy Corn Tortilla Chips (V) (GF) | 12**

Fire roasted salsa, guacamole

**Add | Queso | 6**

### **Crispy Wonton Chips | 8**

Pineapple jalapeño jam (V)

### **Coconut Shrimp | 16**

Sweet chili sauce

### **Tuna Poke Nachos | 16**

Wonton, avocado, sriracha aioli, scallions, jalapeños

### **Honey Sriracha Wings | 15**

Sesame, scallions, cilantro-mint ranch

### **Fried Shishito Peppers | 10**

Sweet chili & spicy peanut sauce (N) (V)

### **Vegetarian Spring Rolls | 14**

Mango chili sauce (V)

### **Lechon Kawali | 12**

Crispy pork belly, soy dipping sauce

### **Chicken Satay | 14**

Teriyaki glaze, scallions, peanut sauce (N)

### **Lemongrass Chicken Dumplings | 10**

Ginger soy dipping sauce

### **Slow Cooked Pork Ribs | 20**

Pineapple rum glaze

### **Chicken Fingers & Fries | 15**

Honey mustard, BBQ sauce

## LIGHTER SIDE

### **Kane Caesar | 14**

Romaine, parmesan, Hawaiian croutons, Caesar dressing

### **Salad Additions**

Hawaiian chicken 6 | Coconut shrimp 10

## POLYNESIAN BOWLS

Topped with cucumber, avocado, edamame, seaweed salad, sesame seeds, and scallions

### **Select Base**

Greens with citrus-ginger dressing or Sushi rice

### **Select Protein**

**Tuna Poke 22** | White soy marinade, creamy sriracha

**Hawaiian Chicken 20** | Pineapple, coconut milk, brown sugar marinade

**Crispy Pork Belly 20** | Ginger soy sauce

## HANDHELDS

Served with fries & slice of fruit

### **Kane Burger | 18**

Aged cheddar, bacon, lettuce, tomato, red onion

### **Mahi Sandwich | 22**

Pineapple jalapeño jam, island slaw, scallions

### **Chicken Caesar Wrap | 16**

Romaine, parmesan, multi-grain tortilla, dressing  
**Substitute** | coconut shrimp or spiced Mahi | **add 7**

## FAMILY BY JW

Designed for twelve years of age or younger.

Served with crispy fries and sliced fruit.

Gluten free options available.

### **Grilled Cheese | 10**

### **PB & J | 10**

### **Chicken Tenders 12**

### **Hot Dog | 10**

### **Cheeseburger | 12**

20% discretionary gratuity will be added for parties of (6) or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

## RUMS

	STYLE	1 oz.	2 oz.
<b>BAHAMAS</b>			
Facundo Neo	Light	14	24
Facundo Eximo	Dark	19	32
Facundo Exquisito	Premium	21	36
Facundo Paraiso	Premium	29	50
<b>BARBADOS</b>			
Mt. Gay Eclipse	Golden	8	12
Plantation 20 <sup>th</sup> XO	Premium	15	25
The Real McCoy 12yr.	Premium	14	24
<b>BERMUDA</b>			
Goslings Black	Dark	8	12
Goslings Old Rum	Premium	17	30
<b>BRAZIL</b>			
Avua Amburana	Golden	14	24
Leblon	Light	10	15
Yaguara Branca	Light	8	13
Yaguara Blue	Light	10	16
Yaguara Ouro	Golden	11	18
<b>COLOMBIA</b>			
Parce 3yr.	Golden	11	19
Parce 8yr.	Dark	12	20
Parce 12yr.	Premium	16	28
<b>DOMINICAN REP.</b>			
Brugal 1888	Dark	11	18
Matusalem 15yr.	Dark	11	18
Vizcaya VXOP	Premium	13	23
<b>GUADALUPE</b>			
Damoiseau XO	Premium	17	30
<b>GUATEMALA</b>			
Botran 1893	Premium	13	23
Ron Zacapa 23yr.	Dark	16	26
Ron Zacapa Negra	Premium	17	30
Ron Zacapa XO	Premium	20	34
<b>GUYANA</b>			
Pusser's Original	Golden	11	18
Pusser's Gunpowder	Overproof	10	20
Pyrat	Dark	12	20
<b>HAITI</b>			
Barbancourt 15yr.	Dark	14	24
Barbancourt 150 <sup>th</sup>	Premium	38	35

## RUMS

	STYLE	1 oz.	2 oz.
<b>JAMAICA</b>			
Appleton Signature	Golden	10	16
Appleton Rare 12yr.	Dark	12	19
Appleton 21yr.	Premium	21	36
Meyers	Dark	9	14
Smith & Cross	Overproof	11	17
<b>MARTINIQUE</b>			
Rhum Clement Coco	Flavored	9	14
Rhum Clement VSOP	Dark	12	20
<b>MAURITIUS</b>			
Penny Blue XO	Premium	16	28
<b>MULTI ISLAND</b>			
Plantation OFTD	Overproof	10	16
Plantation Pineapple	Flavored	10	15
<b>NICARAGUA</b>			
Flor de Cana 4yr.	Light	8	12
Flor de Cana 12yr.	Dark	11	18
Flor de Cana 18yr.	Premium	16	26
Flor de Cana 25yr.	Premium	21	36
<b>PANAMA</b>			
Don Pancho 8yr.	Golden	11	18
Don Pancho 18yr.	Premium	17	30
Don Pancho 30yr.	Premium	34	58
Zafra 21yr.	Premium	16	28
Zafra 30yr.	Premium	22	38
<b>PUERTO RICO</b>			
Bacardi Black	Dark	8	12
Bacardi Limon	Flavored	8	12
Bacardi Ocho	Golden	10	15
<b>ST. LUCIA</b>			
Chairman's Forgotten	Dark	14	24
<b>SPAIN</b>			
Dos Maderas 5+5	Dark	11	18
Dos Maderas Luxus	Premium	21	36
<b>TRINIDAD &amp; TOBAGO</b>			
Angostura 5yr.	Golden	8	12
Angostura 1919	Dark	16	27
Angostura 1824	Premium	19	32
The Kraken	Spiced	8	12

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## RUMS

		1 oz.	2 oz.
Stolen Smoked	Dark	8	13
The Scarlet Ibis	Overproof	10	15
Zaya Gran Reserva 16yr.	Dark	11	17
<b>UNITED STATES</b>	<b>STYLE</b>		
Papa's Pilar Blonde	Light	11	18
Papa's Pilar Brunette	Dark	13	21
Siesta Key Coconut	Flavored	9	14
Wicked Dolphin Black	Dark	8	12
WD Coconut	Flavored	8	12
WD Crystal	Light	8	12
WD Spiced	Spiced	8	12
WD Hidden Barrel	Premium	14	24
<b>VENEZUELA</b>	<b>STYLE</b>		
Diplomatico Mat.	Dark	10	15
Diplomatico Amb.	Premium	26	45
Santa Teresa 1796	Premium	16	26

## TASTING FLIGHTS

1 oz. of Each Rum, 3 oz. Total

### Maiden Voyage | 22

Clement Mahina Coco, Plantation Pineapple, Stolen Smoked

### Navy Strength | 24

The Scarlet Ibis, Plantation OFTD, Smith & Cross

### Davy Jones' Locker | 26

The Kraken, Pusser's Gunpowder, Wicked Dolphin HB

### Bartender's Choice | 32

Ron Zacapa 23, Zaya, Diplomatico Maturano

### Spanish Style | 32

Bacardi Ocho, Diplomatico Maturano, Flor de Cana 18

### French Style | 34

Clement VSOP, Barbancourt 15, Damoiseau XO

### Dave's Picks | 38

Zafra 21yr., Dos Maderas 5+5, Ron Zacapa Negra

### Perfect Premium | 42

Botran 1893, Santa Teresa 1796, Penny Blue XO

### First Class | 50

Zafra 30yr., Ron Zacapa XO, Facundo Exquisito

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## WINES

	GL		BTL
<b>La Marca</b> , Prosecco	13		45
<b>Chandon</b> , Rosé Sparkling	15		60
<b>Moet &amp; Chandon</b> , Champagne	25		100
<b>Pink Flamingo</b> , Rosé	13		45
<b>Rufino Aqua Di Venus</b> Pinot Grigio	13		45
<b>Santa Margherita</b> , Pinot Grigio	16		56
<b>Simi</b> , Chardonnay	14		55
<b>Sonoma-Cutrer</b> , Chardonnay	15		55
<b>Kim Crawford</b> , Sauvignon Blanc	13		45
<b>Justin</b> , Cabernet Sauvignon	18		70
<b>Meiomi</b> , Pinot Noir	15		55
<b>Terrazas</b> , Malbec	17		70

## COCKTAILS

### Frozen Piña Colada | 15

Wicked Dolphin Crystal Rum, Coconut, Pineapple

### Frozen Strawberry Daiquiri | 15

Wicked Dolphin Crystal Rum, Fresh Strawberries

### Miami Vice | 15

Layered Piña Colada and Strawberry Daiquiri

### Turtle Season "Lights Out" | 16

Blend of Four Rums, Pineapple, OJ, Coconut, Lemon

### Toasted Coconut Mojito | 16

Bacardi 4 Light Rum, Lime, Mint Toasted Coconut

### Island Girl | 16

Grey Goose, St. Germaine, Grapefruit, Sparkling Rosé

### Spicy Mango Margarita | 16

Patron Silver, mango purée, jalapeños, Tajin rim

## BEERS

### Domestic Draft | 7.50

Yuengling, Miller Lite, Blue Moon

### Craft & Imported Draft | 8.50

High 5 IPA, JW American Wheat, Corona Premiere

### Domestic Cans | 7

Budweiser, Miller Lite, Michelob Ultra, Coors Light, Bud Light

### Craft & Imported Cans | 8

Corona Premier, Corona Extra, Stella, High 5 IPA

### Hard Seltzers | 8

White Claw Black Cherry or Mango  
High Noon Pineapple or Watermelon