

## SMALL BITES

**Crispy Wonton Chips | 8**  
pineapple jalapeño jam (V)

**Fried Shishito Peppers | 10**  
sesame, bonito flakes, kimchi aioli

**Maui Fries | 15**  
Maui salsa, pork belly, queso Chihuahua,  
jalapeños, green onions, garlic crema

**Vegetarian Spring Rolls | 15**  
sweet chili sweet sauce

**\* Tuna Poke Nachos | 16**  
wonton, avocado, sriracha aioli, scallions, jalapeños

**Coconut Shrimp | 16**  
sweet chili sauce

**Lemongrass Chicken Dumplings | 10**  
ginger soy dipping sauce

**Lechon Kawali | 12**  
crispy pork belly, soy dipping sauce

**Chicken Satay | 15**  
scallions, sesame seeds,  
tamarind and peanut sauce

**Scallop Crudo | 25**  
coconut lime sauce, chili oil, pickled fennel, radish

**Slow Cooked Pork Ribs | 20**  
pineapple rum glaze

## PUPU PLATTER | 62

A selection of Kane's most popular appetizers, served with a selection of sauces.

Coconut Shrimp, Chicken Satay,  
Vegetarian Spring Rolls, Pork Ribs,  
Honey Sriracha Chicken Wings

## WINGS | 12

**Huli Huli**  
sweet & savory teriyaki

**Koo Choo Jung**  
spicy & tangy, Korean inspired

**Honey Sriracha**  
sweet & spicy

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.

## SALADS | 16

**Crunchy Kane**  
mixed greens, red onion, bell peppers, carrot,  
cucumber, crunchy noodles, sesame seeds,  
citrus ginger vinaigrette

**Grilled Mango & Pineapple**  
watercress, arugula, red onion, cherry  
tomatoes, cucumbers, toasted coconut,  
honey mint vinaigrette

**Watermelon & Corn**  
arugula, cherry tomatoes, red onion,  
feta cheese, macadamia nuts,  
preserved lemon vinaigrette

**Salad Additions**  
Grilled Chicken **8** | Coconut Shrimp **10** | Mahi **10**

## POLYNESIAN BOWLS

topped with cucumbers, avocado, edamame,  
seaweed salad, sesame seeds and scallions

**Select Base**  
greens with citrus-ginger dressing  
sushi rice

**Select Protein**  
**\* Tuna Poke 22** | soy marinade, sriracha lime aioli

**Hawaiian Chicken 20** | pineapple, soy, bell peppers

**Crispy Pork Belly 20** | honey garlic sauce

**Watermelon Poke 18** | sriracha lime aioli

## HANDHELDS

served with fries & slice of fruit

**Honey Glazed Pork Belly Sliders | 16**  
Hawaiian bun, pickled vegetables, jalapeño

**Katsu Chicken Sandwich | 18**  
tonkatsu, dilly jalapeño mayonnaise,  
red onion, lettuce

**Bacon Cheddar Burger | 22**  
brioche bun, lettuce, tomato, onion

**Kane Burger | 25**  
kimchi, bulgogi bacon, caramelized scallion,  
fried egg, sambal aioli

**Mahi Sandwich | 24**  
pineapple jalapeño jam, island slaw, scallions

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## COCKTAILS | 16

### Frozen Piña Colada

Wicked Dolphin Crystal Rum, Coconut, Pineapple

### Frozen Strawberry Daiquiri

Wicked Dolphin Crystal Rum, Fresh Strawberries

### Miami Vice

Layered Piña Colada and Strawberry Daiquiri

### Turtle Season "Lights Out"

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

### Toasted Coconut Mojito

Bacardi 4 Light Rum, Lime, Mint Toasted Coconut

### Island Girl

Grey Goose, St. Germaine, Grapefruit, Sparkling Rosé

### Tropic Thunder

Patron Silver, fresh lime, Falernum, Prosecco

## 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

## WINES

GL | BTL

<b>La Marca</b> , Prosecco	13   45
<b>Chandon</b> , Rosé Sparkling	15   60
<b>Moët &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

## RUMS

### BAHAMAS

	STYLE	1oz.   2oz.
Facundo Neo	Light	14   24
Facundo Eximo	Dark	19   32
Facundo Exquisito	Premium	21   36
Facundo Paraiso	Premium	29   50

### BARBADOS

Mt. Gay Eclipse	Golden	8   12
Plantation 20 <sup>th</sup> XO	Premium	15   25

### BERMUDA

Goslings Black	Dark	8   12
Goslings Old Rum	Premium	17   30

### BRAZIL

Leblon	Light	10   15
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### COLOMBIA

Parce 3yr.	Golden	11   19
Parce 8yr.	Dark	12   20
Parce 12yr.	Premium	16   28

### DOMINICAN REP.

Brugal 1888	Dark	11   18
Matusalem 15yr.	Dark	11   18

### GUADALUPE

Damoiseau XO	Premium	17   30
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### GUATEMALA

Ron Zacapa 23yr.	Dark	16   26
Ron Zacapa Negra	Premium	17   30
Ron Zacapa XO	Premium	20   34

### GUYANA

Pusser's Original	Golden	11   18
Pyrat	Dark	12   20

### HAITI

Barbancourt 15yr.	Dark	14   24
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## RUMS

### JAMAICA

	STYLE	1oz.   2oz.
Appleton Signature	Golden	10   16
Appleton 21yr.	Premium	21   36
Meyers	Dark	9   14
Smith & Cross	Overproof	11   17

### MARTINIQUE

Rhum Clement Coco	Flavored	9   14
Rhum Clement VSOP	Dark	12   20

### MAURITIUS

Penny Blue XO	Premium	16   28
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### MULTI ISLAND

Plantation OFTD	Overproof	10   16
Plantation Pineapple	Flavored	10   15

### NICARAGUA

Flor de Cana 4yr.	Light	8   12
Flor de Cana 12yr.	Dark	11   18

### PANAMA

Don Pancho 8yr.	Golden	11   18
Zafra 21yr.	Premium	16   28
Zafra 30yr.	Premium	22   38

### PUERTO RICO

Bacardi Black	Dark	8   12
Bacardi Limon	Flavored	8   12
Bacardi Ocho	Golden	10   15

### ST. LUCIA

Chairman's Forgotten	Dark	14   24
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### SPAIN

Dos Maderas 5+5	Dark	11   18
Dos Maderas Luxus	Premium	21   36

### TRINIDAD & TOBAGO

Angostura 5yr.	Golden	8   12
Angostura 1919	Dark	16   27
Angostura 1824	Premium	19   32
The Kraken	Spiced	8   12
The Scarlet Ibis	Overproof	10   15
Zaya Gran Reserva 16yr.	Dark	11   17

## RUMS

### UNITED STATES

	STYLE	1oz.   2oz.
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

### VENEZUELA

Diplomatico Mat.	Dark	10   15
Diplomatico Amb.	Premium	26   45



## TASTING FLIGHTS

*1 oz. of Each Rum, 3 oz. Total*

### Navy Strength | 32

The Scarlet Ibis, Plantation OFTD, Smith & Cross

### Bartender's Choice | 36

Ron Zacapa 23, Zaya, Diplomatico Maturano

### French Style | 38

Clement VSOP, Barbancourt 15, Damoiseau XO

### Rick's Picks | 40

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

### First Class | 50

Zafra 30 yr., Ron Zacapa XO, Facundo Exquisito



**JW MARRIOTT**

MARCO ISLAND