

NUI BOWLS

FOR SHARING...

*Royal Hawaiian
Mai Tai*
\$30 Volcano Bowl




Dakota's Painkiller
\$20 Conch Shell Bowl



*Aku-Aku
Planter's Punch*
\$40 Hotei Bowl



 @LAKANUKI_MAMMOTH

HOT POTIONS



Hot Buttered Rum **\$9**
Our HBR batter and
Sailor Jerry Spiced Rum.

Coffee Grog **\$9**
Teremana Reposado, Kahlúa,
Lakanuki HBR Mix, and
Sumatran Coffee.



WĀINA

	<i>glass</i>	<i>bottle</i>
La Marca Prosecco	SPLIT \$10	
Jacob's Creek Chard	\$9	\$27
J Lohr Chard	\$11	\$33
Justin Rose	\$10	\$30
Brancott Sauv Blanc	\$12	\$36
Jacob's Creek Cab	\$9	\$27
J Lohr Cab	\$12	\$36
Meiomi Pinot Noir	\$13	\$39

CAUTION: STRONG MĀKUTU SAFEGUARDS THESE PREMISES.
WE CANNOT BE HELD RESPONSIBLE FOR THE FATE OF THOSE WHO REMOVE DRINKWARE, ETC.
PLEASE DRINK RESPONSIBLY



EXOTIC SPECIALTIES

Lakanuki Mai Tai 9

A Kama'aina favorite for nearly 20 years!
Admiral Nelson's Silver, DuBouchett Triple Sec,
orange and pineapple juices, grenadine.
Topped with Whaler's Dark.



Royal Hawaiian Mai Tai 16

Trader Vic's version from the Surf Bar, Waikiki.
EL Dorado 5 year, Coruba Dark, Ron del Barrilito 2 Star,
Martinique Creole Shrub, tropical citrus, orgeat and
ginger syrup, Angostura bitters.

Painkiller 12

Get inverted with the perfect mixture of Pusser's British
Navy Rum and our own Dakota's Painkiller Mix.
Up Spirits!



Aku-Aku Planter's Punch 14

Pyrat XO, Coruba Dark, Appleton Signature,
grapefruit and key lime juices,
pomegranate, honey mix, Angostura bitters. Ganbei!

Piña Colada 12

Plan your escape to Boca Chica with Ron Matusalem
Platino, Coco Lopez, pineapple juice,
float of Whaler's Dark.



Dark & Stormy 11

Up goes the cup! Down goes the grog!
Gosling's Black Seal,
Bundaberg Ginger Beer, Angostura Bitters

Pennichillin' 13

Take 2 and see us in the morning.
Chivas Regal Blended Scotch Whiskey,
honey, ginger, lemon juice, Ardbeg Wee Beastie Single Malt
"Diamond Reef"

LAKANUKI Guest WI-FI Password
Mammothlakaguest

 @LAKANUKI_MAMMOTH



"PU PU'S AND PLATES"

Tiki Coconut Shrimp \$13

Six beautiful fried shrimp, served with a chipotle aioli sauce and grilled pineapple

Huli Huli Wings \$14

Ten wings tossed in our house made Huli Huli sauce, topped with sesame seeds, green onion, and grilled pineapple

Basket of Fries \$7

Add garlic \$1.00

Poke Nachos \$16

Wonton Chips topped with fresh ahi poke, seaweed, ginger, avocado, jalapeno and black beans and sirachi lime aoli

Lakanuki Burger \$9

All natural Beef Patty, Lettuce, Tomato, Onion, and Teriyaki Aioli, Fries, garlic fries, cheddar, bacon jam, avocado, egg, \$1.00 EACH

Fish n Chips \$13

3 hand battered cod fillets. Served with tartar sauce and pickle spear.

Wiki Tenders \$12

Four breaded chicken tenders served with fries and BBQ sauce
Add garlic fries \$1

Mahi Mahi Burger \$14

Cajun grilled Mahi Mahi with avocado, coleslaw and coconut lime aioli.

Mahi Mahi Tacos \$14

Two tacos served with mango salsa coleslaw, and sirachi aioli

Side of Fried Rice \$8

Kraft macaroni & Cheese \$8

Luau Flatbread \$13

Hawaiian plumb bbq sauce topped with mozzarella, kalua pork, jalapeño, red onions and bacon.

Lau Lau Pork Sliders \$13.

3 BBQ Island style pulled pork sliders topped with House-made coleslaw on Kings Hawaiian rolls

Kalua Pork Nachos \$11

Island style pulled pork, Mexican cheese, red onion, black beans, jalapeños, topped with lime chreme freshe.

Loco Moco \$14

Hawaiian style all natural beef sirloin double patty with cheese topped with an egg and gravy served over a bed of jasmine rice add fries for a \$1

Lomi Lomi Salad \$9

Fresh spring mix tossed in our house made lemongrass vinaigrette. Topped with macadamia nuts and wonton pieces.

Lobster Roll \$22

Bacon chipotle aioli lobster salad on Hawaiian brioche served with fries.
Garlic fries add \$1

Poke Bowl \$16

Fresh ahi poke served with rice, cucumber, avocado, ginger and seaweed salad sirachi lime aioli.

Lepo Rice \$22

Jasmine fried rice, mixed vegetables topped with egg and jalapeno aioli and your choice of Cajun Mahi, crispy tofu, breaded chicken or grilled pineapple

Key Lime Pie \$9

Served frozen with raspberry Coulis and toasted coconut flakes