

COCKTAILS

Marching At Night \$15

*Smoky, Spiced, Dry, Refreshing

Tequila, Mezcal, Creme de Jaboticaba, Sichuan Peppercorn,
Lime, Chili Pepper, CO2

Aloe Rhymes With "Enjoy" \$16

Light, Refreshing, Delicate, Floral

Gin, Aloe, Honey, Lime

Don't Make Waves \$15

Vegetal, Savoury, Beachy, Light Effervescence

Gin, Vodka, Cucumber, Olena, Ginger, Sparkling Water

Lychee Martini \$15

Dry, Spirit Forward, Fruit, Herbal

Gin, Vodka, Lychee, Vermouth, Sherry, Americano, Bitters

The Sun and the Sea \$16

Tropical, Sparkling, Refreshing, Warming

Batavia Arrack, Coconut, Pedro Ximenez, Palm Sugar, Kona
Sea Salt, Cava

Of the Older Fashion \$16

Spirit Forward, Tropical Accent, Old Fashioned

Charred Pineapple Rested Private Barrel Rittenhouse Rye,
Mamaki Bourbon, Cane Sugar, Allspice Leaf Bitters

The Magical Foreigner \$15

*Fruit Forward but Dry * I944 Style Mai Tai*

Pineapple Rum, Dry Coconut, Banana Cordial, Macadamia Nut
Orgeat, Lime

The Aloha \$15

*Lively, Caffeinated, Balanced * Espresso Martini*

Vodka, Coffee Liqueur, Demerara, Kona Espresso

WINE by the GLASS

SPARKLING

Chardonnay, Chenin Blanc

Gerard Bertrand - Cremant de Limoux; Limoux,FR ... \$12

WHITES

Chardonnay

Cloudveil - Oregon,USA ... \$12

Sauvignon Blanc

Famille Dubard - "Coeur du Mont"; VDF, France ... \$12

Riesling

S.A. Prum - "Essence";

Mosel, Germany ... \$14

ROSE

Syrah Blend - Bieler Pere et Fils "Cuvee Sabine";

Aix-en-Provence, FR ... \$12

REDS

Pinot Noir

Prost; Pfalz, GE ... \$12

Tempranillo

Bodegas Faustino "Art Collection"; Rioja, SP ... \$13

Cabernet Sauvignon

Tomaresca 'Neprica';

Puglia, IT ... \$14

BEER

BIG ISLAND BREWHAUS ... \$8

Graham's Pilsner

Paniolo Pale Ale

Overboard IPA

White Mountain Porter

Happy Hour

4-6pm, 8-close

\$9 Mai Tai, Mezcal

Negroni, Chocolate

Martini, Espresso

Martini.\$6 beer & \$9 NA

\$2 off Act 1 food